



History

The grapes for our Muscat Canelli flourish in the warm and fertile Ukiah Valley along the banks of the Russian River. While Muscat has always been known to be one of the oldest wine grapes in the world, recent genetic testing suggests that all other European wine grapes are decedents of this noble grape.

Winemaking

Our 2014 Muscat Canelli is a fusion of tradition and science. Using encapsulated yeast, a technology that traps the fermentation yeast in pea-sized beads, we are able to control the end point of fermentation. We continually taste the wine while it is fermenting and at the point where the sugars and acid are balanced, we remove the yeast-filled beads to stop the fermentation process. This approach allows us to leave a touch of the natural sugar behind to make a lovely off-dry style of Muscat Canelli.

Tasting Notes

Satisfy your sweet side with the 2014 Husch Muscat Canelli. Inviting aromas of ripe apricot, peach, orange peel, and jasmine flowers jump from the glass. Beautifully balanced sugar and acid make this wine rich and refreshing. Enjoy this wine with a spicy curry, soft cheeses, fresh fruits, or your favorite pie.

Appellation: Mendocino

Fermentation: Cool fermented in steel tanks

Maturation: 4 months in tank

Alcohol: 13.8%

Cases produced: 289

Sugar at harvest: 28.7° Brix

Harvest date: September 13

Total acid: 6.5 g/L

pH: 3.5

Cellaring: 3-5 years with careful aging