

Mendelson



Mendelson Muscat Canelli

MENDOCINO COUNTY | RESERVE LOT I

the wine

The Mendelson 'Vins doux naturels wines are naturally sweet and lightly fortified. In a process known as 'mutage', wine spirits are added to the fermenting grapes before all the natural sugar is converted to alcohol. Vins doux naturels wines accompany a wide range of cuisine, from appetizers to desserts.

This is our first non-vintage Muscat, blended across vintages dating back to our first Muscat Canelli in 1998. These wines have sat in barrel in our cellars, quietly aging, marrying the pot-distilled spirits that we use for fortification with the bright tropical fruits that characterize our Muscat Canelli Dessert Wines. Over time, the wine has mellowed into a golden, luscious, yet still vibrant, wine. The aromas are rich tropical fruits; the flavors are banana, pineapple and coconut, with brown sugar accents. The finish is very long but not cloying. This will have a very long life ahead of it.

technical data

APPELLATION / Mendocino County

TOTAL COOPERAGE / French oak

TOTAL ACIDITY / 0.56 gm/100ml

RESIDUAL SUGAR / 16.0%

VARIETAL / 100% Muscat Canelli

ALCOHOL / 14.1%.

pH / 3.84

CASES PRODUCED / 100