

Ceago 2006 “Del Lago” Muscat Canelli



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested on September 7th, 2006 at 21.2 brix

Cooperage:

100% stainless steel fermentation. No barrel aging.

Technical Data:

Lake County, Clearlake AVA

8.0% Alcohol by volume

8.0% RS

0.66 / 3.18 pH

495 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2006 growing season was marked by high precipitation levels during winter and early spring. The hot, dry summer at Clearlake let the grapes ripen smoothly free of disease and fungus pressures.

Vinification:

The grapes were whole cluster pressed in our tank press in an atmosphere excluding oxygen. The must was clarified with low levels of turbidity and settled at low temperatures. Once the wine was clear and free of solids, fermentation began and proceeded over a three week period, then stayed on lees contact for 4 months.

Winemaker Notes:

Our 2006 Muscat Cannelli is light and fresh perfect for a breakfast in bed! It has ripe pink grapefruit and honeysuckle aromas with highlights of apricot and sunlight. This wine exemplifies the purity and grace of Biodynamic® wines. Enjoy!