

OROFINO

skin contact
ORANGE 2025



THE VINEYARDS	The 2025 vintage of this skin contact white wine comes from 3 Cawston vineyards. The Hendsbee Vineyard, our Home Vineyard, both located on the Cawston Bench with Soils rich in silty loam on top of river rock . A third vineyard located on the valley floor grew some beautiful organic Gewurztraminer to add to the blend.
THE VINTAGE	2025 was a very good growing season in the Similkameen Valley. It was consistent and very nice to see the vines bounce back from 2 difficult vintages. Quality was good and most varietals produced average yields. The season was also marked by September heat and harvest decisions had to be made quick to retain freshness and reasonable sugar levels.. Good farming resulted in high aromatics and lovely ripe tannins.
WINEMAKING NOTES	Muscat and Gewurztraminer grapes were chosen for this blend. The grapes were hand harvested and then gently de-stemmed into concrete and stainless steel tanks where they were hand punched daily until completion of natural fermentation. The wine was pressed off and sent to concrete tanks for aging. No additions were made except for a minimal amount of sulphite . It was then aged carefully for 5 months before racking and bottling. No filtration or fining agents were used.
TECHNICAL STUFF	TA: 5.1g/l. pH: 3.75. RS: 1.7 g/l. ALC: 13.3%
TASTING NOTES	This is an excellent example of the Orange wine category. Beautiful floral and spicy notes jump from the glass. Think Orange blossoms, apricots, and ginger. The wine surprises on the palate as the tannins present from the skin contact fermentation fills the mouth and leaves a dry satisfying finish. Perhaps the best skin contact white wine we have ever made.