

Renwood Orange Muscat

WINEMAKER'S NOTES

The aromas of our 2005 Orange Muscat are a complex blend of tropical fruits including lime and mango with a hint of orange blossom. The entry displays luscious melon and honeysuckle fruit flavors that are light on the tongue but full and lingering. Although this Orange Muscat is a sweet wine, the acid structure balances out the sweet characters that results in a long and balanced finish.

VINTAGE

The growing season of 2005 started out with a normal spring but the record winter and spring rainfall gave plenty of early growth. A hot early summer continued the growth and berry development and a large crop was the result. The weather remained dry throughout the harvest, resulting in perfect fruit condition. The grapes were harvested in late August and this is the first vintage to use 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
AMADOR COUNTY
12225 STEINER ROAD
PLYMOUTH, CALIFORNIA 95669
(209) 245-6979

Technical Data:

2005 Orange Muscat



Appellation: Amador County

Varietals: 88% Orange Muscat,
12% Muscat Canelli

Final pH: 3.36

Total Acid: 0.54 g/100 ml

Aged: Stainless

Alcohol: 10.0%

Bottled: December 2005

Suggested Retail Price: \$11.00



RENWOOD EXECUTIVE OFFICE

8795 Folsom Boulevard, Suite 203, Sacramento, CA 95826 • Phone (916) 381-9463 • Facsimile (916) 381-9458
www.renwood.com