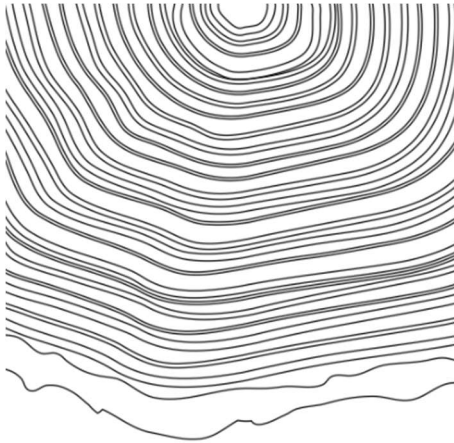


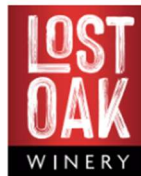
Orange Muscat 2024



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 sugar. The fermentation process is stopped before all the sugars are consumed, giving this wine a light, fruity sweetness from the natural grape sugar.



2024
ORANGE MUSCAT
Texas High Plains

TASTING NOTES

Bright as a summer day, the 2024 Orange Muscat is bursting with personality. It starts with bountiful aromas of sweet pea flower, candied pear, honeycomb, and a hint of tangerine. One sip and the palate is overwhelmed with flavors of ripe peach, mango, and nectar tempered with essence of Meyer lemon on the lingering finish.

TECHNICAL NOTES

Varietals & Vineyards:

52% Orange Muscat from Diamante Doble Vineyard
Tokio, TX

48% Orange Muscat from Crooked Post Vineyard
New Home, TX

Harvest Date:

August 7 & 10, 2024

Aging:

100% Stainless Steel

Bottled February 13, 2025

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.

