



COLUMBIA VALLEY

2018 Limited Release Muscat Canelli

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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.
- Cold Creek Vineyard is LIVE and Salmon Safe certified.

WINEMAKING NOTES

- 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.
- The vineyard's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.

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 style of Muscat. For brunch, as an aperitif or after dinner, this wine is both versatile and decadent." – Bob Bertheau

TA: 0.82 g/100mL

PH: 2.89

ALCOHOL: 11.5%

RESIDUAL SUGAR: 6.09 g/100mL

BLEND: 100% Muscat Canelli

CASE PRODUCTION:

1892