



Maddalena

Muscat Canelli
2014



Varietal Muscat Canelli	Harvest Date September 15, 2014	Alcohol 12%
Vintage 2014	Harvest Sugar 25.4° Brix	TA 0.87 g/100 mL
Appellation Paso Robles	Clonal Selections FPMS 1	Residual Sugar 5.75%
Sources Batdorf Vineyard Steinbeck Vineyard	pH 3.51	

Quality begins in the vineyards. In the Paso Robles AVA of San Luis Obispo County, our family farms Muscat Canelli grapes with the Batdorf, Lindquist, and Steinbeck families. Muscat Canelli thrives in the warm days and cool nights of this region.

There are several clones of Muscat, but Canelli from the Piedmont region of Italy is the best. Today, there are few plantings of Muscat Canelli in California. Unfortunately, this wonderful variety can be difficult to grow. In certain years, the vines produce normal yields while in other years, the crop yield is very low. Muscat Canelli is a tradition in our family, and we will continue to produce this wonderfully unique wine.

Quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques in their careful crafting of fine wines. In creating Maddalena Muscat Canelli, the alcoholic fermentation is stopped before the yeast has converted all the natural grape sugar into alcohol. In doing so, this arrested fermentation allows the natural sweetness of the wine to be maintained. Grape juice concentrate is not added. Therefore, we preserve the individual flavors and terrior of each wine.

Maddalena Muscat Canelli greets the nose with a potpourri of aromas, including orange peel and honeysuckle flowers. The mouth is sweet with balanced crispness and ripe flavors of apricot and lychee.



Handcrafted by Riboli Family Wine Estates
Paso Robles, CA | www.riboliwines.com



TASTINGS.COM
GOLD MEDAL & BEST BUY

RIBOLI FAMILY
OF SAN ANTONIO WINERY

737 Lamar Street, Los Angeles, CA 90031
Phone: 888.223.1401 | Fax: 323.221.7261
www.maddalenaivineyard.com

WHITE WINE 0 87872-05710 3