

2022 Orange Muscat **Amador County**



Blend. 100% Orange Muscat

Vineyards: 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 flavors. We do this without letting the sugar content soar. This keeps the acidity high on

> the vine and during the winemaking process. This is vital to developing 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 EstateProperty. The ren ranch blocks used for

the Orange Muscat were blocks 6 and 10.

Winemaking: We process these grapes whole-cluster and age them in our

stainless steel tanks for 3 months.

3.24 pH:

TA: 8.1

RS: 8%

ARV· 9.6%

Harvest Date: 9/10/2022

Cases Produced: 240

Tasting

A wonderful balance between the Orange Muscat grapes Notes: natural acidity andfruity sweetness, is the core focus in this

wine. Vivid Aromas and distinct flavorsof Blood orange, citrus compote and hints of bubblegum are the big

playershere. Drink Cold and enjoy a warm summer day!

Pairing Spicy Prawns or soft cheeses, Try a spinach, goat cheese &

strawberry salad...or even a Hawaiin Pizza or Spicy Thai Suggestions:

food