

Renwood Orange Muscat

WINEMAKER'S NOTES

The defining characteristic of the clan of grapes known as Muscat is their voluptuous aroma. Our 2007 Orange Muscat has a floral cascade of tropical aromas; honeysuckle, hibiscus, and orange blossom. The flavors are a luscious blend of melon, and papaya that are light on the tongue but full and lingering. Although this Orange Muscat is a very sweet wine, it has balance and the sweet characters blend with a tangy tartness which results in a long and balanced finish.

VINTAGE

The growing season of 2007 probably reflects what climate change has in store for us. We had half the normal rainfall, the snow pack was pitiful, and there were large swings in temperature especially around harvest. As usual this is the first vintage into the winery and was harvested in late August. We again used some Muscat Canelli fruit from our Twin Rivers Ranch in the blend.

FERMENTATION AND AGING

The fruit was whole cluster pressed to remove the juice from the skins immediately. Once pressed, the must was pumped into a stainless steel tank to cold settle for about 48 hours. This allowed any sediments and solids to fall to the bottom of the tank. The clean juice was racked off the sediment and transferred to another tank and inoculated to begin fermentation. Once the wine reached the proper alcohol and residual sugar levels the fermentation was halted. The wine was then cold filtered and bottled.



RENWOOD WINERY
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Technical Data:

2007 Orange Muscat



Appellation: Amador County

Varietals: 80% Orange Muscat,
20% Muscat Canelli

Final pH: 3.32

Total Acid: 0.56 g/100 ml

Aged: Stainless Steel Tanks

Alcohol: 9.0%

Bottled: March 2008

Suggested Retail Price: \$11.00



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