
2017 Orange Muscat

Winemaker Notes



2017 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

This rich luscious fortified wine comes from the original Orange Muscat vineyard planted by the Sobons in the late of 70's and now sustainably grown. While no actual oranges are used, this hedonistic nectar has perfumy aromas reminiscent of succulent orange blossoms and ripe summer peaches. The rich irresistible flavors hint of ripe nectarines, peach compote, mango and toasted coconut. With a warm satisfying and oh so lingering finish this wine pairs well peach sorbet, Crème Brûlée, banana cream pie and even simply drizzled over vanilla bean ice cream.

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:	9.0%
Total Acid:	4.9 gm/l
Alcohol:	17.0%
pH:	3.8

BOTTLED DATE

May 17, 2018; 195 cases bottled, 375 ml

RELEASE DATE

March 17, 2019