



TA: 0.80 g/100 mL

PH: 2.98

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.77 g/100 mL

BLEND: 100% Muscat Canelli

CASE PRODUCTION:

816

COLUMBIA VALLEY

2023 Limited Release Dry Muscat Canelli

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- All of the fruit for our 2023 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.

WINEMAKING NOTES

- Cool fermentation with fruit forward yeasts were carefully monitored to preserve the crisp fruit characteristics.
- 100% stainless steel fermentation for 3 weeks to showcase the aromas and flavors of the Muscat Canelli.

TASTING NOTES

This Dry Muscat Canelli is a captivating expression of the varietal, showcasing its aromatic intensity and vibrant palate in a dry style. With hints of ripe peach and balanced acidity, this is a delightful wine that will pair with any occasion. – Taylor Butterfield, Winemaker