



RENWOOD WINERY
"dedicated to the art"

2009 Orange Muscat

Winemaker's Notes The defining characteristic of the clan of grapes known as Muscat is their heady aroma. Our 2009 Orange Muscat has a mixture of these aromas: lime, casaba melon, and citrus blossom. The flavors are a luscious blend of kiwi fruit, and tangerine 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 2009 was wetter than the two previous vintages. We saw fairly late bud break, and there was some challenge in getting the coolest areas ripe. The late ripening did favor great color in red grapes and good acidity in the white varieties.

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.



Technical Data:

Aged: Stainless steel tanks
Bottled: March 2010
Varietals 100% Orange Muscat
Alcohol: 10.0%
pH: 3.30
TA: 0.60g/100mL
RS: 7.60
Appellation: Amador County