

# STONEHEDGE WINERY

## TERRIOR SELECT

### 2009 California

### Muscat Canelli

#### The Vineyards and Winemaking:

Muscat Canelli is a grape that can be eaten fresh, made into raisins, or made into wine. It thrives in warm areas, and needs warm weather to develop its flavors. These grapes were grown in the Central Valley, the heart of grape growing in California.

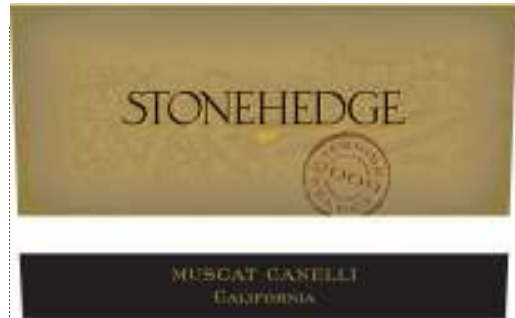
#### Growing season:

The 2009 vintage was preceded by three years of drought, but by March rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was seasonable and allowed the fruit to steadily ripen. September arrived with the warmest weather of the season, allowing us to harvest the fruit at the peak of ripeness before the fall rains.

#### Tasting notes:

The 2009 Terrior Select Muscat Canelli has the distinctive and wonderful aroma of the Muscat grapes, which is very floral, with hints of peach and pear. The flavors are very similar, and is enhanced by a perfectly balanced sweetness, not too sweet, but just right to show off the fruit flavors.

Excellent with Asian food, deserts, over ice cream, and alone, as a desert itself.



Harvest Date: September 10, 2009

Alcohol: 11.5%

Residual sugar 4.6%

pH: 3.27

Titrateable  
Acidity: 0.68

Fermentation: Stainless Steel

Blend: 100% Muscat Canelli

Appellation: California