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# 2011 ReZerve Orange Muscat Winemaker Notes

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## ORANGE MUSCAT

This lovely wine has aromas of orange blossoms and crushed pineapple. The flavors are sweet and luscious, bursting with rich tropical orange-vanilla flavors and incredibly long clean aftertaste.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA

[www.sobonestate.com](http://www.sobonestate.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 0 88338 09903 3



## 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:	15.0%
Total Acid:	5.2 gm/l
Alcohol:	17.3%
pH:	3.8

## BOTTLED DATE

February 13, 2013; 91 cases bottled, 375 ml

## RELEASE DATE

March 1, 2013