



2020 “Orange” Skin Contact Muscat

VINEYARDS: Grapes for this wine come from the Mutch Vineyard, Hendsbee Vineyard and the Orofino Home Vineyard. The latter situated on the sun-drenched Cawston Bench. The Hendsbee’s Muscat Blanc vines planted in 2008 along with our Home Vineyard Muscat planted 30 years ago are used. The vineyard soils are quite rich and rockless for 2-4 feet depending on where one digs. But once you hit the rock, it is all gravel and river rock for 100 feet. It would be classified as sandy-loam with considerable organic matter and calcium carbonate.

WINEMAKING: Grapes were combined and fermented on the skins for 21 days when they were gently pressed using our old Willmes bladder press. The wine was aged on light lees in old barrels for another 6 months before bottling. No fining and no filtration was used. Minimal sulphite additions used before bottling.

TASTING NOTES: Dry and full bodied, this wine explodes with notes of apricots, orange oils and orange blossoms. Tannins create a nice framework for structure and richness that stands up to a variety of foods. Definitely Similkameen.

Harvested: September 10-14 2020

Brix: 22.5

Alc: 13.2%

142 cases produced

\$25.13 + tax / bottle

Price: