
2004 ReZerve Orange Muscat Winemaker Notes

ORANGE MUSCAT

This lovely wine has aromas of orange blossoms and crushed pineapple. The flavors are sweet and luscious, bursting with rich tropical orange-vanilla flavors and incredibly long clean aftertaste. Made entirely from organically grown grapes.

PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF
www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0



DESCRIPTION

An exquisite dessert wine made from our own organically grown grapes. It is a delicious wine for current consumption, and will age and improve for 10-15 years. It is sweet enough to serve with dessert or as dessert itself. Use it in cooking or baking; in your own recipe or in any recipe calling for sweet wine.

FOOD PAIRING

A perfect match for almond biscotti, butter tarts, or marzipan cake with berry sauce.

SPECIFICATIONS

81% Orange Muscat
19% Viognier

Fermented cool in stainless steel. Contains only the original sugar of the grapes and neutral grape spirits.

Residual Sugar:	11%
Total Acid:	6.3 gm/l
Alcohol:	16.6%
pH:	3.6

HARVEST DATE

August 28, 2004

BOTTLED DATE

March 4, 2005; 630 cases bottled, 500 ml

RELEASE DATE

March 15, 2005