EBERLE WINERY
2018 Muscat Canelli

Variety:	**Muscat Canelli**
Appellation:	**Paso Robles**
Vineyards:	**Eberle Estate**
Alcohol:	**10.5%**
Acidity:	**.79 g/L**
PH:	**3.13**
Residual Sugar:	**7%**
Brix at Harvest:	**24°**
Date Harvested:	**08/27/18**
Cases Produced:	**765**
Retail Price:	**$22.00**

Growing Season
Lower than normal rainfall during the winter led to a normal bud break in the spring. Warm days and cool nights allowed the vines to develop ample canopy cover, protecting the fruit from heat spikes throughout the summer. Harvest started early September with fruit coming in at a steady pace throughout the season. Clusters and berries were uniform in size and quality was excellent. The results of this vintage are wines that are bright, well-balanced and complex with intense flavor profiles.

Fermentation
The fruit was sorted, de-stemmed and transferred to tank. After a two-hour cold soak, the fruit was then pressed. The resulting juice was racked and inoculated with yeast to start a long cool fermentation. When optimum sugar and acid levels were reached, fermentation was stopped by chilling the wine down to 30° Fahrenheit. The wine was kept chilled for approximately two months to maintain the aromas, phenols and a natural effervescence. After a final filtration, the wine was bottled and released.

Wine Description
The Muscat Canelli reveals enticing aromas of Jasmine blossoms and Mandarin zest intermingled with flavors of white peach and bursts of guava. Refreshing and semi-sweet, this wine is a favorite complement to desserts, or try it as an aperitif.

Food Pairings
Eberle's Muscat Canelli has low residual sugar with balanced acid making it a semi-sweet wine that is refreshing and crisp. Because of its light and refreshing style, the Muscat Canelli is a perfect food partner: as an aperitif with appetizers, a counter point to spicy foods or the just-right accent for desserts. Try it with spicy Thai cuisine, goat cheese on crostini starters or a variety of delicious desserts like crème brulee, or honey glazed Panna Cotta with fresh berries.