



WINEMAKER NOTES

A wonderful balance between the Orange Muscat grapes natural acidity and fruity sweetness, is the core focus in this wine. Vivid Aromas and distinct flavors of Blood orange, citrus compote and hints of bubblegum are the big players here. Drink Cold and enjoy a warm summer day!

VINEYARD & VINTAGE

During the final ripening stages of the Orange Muscat, particular care is taken to allow the fruit to develop those classic orange and peach blossom fl avors. We do this without letting the sugar content soar. This keeps the acidity high on both the vine and during the winemaking proces. This is key to the development of the delightful cloud of sweetness that coats your palate and allows for fun and entertaining food pairings.

The Ren Ranch is a neighboring vineyard, right down the street from our Estate Property. The ren ranch blocks used for the 2018 Orange Muscat were blocks 6 and 10.

ACCOLADES Gold SF CHRONICLE

FOOD PAIRINGS

Our Orange Muscat will bring out the flavors in a lot of different foods. For appetizers we suggest spicy prawns or soft cheeses. If you are looking for a salad - a spinache, goat cheese & strawberry is a perfect combination. Need something bigger? Take a look at a Hawaiian pizza or any spicy thai food dish!

COMPOSITION **Orange Muscat**

ALCOHOL 9.6%

3.24 | 8.1 | 8%

BOTTLING DATE

December 2021

PRODUCTION UPC

pH/TA/RS

250 Cases 763846212500

