



2014 ORANGE MUSCAT

Small Lot

APPELLATION: Livermore Valley, San Francisco Bay

VARIETAL CONTENT: 95% Orange Muscat, 5% Muscat Canelli

WINEMAKER: Karl D. Wente

ALCOHOL: 10.2%

pH: 3.12

TA: 0.64g/ 100ml

CASES PRODUCED: 100



VINEYARD

Our small lot wine is harvested from carefully selected blocks that are estate grown and sustainably farmed. With an east-west valley orientation, the site gets warm days and cool nights that are influenced by fog and breezes from the San Francisco Bay and Pacific Ocean. The grapes are handpicked and sorted at harvest time in order to ensure premium quality.

FERMENTATION

Primary fermentation took place over the course of 30 days in stainless steel tanks. The wine was fermented cold to preserve the fruit characteristics of the grape.

AGING

Aged for five months in stainless steel tanks.

DESCRIPTION

With aromas and flavors of orange marmalade, honeysuckle, jasmine and a hint of vanilla bean, our Orange Muscat has an intriguing sweetness and a rich, luscious mouthfeel.

HISTORY

Founded in 1883, Wente Vineyards is the country's oldest continuously operated family-owned winery. Owned and managed today by the Fourth and Fifth Generations of the Wente family, the winery draws from nearly 3,000 acres of sustainably farmed estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

