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 decendants of this noble grape.

Winemaking
Muscat Canelli is always one of our favorite grapes to sample in the vineyard because it is fruity and sweet. These are the same characteristics that make it a fun wine to make. Throughout the fermentation the whole winery smells of apricots and honeysuckle. We taste the juice daily, and as the sugars, acid, and alcohol find a balance point we will stop the fermentation to leave a little bit of the natural sweetness behind. The wine is bottled in its youth to preserve the fragrant aromas and flavors.

Tasting Notes
Succulent, sweet, delicious, and alluring our 2016 Muscat Canelli is a grand slam. Intense aromas of white peach, nectarine, honeysuckle, jasmine flower, and Meyer lemon make it hard to resist. With just the right amount of sweetness the palate is lively, refreshing, and offers flavors that coincide perfectly with the aromas. Delightful when paired with soft cheeses, spicy foods, or shortbread.

Appellation: Mendocino
Fermentation: Cold fermented in steel tanks
Maturation: 4 months in tank
Alcohol: 11.6%
Cases produced: 114

Sugar at harvest: 26.3° Brix
Harvest dates: August 22
Total acid: 6.9 g/L
Residual sugar: 5.0%
Cellaring: 3-5 years with careful aging