



2022 Muscat Canelli The Badastronaut Sandy Bend Vineyard, Lake County Sustainably Farmed

Muscat is back for the first time in a long time (2016 to be exact) and frankly, it's worth the wait. I first made Muscat Canelli from the Sandy Bend Vineyard in 2012 and I've been hooked ever since. With impossibly floral notes of orange blossom, honey, tangerines and fresh baked bread this wine is the enological embodiment of summertime. While this wine is slightly sweet in terms of sugar it's not cloying or heavy. This spontaneously fermented wine is 100% stainless steel tank fermented and aged. Speaking of aging, it was held on the lees for 7 months and racked only once prior to bottling to maintain freshness and keep in as much dissolved carbon dioxide as possible remaining from fermentation (Because that's where all those delicious brioche bread flavors come from) and then was bottled without fining or filtration. This wine is tight, dialed, and ready to party until the break of dawn.

About the label :

So, the elephant in the room - This label is a bit of a departure from our previous labels as the original artwork actually came from a band poster. My friend Steve Keck came out from Kansas to work his first harvest with me this year just for fun. In addition to working for a distributor back in Kansas he's also a super talented musician and does vocals and guitar for his band "Betty the Astronaut." Since Steve was such a big help to me this harvest and is also a big fan of the Muscat - I couldn't help but name the wine in his honor...Plus it's always fun to embarrass humble Midwesterners by calling attention to their successes - Thank you and keep on Rockin', Steve!



PS- Check out Betty the Astronaut on Spotify