



## 2017 MUSCAT CANELLI

Cold Creek Vineyard, Columbia Valley  
Limited Release



### TECHNICAL DATA

TA	0.76 g/100 ml
pH	2.91
Residual Sugar	4.98 g/100 ml
Blend	100% Muscat Canelli
% Alcohol	11.5%
Cases produced	1,851
Food Pairings	Asian foods, light desserts, fresh fruit

### VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARDS

- All of the fruit for our 2017 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 inoculated with various strains of yeast to maximize complexity.
- Fermented in 100% stainless steel for 3 weeks to showcase the aromas.

### TASTING NOTES

"We let the grapes hang on the vine until we get unctuous flavors of ripe apricot and jasmine spice. Fermented in stainless steel to enhance the floral character, we stop the fermentation early creating a rich, sweet style of Muscat. For brunch, as an aperitif or after dinner, this wine is both versatile and decadent."

**Bob Bertheau**  
Winemaker