

# CASTORO CELLARS

## ESTATE MUSCAT CANELLI 2016

Muscat Canelli is truly a grape where the fresh aromas are just as intense and flowery in the wine as the grapes! Drink this chilled as an aperitif or enjoy its freshness with fruit desserts.

NIELS AND BIMMER UDSEN, *Owners*

### HARVEST NOTES

The harvest of 2016 was nearly ideal. No frost events in spring and generally seasonal weather with some well-timed heat spells to aid in ripening the grapes. In September, the temperatures made big swings from night and day which lengthened the hang time on the vines and resulted in very balanced wines with crisp acidity and mild tannins.

### WINEMAKER NOTES

The key to making a delicious Muscat Canelli is being able to trap in the beautiful aromas and flavors of the grape and balance the sweetness with enough acid to make it light and refreshing, rather than thick and cloying. A long, cool stainless steel fermentation retains the distinct Moscato characteristics. The wine is bottled with a little of the carbon dioxide leftover from the fermentation to make it lively and to lift the fruit aromas.

TOM MYERS, *Winemaker*

### TASTING NOTES

**APPEARANCE:** Light, golden yellow

**AROMA:** Peaches, apricots, jasmine flowers, honeycomb

**PALATE:** Light, sweet, with very slight effervescence

### TECHNICAL NOTES

**VARIETAL:** 100% Muscat Canelli

**VINEYARD SOURCES:** Dos Viñas and Stone's Throw

**AVA:** Paso Robles **HARVEST DATE:** Sept. 2016

**BOTTLING DATE:** May 22, 2017 **HARVEST SUGAR:** 23.5° brix

**OAK:** N/A **OAK AGE:** N/A **ALCOHOL:** 12.0%

**TA:** 0.67 g/100mL **pH:** 3.2 **RS:** 3.73%

