



**2006  
Washington State  
MUSCAT CANELLI**

*Creating  
fine wines*

*from  
Washington  
State*

*Latah Creek  
Wine Cellars, Ltd.  
13030 East  
Indiana Ave.  
Spokane, WA  
99216*

*1-800-LatahCreek  
(509) 926-0164  
fax (509) 926-0710*

*e-mail:  
info@latahcreek.  
com*

*website:  
latahcreek.com*

 **CONDITIONS WERE IDEAL —  
FOR A WHILE**

As harvest approached this past fall, conditions were near perfect. A hot summer and wonderful August got the grape ripening process off to a great start — sugars were rising as expected and acids were coming down. Red varieties were developing dark, inky colors and whites delicate fruit complexities. We were all set for a spectacular vintage. Then as August moved into September things changed; not dramatically but enough to cause issues. Daytime temperatures dropped a few degrees from normal. Sugar levels continued to rise but the cooler temperatures slowed the drop in grape acids. Winemakers statewide were delaying picking to get analysis numbers in line. Initial picking for us was nearly two weeks behind previous years and lasted later than any time before. Our last grapes, Sangiovese, came off the vine on November 1st — a full three weeks later than last year. With this being said, we were extremely excited with everything we received. The harvest analysis for nearly every variety was exactly where we would have wanted them to be — and — the resultant wines are turning out to be marvelous; full of intense varietal flavors and great acid levels. This is important to us since we want high acid levels to balance the natural residual sweetness present in most all our whites. The reds ended up with wonderful color and fruit and should rival the intensity of the 2005's.



**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.



**WINE MAKING NOTES**

Harvest date: October 1, 2006  
Brix: 23.5 T.A.: .92 pH: 3.39  
Vineyard: 100% Wahluke Slope Vineyards  
Yeast: D-47  
Cold fermented between 45 and 48 degrees F.  
for 49 days.

