



Muscat Canelli

Vintage 2008 – *our first flight*

Low-yielding Canelli is considered the most distinctive member of a large Muscat family. It's quite versatile and is used world-wide to make everything from light, dry wine to rich, fortified dessert wine and sparkling wine. Our Winemaker, Geoff Gorsuch, made a light dessert wine that showcases the fruit.

Winemaker Notes

The wine was fermented slowly, at low temperatures, to retain the beauty of the fruit and there's no oak to interfere with the intense stone fruit and floral character.

- **Flavor profile:** Light, fresh and sweet with apricot, peach, lychee and orange blossom.
- **2008 Vintage:** A roller-coaster of a growing season yielding low quantities of high quality fruit
- **Drink now and through:** 2010

Food Suggestions

A glass of our Muscat Canelli, well chilled, is a dessert in itself. It's a delicious partner for fruity desserts, fresh fruit and blue cheese. Try it with Colleen's recipe for **Hawaiian Style Chicken Salad**.

Technical Notes

- Total Cases: 358
- Appellation: California
- Component: 100% Muscat Canelli
- Alcohol: 9.5%
- Residual Sugar: 6.6 %
- Stainless Fermented: 100%
- Harvest date: September, 2008
- Bottling date: May 20, 2009

