



HUSCH

2025 Muscat Canelli

Mendocino



History

The Muscat grape is known for its distinctively perfumed floral and fruity aromas. We find that these delicate flavors are best accentuated in a semi-sweet style wine. 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 intoxicating aromas of delicate flower petals and ripe stone fruit, creating a sensory experience that's nothing short of hypnotic. As the sugars, acidity, and alcohol slowly come into harmony, we stop the fermentation to retain some of the wine's natural sweetness. Made in stainless steel tanks, the wine is bottled quickly, ensuring the preservation of its fragrant bouquet and bright, lively flavors.

Tasting Notes

Like Calypso to Odysseus, our Muscat Canelli enchants the senses with its luminous alluring bouquet of juicy white peach, honeysuckle blossom, and candied apricot, layered with the delicate overtone of jasmine. Its refreshingly off-dry palate pairs seamlessly with balanced acidity, and lively cornucopia of fruit and floral notes. This expressive wine pairs beautifully with dishes like spiced Phanaeng curry, creamy goat cheese crostini, lightly glazed chicken hot wings, or even a fresh fruit tart.

Harvest:	Sept 5 at 24.7° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titrateable acidity:	6.3 g/L (3.4 pH)
Alcohol:	11.3%
Cellaring:	1-2 years with careful aging