



## 2015 Tom Eddy Orange Muscat

### Harvest Information:

Varietal:	100% Orange Muscat
Appellation:	Sierra Foothills
Vintage:	2015
Harvest Date:	August 20 <sup>th</sup>

### Ranch Breakdown:

Zorrillos, Renwood Ranch

### Winemaking Information:

Whole cluster pressed

Cold Fermentation: Epernay 2 yeast @ 48-52F in Stainless Steel Fermenter

Fermentation & Ageing: 5 months, stainless steel tank

Fermentation halted at 5 ° brix

### Finished Wine:

Alcohol: 11.5%

Acid: 8.6 g/L

pH: 3.06

Residual Sugar: 5%

Production: 150 cases (500mL bottles)

### Harvest Notes:

Despite a massive downpour in November 2014, California suffered yet another year of drought conditions with average rainfall in 2015 well below average. Lack of rain and a mild winter led to early bud break which pushed harvest up a couple of weeks earlier than normal. Cool temperatures in May hampered pollination in the vineyards leading to very low yields as much as 50% lighter than average. A few short heat spells in July, August and September ensured an early harvest with no issues getting fruit ripe before the El Nino rains that started in November. Despite low yields and drought conditions, quality in the 2015 vintage is very high with deep concentration of flavors.

### Tasting Notes:

The 2015 Tom Eddy Orange Muscat is a debut for our most recent labor of love. Having worked with Orange Muscat in his early days, Tom fell in love with the elegance and intensity of this uncommon grape variety so when an opportunity arrived to grab a couple tons of fruit, we jumped at the chance!

The wine shows intense orange peel and orange blossom aromas commingling with refined floral notes of honeysuckle. On the palate, the wine has an elegant very slight sweetness that is beautifully balanced with innate zesty acidity. Just a hint of crispness gives the wine a refreshing kick that interplays perfectly with the enticing mouthfeel and nuanced flavors. So put it on ice and enjoy a refreshing one of a kind offering!