

McPherson



Product Information Sheet

Variety: Fleur D'Oranger

Vintage: 2017

Alcohol: 17.4%

Brix at Harvest: 29°

Acidity at Bottling: 10.1 g/l

pH: 3.23

Residual Sugar: 15%

Skin Contact: None

Fermentation: 6 days

Aging: 2 years in bottle before release

Grapes Sourced From: Texas High Plains – Blackwater Draw Vineyards

UPC Number: 0 90024 31021 6

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 44 Cases/Tie: 11 Ties



An uncommon and intensely aromatic variety, Orange Muscat thrives in the warm climate of the Texas High Plains. This vintage we chose to harvest late and produce a bit of a rarity for us: dessert wine. We harvested at 29 Brix, then crushed and chilled the grapes for a brief maceration. Wine spirit was added to arrest the fermentation, then held the wine in stainless steel to preserve the bright aromatics. With a honeyed sweetness and notes of spicy apricot and orange marmalade, this wine is great with sweets or on its own after dinner.