
Latah Creek

WINE CELLARS

Rattlesnake Hills AVA

MUSCAT CANELLI

2014



BACKGROUND

Muscat Canelli has always been Mike's favorite grape varietal. So, when he opened Latah Creek's doors in 1982, he made sure he made a Muscat Canelli. A former wine writer from the Seattle area, Tom Stockly, had a line-up of Latah Creek wines while enjoying clam fettuccine. Of all the wines, he chose the Muscat Canelli as the best pairing with his food. A surprising choice, but still one of the best pairings today.

SOURCING

Hyatt Vineyard

VARIETAL

100% Muscat Canelli

WINEMAKING

The 2014 summer was warmer than previous years, so the grapes were harvested 1-2 weeks earlier than normal, but because of the cool nighttime temperatures, the grapes were able to retain their acid levels. The 2014 Muscat Canelli is the perfect example of why Washington State has the perfect growing conditions for white wines. The wine was fermented in stainless steel tanks at cooler temperatures, to retain its forward fruit characteristics. A higher acid level was left in the wine to keep it from cloying, and to keep it fresh and crisp.

ANALYSIS

Harvest Data: September 13, 2014 Brix: 23.5 TA: 1.11 pH: 3.35
Alc.: 10.5% RS: 4.0%
Bottled: April 21, 2015 | 180 cases | Released: August 2015

WINEMAKERS

Mike Conway and Natalie Conway-Barnes

TASTING NOTES

Sweet floral aromas and pineapple entice your nose and remain in your mouth while nuances of honeysuckle blossoms and lychee fruit linger long after the wine is gone. Slightly sweet, but fresh on your palate.

FOOD PAIRING

Enjoy this wine with cheese, light desserts, garlic pasta dishes, and Thai, such as Ellena's Mussel's with a Sweet Chili Twist recipe published in her latest cookbook.

ACCOLADES

'14 Vintage:

Silver, Savor NW Wine Awards 2016

Love at First Sip. Since 1982.

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