



HUSCH

2023 Muscat Canelli

Mendocino County



History

The Muscat grape – one of the earliest-grown grape varieties in the world – is known for its distinctively perfumed floral and fruity aromas. We find that these delicate flavors are accentuated in a semi-sweet style. Our Muscat Canelli vines flourish in the warm and fertile Ukiah Valley along the banks of the Russian River, where the gravelly loam soils help the vines produce exceptionally aromatic fruit.

Winemaking

Muscat Canelli stands out for its remarkable ability to capture the essence of the grapes, offering a taste that mirrors the fresh, vibrant flavor of the fruit straight from the vine. During fermentation, the entire winery is filled with the intoxicating aromas of delicate flower petals and ripe stone fruit, creating a sensory experience that's nothing short of enchanting. As the sugars, acidity, and alcohol slowly come into harmony and we reach the perfect balance, we stop the fermentation to retain some of the wine's natural sweetness. This accentuates the fruit-forward flavors. The wine is kept in stainless steel tanks and bottled while still fresh, ensuring the preservation of its fragrant bouquet and bright, lively flavors.

Tasting Notes

Captivating and delightful, our 2023 Muscat Canelli is full of mouth-watering flavor. Inviting aromas of ripe apricot, tangy mandarin orange, spicy ginger, and fragrant jasmine blossom leap from the glass. On the palate, lush stone fruit flavors meld beautifully with a lively citrus kick, encouraging you to indulge in another sip. This wine is a fantastic match for a wide range of dishes, from light hors d'oeuvres and bold, spicy fare to fresh fruits or an exquisite cheese board.

Harvest:	Sept 18 at 23.1° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titrateable acidity:	6.3 g/L (3.32 pH)
Alcohol:	10.7%
Cellaring:	1-2 years with careful aging