



Harvested: September 6, 2019

Brix: 22.7

pH: 3.30

TA: 8.0 g/l

Alcohol: 13.7%

95 cases produced

\$25.13 + tax / bottle

SKU 158814

ORANGE

Skin Contact Muscat 2019

VINEYARDS

Grapes for this wine come from both the Hendsbee Vineyard and the Orofino Home Vineyard. Both sit 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 30 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 Cawston Bench.

