

Renwood Orange Muscat

WINEMAKER'S NOTES

The aromas of our 2006 Orange Muscat are an enticing cocktail of tropical flowers: 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 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot summer and blessedly no rain at harvest. The fruit was harvested in perfect condition. As usual this is the first variety into the winery and we started in late August and we again used 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:

2006 Orange Muscat



Appellation: Amador County

Varietals: 81% Orange Muscat,
19% Muscat Canelli

Final pH: 3.28

Total Acid: 0.64 g/100 ml

Aged: Stainless Steel Tanks

Alcohol: 9.0%

Bottled: February 2007

Suggested Retail Price: \$11.00



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