



MUSCAT CANELLI

COLUMBIA VALLEY
2022

LIMITED RELEASE UP TO **1600**
TOTAL CASES

Katie Nelson
KATIE NELSON WINEMAKER

This wine was fermented in stainless steel to enhance the fruit notes of lychee and mandarin. It is gorgeously floral showing perfumy notes of citrus blossom and jasmine. Enjoy!

TA: 0.67 g/100 mL

PH: 3.14

ALCOHOL: 12.0%

RESIDUAL SUGAR: 5.28-5.46 g/100mL

BLEND: 100% Muscat Canelli

CASE PRODUCTION:

1600

COLUMBIA VALLEY

2022 Limited Release Muscat Canelli

VINTAGE NOTES

- The 2022 season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest starting two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- Planted in 1973, the Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in Washington state's Columbia Valley.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

HISTORY NOTES

- Established in 1934, Chateau Ste. Michelle pioneered vinifera grape growing in Washington State.
- The winery owns 3,500 acres in the Columbia Valley of eastern Washington, including Horse Heaven, Canoe Ridge Estate and Cold Creek vineyards.
- Chateau Ste. Michelle's award-winning wines can be found in all 50 states and more than 100 countries worldwide.

WINEMAKING NOTES

- Our viticulture team destemmed and inoculated ripe grapes 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

This wine was fermented in stainless steel to enhance the fruit notes of lychee and mandarin. It is gorgeously floral showing perfumy notes of citrus blossom and jasmine. Enjoy! – Katie Nelson, Winemaker