



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 all Cawston.

ORANGE Skin Contact Muscat 2021

VINEYARDS

Grapes for this wine come from 3 separate vineyards. The Hendsbee Vineyard and the Orofino Home Vineyard sit on the sun-drenched Cawston Bench. The Hendsbee's Muscat Blanc vines planted in 2008 along with our Home Vineyard Muscat planted 31 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. The third vineyard block used sits on the valley floor just a few minutes away from the winery. Richer soils and cooler temperatures create an interesting component to this wine.

WINEMAKING

Grapes were combined and fermented on the skins for 18 days until dry. They were gently pressed using our old Willmes bladder press. The wine was aged on light lees in old barrels and stainless steel tanks for another 6 months before bottling. No fining and no filtration was used. Minimal sulphite additions used before bottling.

Harvested: September 25, 2021

Brix: 22.0

pH: 3.50

TA: 8.25 g/l

Alcohol: 12.6%

330 cases produced

\$25.13 + tax / bottle

SKU 158814

