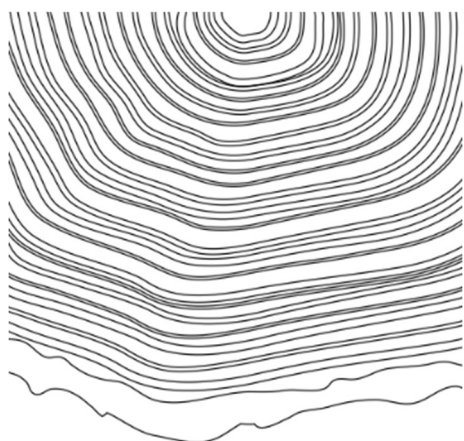


Orange Muscat 2022



WINEMAKER NOTES

Orange Muscat is most commonly made into a sweet or dessert wine style, but it can be quite surprising when made dry. Sweet wine drinkers love it for the variety of flavors it offers while even dry wine drinkers can appreciate it for its smooth and easy-going profile.

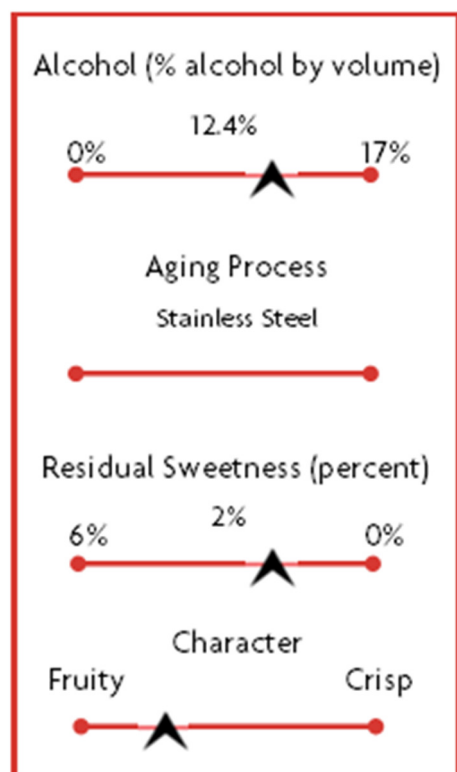
This Orange Muscat was made using a stop-ferment process. As the wine ferments, yeast consumes the sugars. The fermentation process is stopped before all the sugars are consumed, giving this wine a light, fruity sweetness from the natural grape sugar.



2022
ORANGE MUSCAT
Texas High Plains

TASTING NOTES

Bright as a summer day, this Orange Muscat is bursting with personality. It starts with bountiful aromas of sweet pea flowers, candied pear, honeycomb, with a hint of tangerine. One sip and the palate is overwhelmed with flavors of ripe peach, mango, and nectar tempered with an essence of Meyer lemon on the lingering finish.



TECHNICAL NOTES

Varietals & Vineyards:

100% Orange Muscat from Diamante Doble Vineyard
Tokio, TX

Harvest Date:

August 5, 2023

Brix: 26.5°

Aging:

100% Stainless Steel

Bottled January 18, 2023

Food Pairing:

Pair with spring rolls with spicy peanut sauce, Korean cucumber salad, citrus chicken street tacos, thin crust Hawaiian pizza, or orange infused vanilla ice cream.