

2014 Orange Muscat

Paso Robles



Sensory Notes

A vivid yellow-gold in color, this wine entertains the senses with fresh citrus and orange blossom aromas with a touch of sweet ginger spice echoed by bright, sweet tropical fruit flavors. Medium-bodied, the Orange Muscat features a balancing crisp acidity that brightens the finish. Pair with spicy cuisine, as an accompaniment to dessert or as an aperitif.

Vintage Notes

The 2014 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This daunting start was followed by a warm early spring with average temperatures through April and May that gave us a reasonable start to the growing season. These moderate temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures remained moderate until we experienced a short heat spike at the end of August and again longer sustained heat spell at the start of October before moderating to normal temperatures to finish the season. Overall we experienced a vigorous harvest season that presented perfect conditions for excellent ripening at a bracing rate resulting in amazing depth of color and wonderful flavor maturity.

Winemaker's Notes

Our Orange Muscat was produced with the goal of producing a semi-sweet wine that captures the essence of Paso Robles. Pursuant to this goal we hand-harvested into small bins in the cool of the morning and made the short trip to the winery. At the winery, we transferred the whole clusters into the waiting press, and press to tank where the juice cold settled for 48 hours. At racking the juice went to stainless steel for fermentation. We inoculated the juice with cultured yeast known for maximizing mouth feel and fruit expression. Prior to bottling, the wine received a final racking where the blend was assembled and the wine prepared for bottling.

Wine Facts

Total acidity: 5.60 g/L
pH: 3.45
Alcohol: 12.5%
Residual Sugar: 4%
Bottled: March 2014