



orange MUSCAT

Tasting Notes

This Orange Muscat wine offers a golden appearance and a bouquet of floral and honey notes. The palate is characterized by a harmonious blend of ripe peaches, mangoes, pineapple, and a touch of passion fruit, delivering a refreshing and exotic taste. The finish is long-lasting, echoing a honey-drizzled fruit salad sweetness. Overall, it's a well-balanced wine, perfect for those seeking a vibrant and indulgent experience.

Pairing

Orange Muscat wine, renowned for its sweet and citrusy notes, harmonizes wonderfully with diverse dishes. Pair it with charcuterie featuring creamy brie or prosciutto for delightful contrasts. In the realm of fruity desserts, citrus tarts and peach cobbler highlight its best qualities, while apricot sorbet provides a refreshing conclusion. For fish dishes, the wine elevates the flavors of grilled salmon, complements the richness of lemon butter shrimp, and integrates seamlessly with mango salsa tilapia, showcasing its tropical fruitiness. Whether indulging in cheese, desserts, or seafood, Orange Muscat promises a versatile and delightful culinary experience.

Winemaking

Our Orange Muscat comes from Radoicich Farms in Madera County. We meticulously sort the fruit at our facility, press the juice, and let it ferment in a stainless steel tank until it reaches the desired sugar content. To halt fermentation, we bring the wine to near freezing, then filter and stabilize the wine to maintain its sweetness.

RELEASE DATE	November 11, 2023
APPELLATION	Madera, California
VARIETAL COMPOSITION	100% Orange Muscat
VINTAGE	2023
ALCOHOL	9.5%
RESIDUAL SUGAR	82.3 g/l
CASES PRODUCED	403
UPC	00197644196395

