



**2007
Washington State
MUSCAT CANELLI**

*Creating
fine wines*

*from
Washington
State*



**EARLY START — THEN THE
WAIT**

Smiles of relief can be found on all our faces — harvest is over. A cool, wet spring and late bud-break fooled us into believing that we were going to have a later-than-normal harvest, so we spent much of August playing and enjoying our new granddaughter. But then all of a sudden havoc throughout the state. The very warm summer caused early ripening varieties to progress so rapidly that some needed picking before September came; the earliest I'd ever seen in Washington State. A cool spell in mid-September though, slowed things to a halt. We didn't see a single grape come into the winery for nearly two weeks during the middle of the month. The problem was not the sugar level in the grapes (one of the picking criteria we measure), it was the extremely high acid levels resulting from the cool temperatures. Fortunately the weather held, allowing for the extra hang time needed to get those later ripening grapes into balance. Although a late-October freeze spoiled attempts for some to get absolutely "perfect" numbers, we felt lucky that we were already done. Summing up this vintage: "Mother Nature smiled on Washington State once again this year and provided a near ideal climate for grapes. She provided us with a fast start, a slow middle and a long finish to produce a vintage to remember. The grapes got as ripe as wanted and the color was intense and dark for the reds. The wines are going to be really good."



TASTING NOTES

Corbet Clark, *American Wines of the Northwest*: "Muscat -- a neglected grape, but one that can produce remarkably good wines in Washington. The trademark of all Muscat is an extremely aromatic quality -- it smells like a whole collection of tropical fruits and flowers. This pungency sets it apart from almost any other white grape....."

Corbet Clark goes on to say: "Muscat grows well in eastern Washington, is a heavy producer, and generally made into a fairly sweet, low-alcohol wine, emphasizing the fresh fruit qualities of the grape. Lighter and subtler than California Muscats....."

This wine continues to be one of the winemaker's favorite and more than any other variety, shows off his flair with light and fruity varieties. This wine differs from the norm when it comes to Muscats in that it is finished with just under 4% residual sweetness and a relatively high acid. A delight by itself, this wonderfully balanced wine is also a suitable compliment for any shellfish meal and goes especially well with food prepared with lots of garlic or spice. An exceptional "sipping and sniffing" wine.

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WINE MAKING NOTES

Harvest date: September 7, 2007
Brix: 22.1 T.A.: .77 pH: 3.16
Vineyard: 100% Wahluke Slope Vineyards
Yeast: D-47
Cold fermented between 45 and 48 degrees F.
for 49 days.
Bottled: February 14, 2008
865 cases

