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JED STEELE'S
SHOOTING STAR

SHOOTING STAR MUSCAT CANELLI 2019

VINEYARDS

We source the Muscat Canelli fruit from the Dorn-Loasa vineyard in Kelseyville. These vines are planted on old lake bottom in heavy adobe clay soil suitable for white grapes such as Muscat Canelli. The Dorn family has been farming since 1965 and we have produced wines from their vineyards for over 25 years.

WINE STYLE & TASTING NOTE

Winemaking for this varietal is straightforward. The grapes are picked early morning (before dawn), delivered in the coolest part of the morning, crushed and pressed off the skins. The juice is then settled for 24 hours and racked off the lees. Fermentation begins at a cool 50 degrees and finishes up about 2 weeks later. Stainless-steel fermentation and aging preserve the freshness of this wine. Our Muscat Canelli serves as a nice aperitif, table wine or dessert wine. The wine displays notes of honeysuckle, orange blossom, bright citrus and a fresh floral aroma with hints of wintergreen.

FOOD PAIRINGS

Try our Shooting Star Muscat Canelli with sweet brunch favorites such as a fresh berry blintz or an orange and cranberry scone. It's a delicious alternative morning libation instead of the typical mimosa or bloody mary.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 10.0% **PH** 3.58
TA 0.90 g/100mL **RS** 9.8 g/L **BARREL AGING** None **VINE AGE**
AVG. 37 years **YIELD** 3 tons per acre **PRODUCTION** 200 cases
MSRP \$15.00

