

# 2013 ORANGE MUSCAT

## Mendocino County



### IN THE VINEYARD

Nelson Vineyards, located inland near Hopland in a warmer Mendocino County growing region, is the source of this CCOF Certified Organic fruit. Orange Muscat is one of many sub-varieties of Muscat, which can be made in a wide range of styles from dry, to sparkling, to intensely sweet dessert wines. This variety develops intense orange and floral aromas in warmer growing areas. The warm, dry weather allowed us to pick at optimal ripeness with complete aromatic development. One challenge with letting this varietal develop fully is keeping the vineyard crew and local wildlife from eating it before it reaches the winery!

### IN THE CELLAR

The cold fruit was gently pressed whole-cluster to avoid picking up any bitter tannins from the skins. After settling for three days, the clear juice was racked to a stainless steel tank to begin fermentation. It was inoculated with a combination of VL1 and Alchemy yeasts, selected to enhance the expression of naturally occurring thiols in the wine. These thiols are largely responsible for aromatic characteristics. The wine was 100% stainless steel fermented and bottled early to preserve its complex aromas and crispness. No eggs, dairy or animal products were used in the production of this wine.

### IN THE BOTTLE

This wine exhibits intense floral notes of jasmine, orange blossom and honeysuckle, with hints of kumquat, white chocolate and allspice. Flavors of white peach, honeydew melon, papaya and a touch of orange blossom honey contribute to fullness on the palate, with a slight effervescence that provides a clean finish.

### AT THE TABLE

The bold fruity flavors with a hint of sweetness work well with spicy food, such as carnitas or pork al Pastor. It can also work as a dessert wine, or as a delicious summer sipper, well chilled.

GRAPE VARIETAL  
100% Orange Muscat

VINEYARD  
Nelson

APPELLATION  
Mendocino County

BOTTLING DATE  
March 4, 2014

ALCOHOL  
13.5%

RESIDUAL SUGAR  
1.20%

TITRATABLE ACIDITY  
4.80 g/100ml

pH  
3.75

CASES PRODUCED  
111

RELEASE DATE  
May 1, 2014

