



Varietals

Muscat Cannelli 100% - Harries Family Vineyard, Naramata Bench

Technical Info

Ph: 3.4

Total Acidity: 7.7 g/L

Residual Sugar: 17.0 g/L

Alcohol: 10.5%

Product Code: +40139

Production: 31 cases

The Wine

Muscat holds a fond place in our travel memories to the northwest of Italy. There are many different types of Muscat but we particularly prize the Muscat Blanc à Petit Grains, also known as Muscat Cannelli and its very close cousin Moscato Giallo, of which we have planted two acres at our home vineyard which will come online for the 2009 vintage. Muscat is an intensely aromatic varietal, both floral and fruity. While most other grape varieties seem to be at their best mimicking a broad spectrum of diverse flavours the true charm of Muscat is that it tastes as though you are actually enjoying the grapes themselves. That is why we call our Muscat "The Pure Grape".

2007 Vintage

The 2008 vintage was a delicate vintage that favoured our style of winemaking: moderate alcohols, good natural acidity and excellent phenolic ripeness from longer hang-times. Spring was uncharacteristically cool and included an April 29th snowstorm with a -4 Celsius temperature that retarded bud-break by about 2 weeks. May maintained average temperatures and normal growth. June saw average but not excessive rainfall. Flowering and fruit set maintained this late tendency which required early green thinning in anticipation that the vines would not be able to catch up in the fall. July and August were warm and lovely, without long stretches of excessive heat so the vines did not experience heat stress and shutdown. September 2008 was as perfect a month as we could have hoped for with warm weather and absolutely no rain allowing the vines to play significant catch-up. October continued this trend, despite some early frost, and as a result we were able to hang the grapes a little longer than normal to gain full phenolic ripeness without worrying about excessive sugars and alcohol. Harvest began slowly starting on September 26th and finished with a bang, with about half our 138 ton harvest coming in between October 23 and our final date of October 28th. The crop was about average in size, something of a surprise after a cold 2007 winter and the spring frost and snow, but in line with the 20% smaller than average 2007 crop. Quality was high overall but full ripeness was dependent on moderate crop loads and early green thinning.

Vinification

A sorting table was utilized before crushing/destemming in order to ensure that that only healthy grapes went into the wine. After crushing/destemming we went for a short 6 hour soak and then into the press in order preserve pure varietal character. Fermentations were long, slow and cool to preserve the freshness in the wine. This single lot was vinified in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet. A touch of residual sugar was maintained by stopping the fermentation with our chilling system rather than using a heavy sulphur addition. The wine was protein and cold stabilized and then filtered. The filtration system used was cross-flow, a medium free method that is the gentlest of any filter on the wine. We chose a stelvin closure because we feel it is the best method available to preserve the freshness that is key to this wine.

Tasting Note

This wine exhibits a classic Muscat nose grapey and spicy, like the white pepper aroma of freisa flowers. On the palate the structure is light-medium bodied and slightly off-dry with mouthwatering acidity. The nose carries through to the palate where it realizes fresh flavours of grape, white flowers, and rosewater. The finish is long and satisfying as juicy white peach suddenly delivers the Okanagan valley hallmark.