



2003 MUSCAT CANELLI

Release Date: 11-01-2003
Residual Sugar: 3.9%

Alcohol 12.5%
Acidity 0.69, pH 3.48

Tasting Notes: Floral aromas mesh in a complex nose that includes ripe nectarine, pineapple, and faint citrus notes. The flavors of citrus, nectarine, and layered spices linger through the slightly sweet, crisp finish.

Winemaker's Notes: 2003 produced another nice, ripe vintage of Muscat Canelli from Mercer Ranch. Muscat is one of the few varieties that is critical to hand harvest, and this fruit arrived in great shape. Quickly pressed, chilled, and settled, the clarified juice was inoculated to begin fermentation. A specific yeast strain (VL1) for Muscat was used for fermentation, which was stopped at about 4% residual sugar, balancing the high natural acidity. It was bottled in October 2003. 700 cases made.