

Peirano Estate Vineyards 2006 Muscat Canelli

The Heritage Collection

Estate Grown, Lodi



Vineyard Notes:

We grow these grapes in an old-fashioned head pruned style yielding less than 3 tons per acre of intense fruit. We are continually managing hand treatments of shoot thinning and leaf pulling which result in a maximum of light infiltration into canopy developing into grapes bursting with sugars.

Winemaker Notes:

After picking the grapes by hand they are transported to the winery and lightly pressed. Juice is immediately separated from the skins to keep the beautiful straw color. The juice is then moved into stainless steel tanks and fermentation is started. In the tanks it continues under the winemaker's careful eye to maintain proper temperature and acidity to produce the intense caramel and fruit. It remains in the stainless steel tanks till fermentation is finished. The finished wine is immediately chilled, stabilized and bottled.

Tasting Notes:

Aromas of tropical flowers, pineapple and peach pie are complimented by honey and ginger ale. This Muscat Canelli recalls everything about Spring. Lush flavors of fresh peaches so juicy they drip down your arms are balanced by the flavors of ripe pears and and mandarin oranges.

Awards Include:

GOLD Medal	San Francisco Chronicle Wine Competition
GOLD Medal	Hilton Head WineFest Int'l Wine Comp
GOLD Medal	Orange County Fair Wine Competition
Silver Medal	San Francisco Chronicle Wine Competition
Silver Medal	Lodi International Wine Awards
Silver Medal	Chicago Value Wine Challenge
	~Highly Recommended

