



History

The Muscat family is one of the most distributed in the world, owing this to its unmistakably recognizable fruity and flowery bouquet. These aromas make it a favorite in some of the best wine growing regions in the world, including our own. The grapes for our Muscat Canelli flourish in the warm and fertile Ukiah Valley along the banks of the Russian River. The deep gravel loam soils help the vines produce the most aromatic and ripe fruit.

Winemaking

What makes Muscat Canelli unique, and fun to make, is that the wine tastes almost exactly like the grapes it comes from. Throughout the fermentation the whole winery smells of apricots and honeysuckle. We happily taste the juice daily. 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 kept in stainless steel tanks, and then bottled in its youth to preserve the fragrant aromas and rich flavors.

Tasting Notes

Succulent, delicious, and alluring our 2018 Muscat Canelli is yet another in a line of greats. Intense aromas of white peach, honeysuckle, jasmine flower, and Meyer lemon make it hard to resist. With just the right amount of sweetness balanced with acidity, the palate is lively and refreshing. Delightful when paired with spicy dishes or enjoy on its own.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 4 months in tank

Alcohol: 11.0%

Cases produced: 118

Sugar at harvest: 24.5° Brix

Harvest date: September 10

Total acid: 6.9 g/L

Residual sugar: 5.2%

Cellaring: Now - 3 years with careful aging