



Muscat Canelli 2007

Muscat Canelli is truly a grape where the fresh fruit aromas are just as intense and flowery in the wine as in the fruit. As the fermentation takes place, the whole cellar is filled with its beautiful fragrance. If you have some time, come by the winery in late September during its fermentation. You will find peaches, apricots and pears in the nose. These grapes are predominately from our Stone's Throw and Dos Vinos vineyards. Drink this wine chilled as an aperitif or enjoy its freshness with fruit deserts. Interestingly, Muscat Canelli is a treat with very spicy foods.

Harvest Dates August 31, 2007

Harvest sugar 24.4° Brix

pH 3.56

Total Acidity .64g/100ml

Label unavailable

Residual Sugar 3.70%

Alcohol 11.8%

Cases Produced 2691

Bottled January 29, 2008