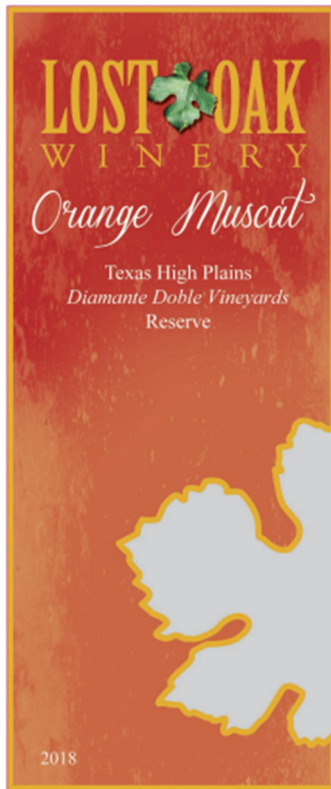


# Orange Muscat 2019



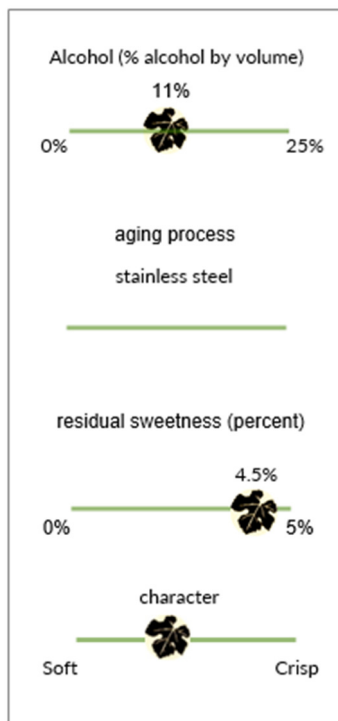
## WINEMAKER NOTES

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 was stopped before all the sugars were consumed, giving this wine a light fruity sweetness of natural grape sugar.

## TASTING NOTES

Pleasing aromas of soft white blossoms and peach preserves greets the senses! The sweetness of peaches dances across the tongue giving way to white cranberry on the back of the palate. Soft and smooth, this wine is perfect for sipping pool side or evenings on the patio.



## TECHNICAL NOTES

### Varietals & Vineyards:

100% Orange Muscat from Diamante Doble Vineyard  
Tokio, TX

### Harvest Date:

August 2019  
Bottled February 16, 2020

### Aging:

100% Stainless steel

### Food Pairing:

Pair with spicy pork belly and kimchi, roman noodles, or pork chops with applesauce. For a sweeter pairing, try key lime pie. Or, enjoy it as a sipping wine on it's own, with a group of friends!