



JANUIK



2014 Champoux Vineyard Muscat Canelli

VINTAGE

Over the course of the last four vintages, the Columbia Valley has seen a shift from two of last decade's cooler vintages in 2010 and 2011 to the two warmest vintages of the last ten years in 2013 and 2014. In 2014, an early bud break was followed by warm temperatures that persisted through the summer and well into the fall. Harvest started earlier than most vintages and finished 10 days earlier than normal. This added warmth has helped create wines that are intensely aromatic with very concentrated flavors.

VINEYARDS

One of the advantages of having made wine in the Columbia Valley since the mid-1980s is the opportunity it's given me to work with some of the most dedicated growers in the industry. During all that time, Champoux Vineyard has stood at the top of the list of outstanding vineyards in Washington State. Located in the Horse Heaven Hills, this vineyard is known mostly for its Cabernet Sauvignon, but it is a little known secret that it also produces some of the best Muscat Canelli grown in Washington.

WINEMAKING

After gently pressing the grapes and cold settling the juice overnight, the fermentation was initiated with Anchor Vin 13, a yeast isolate which was developed largely because of its wonderful aromatic characteristics. Temperatures never exceeded 55F for the duration of the fermentation which was finally arrested almost 7 weeks after it began.

TASTING NOTES

Made from what is undoubtedly one of Washington State's best vineyards for the variety, the Champoux Vineyard Muscat Canelli is brimming with aromas of white peach, orange blossom, fresh apricot, and honey in the glass. On the palate, the wine's sweetness is beautifully balanced with a bright, citrusy finish that makes this wine completely come alive.



ANALYSIS AT BOTTLING

Total Acidity.....	0.62 g/100ml
pH.....	3.30
Residual Sugar.....	4.8 g/100ml
Blend.....	100% Muscat Canelli
Cases.....	215
Bottling Date.....	April 9, 2015


Mike Januik, owner/winemaker