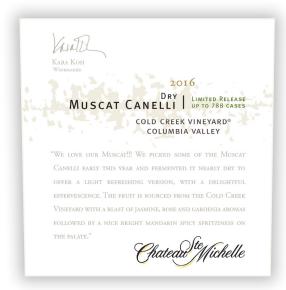


2016 DRY MUSCAT CANELLI

COLD CREEK VINEYARD, COLUMBIA VALLEY LIMITED RELEASE



TASTING NOTES

"We love our Muscat!!! We picked some of the Muscat Canelli Early this year and fermented it nearly dry to offer a light refreshing version, with a delightful effervescence. The fruit is sourced from the Cold Creek Vineyard with a blast of Jasmine, rose, gardenia aromas followed by a nice bright mandarin spicy spritziness on the palate."

> KARA KOH Winemaker

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- All of the fruit for our 2016 Dry Muscat Canelli was picked entirely from our Cold Creek Vineyard.
- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color. The site's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek Vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- 100% Stainless steel fermentation for 3 weeks to showcase the aromas and flavors of the Muscat Canelli.

TECHNICAL DATA

TA	0.68 g/100 ml
РН	3.I
% Ассоног	13%
Residual Sugar	0.71 g/100мL
Blend	100% Muscat
Cases produced	788