

2019 ReZerve® Orange Muscat Winemaker Notes



2019 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

PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
www.sobonwine.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

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:	9.5%
Total Acid:	6.2 gm/l
Alcohol:	17.0%
pH:	3.6

BOTTLED DATE

October 21, 2022; 100 cases bottled, 375 ml

RELEASE DATE

November 10, 2022