



## 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 2015 Muscat Canelli is a fusion of tradition and science. Using encapsulated yeast, we are able to control precisely the end point of fermentation. We continually taste the wine and at the point where the sugars and acid are balanced, we remove the yeast from the tank and stop the fermentation. 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

The 2015 Husch Muscat Canelli helps make life a little bit sweeter. Alluring aromas of white peach, nectarine, honeysuckle, jasmine flower, and Meyer lemon make this wine hard to set down. With just the right amount of sweetness the palate is lively, refreshing, and offers flavors that coincide perfectly with the aromas. A tasty treat when paired with soft creamy cow or goat cheeses, Chinese food, or pear upside-down cake.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 4 months in tank

**Alcohol:** 13.8%

**Cases produced:** 150

**Sugar at harvest:** 27° Brix

**Harvest dates:** August 29

**Total acid:** 6.8 g/L

**pH:** 3.1

**Cellaring:** 3-5 years with careful aging