

Special Release, Limited Wine Selection

45 cases produced

2013 Muscat Blanc

Unfined, Unfiltered

“Try this wine. Just try it! If you appreciate fine white wines then I would bet you just might like this! This will be my go-to wine for this summer...”

--Annette Hoff Danzer, Winemaker



This is an unexpectedly remarkable wine – floral aromas, delicate mouthfeel, *just a tad sweet*. Yes – this wine has very little residual sugar and makes a perfectly wonderful very versatile wine. Who knew Muscat could be this?

Muscat Blanc is an old grape (older than our most common modern varietals) and most likely originated in Greece where it is still prized today as a strong, sweet wine. The Romans adopted the grape and it spread through Europe and is still grown in many European countries today. There are hundreds of Muscat varieties and they range from light to almost black in color, medium-sized to very large berries on rather large, rangy bunches. Despite their differences, all Muscat grapes share one common characteristic: they offer distinctive, heady, almost overwhelming floral and fruit aromas and flavors.

Let's be honest: in the US we tend to associate Muscat with cheap sweet swill. This is an unfortunate association with wine produced by very large US wineries for mass consumption. Rest assured that this is not one of *those* wines.

This Muscat Blanc is grown in the Antle Vineyard (aka *Pinnacalitos Chalone*) in the Chalone AVA and was planted in the mid-80's by the legendary Dick Graff and is organically-farmed and managed by Bill Brousseau. We brought in .622 tons of hand-picked grapes. We destemmed these grapes and let them soak overnight before pressing out the juice. It was chilled quickly and settled for a few hours before racking into a French oak puncheon where it fermented and aged *sur lies*. We then racked it just prior to bottling.

Wine Description: orange blossom, lemon peel, tangerine permeate the aromas and flavors. Appealing balance, delicate texture, long finish.

We cannot filter such a small volume of wine; there is some sediment in it. Chill upright in the fridge and that sediment will settle to the bottom.

Serve lightly chilled on its own or with appetizers, salads, or spicy foods but most importantly – serve it to your friends!