



## 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
pH	3.1
% ALCOHOL	13%
RESIDUAL SUGAR	0.71 G/100ML
BLEND	100% MUSCAT
CASES PRODUCED	788