

Ceago 2005 “Del Lago” Muscat Canelli



Release Date:

February 2006

Grape Source

Our Muscat was 100 % estate grown and hand harvested from our Biodynamic Farm in Lake County, California between September 6th and September 8th, 2005 at 21° Brix. The grapes were grown and certified Biodynamic by Demeter and Organic by Stellar.

Cooperage

No oak used

Technical Data

Lake County appellation
8.0 % alcohol by volume
8.0% RS
0.6/ 3.28 acid/pH
500 9/WL cases produced

Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil through the mild and warm summer. 2005 had a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

Vinification:

The fruit was harvested in half-ton bins and gravity fed into a fifteen-ton Bucher tank press, then pressed in an environment excluding oxygen. After pressing, the wine was fermented in small stainless steel fermentation vessels at a cool temperature of 50° to 58° F for three weeks. The Muscat held lees contact for 3 months before being stabilized for bottling on January 10th, 2006.

Winemaker Notes:

Our 2005 Muscat has beautiful bright aromas of apricot, peach and pear that lead to an incredible flavor of honeysuckle with a hint of citrus. With only 8% alcohol and a hint of residual sugar, this wine is perfect to sip on or enjoy with food. Try it with artisan cheeses, spicy dishes or with an apple tart.