

2021 The Eyren Muscat Canelli - Lake County

This concert egg fermented Muscat Canelli really cranks the pallet volume to 11 since 10 isn't voluminous enough. Full bodied is an understatement.

I mean this wine is thicc like a bowl of grits, an absolute unit, oh lawd it's coming' - texture for days, weeks, months, years, really. This wine was fermented and aged in the egg - spending 7.5 months on the OG fermentation lees and bottled without fining or filtration. Sticking to the tradition of Bodkin Muscat Canelli, it's RS dry so no need to call it sweet. The grapes were grown at the sandy bend vineyard in the Upper Lake Valley AVA of Lake County (New AVA announced 6/1/22). The vineyard has been certified sustainable by CSWA since 2013. 90 cases produced.

