

2009 MOSCATO

CALIFORNIA



WINEMAKER'S COMMENTS

The pale yellow hues of this wine are speared by youthful streaks of green. Aromas abound in the glass with rich apricot, peach and nectarine, along with an underlying hint of lemon rind. Flavors are full and rich with glazed apricot and peach, a fine thread of key lime and a clean acid focus that maintains balance through to the everlasting finish. This is a sweet yet elegant wine!

WINEMAKING

After several dry seasons, January 2009 started in similar fashion. February brought some storms, but the remainder of the year was short on rain. This was good for vineyard flavors and also served to moderate the yields. All of this lead to wines with good structure and intensity. After nice spring conditions, June brought average temperatures, while July really turned up the heat for 2 weeks, which was followed by some hot days in August. September brought warm even conditions allowing the Muscat Canelli to mature to a good level of maturity and flavor.

After achieving the desired flavors on the vine, the Muscat Canelli was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. All fermentation was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. The final blend was completed soon thereafter to capture the lovely bright qualities and intensity of flavor of the variety.



APPELLATION: CALIFORNIA
BLEND: 100% MUSCAT CANELLI
PH: 3.01
TOTAL ACIDITY: 7.4 G/L
RESIDUAL SUGAR: 7.8%
WINE ALCOHOL: 10.5%