
2008 ReZerve Orange Muscat Winemaker Notes

2008 ORANGE MUSCAT

A delightful sweet wine with aromas reminiscent of pineapple and orange blossoms, with flavors to match. Enjoy it with light snacks or desserts.

We are proud of our sustainable practices, including: solar power generation, composting of winery and paper waste, maintaining wildlife habitat and natural pest control, cover cropping and erosion control, recycling and social responsibility.

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA

www.shenandoahvineyards.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



DESCRIPTION

An exquisite dessert wine made from our own sustainably grown grapes. It is a delicious wine for current consumption, and will age and improve for 10-15 years. It is sweet enough to serve with dessert or as dessert itself. Use it in cooking or baking; in your own recipe or in any recipe calling for sweet wine.

FOOD PAIRING

A perfect match for almond biscotti, butter tarts, or marzipan cake with berry sauce.

SPECIFICATIONS

100% Orange Muscat

Fermented cool in stainless steel. Contains only the original sugar of the grapes and neutral grape spirits.

Residual Sugar:	5.0%
Total Acid:	5.2 gm/l
Alcohol:	17.4%
pH:	3.9

BOTTLED DATE

September 3, 2009; 280 cases bottled, 375 ml

RELEASE DATE

November 1, 2009