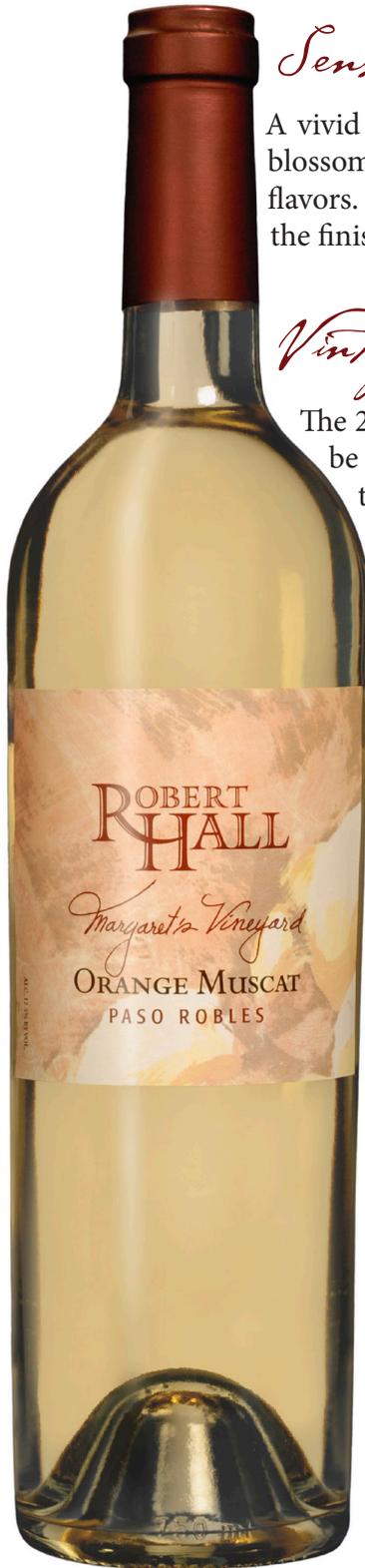


2016 Orange Muscat

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 2016 vintage began with below average rainfall as the Paso Robles area continues to be effected by drought. The dry start was followed by above average warm temperatures that lasted through June, at which point temperatures became more moderate. The early warm weather accelerated fruit development and allowed for an improved fruit set compared to the 2015 vintage. While harvest came early to many in Paso Robles, the mild temperatures extended our growing season improving overall grape quality. Temperatures remained seasonal until above average rainfall in late October concluded our harvest. Overall, we experienced a busy harvest season with prime conditions for ripening. The 2016 vintage has excellent 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: 6.47 g/L
pH: 3.58
Alcohol: 12.5%
Residual Sugar: 4%
Bottled: November 2016