

Orange Muscat



DESCRIPTION:

This rare and delicate Orange Muscat grape evokes aromas of peach, apricot, and orange blossoms. The flavors of tangelo and honey meld to produce a perfect accompaniment to cheesecake or peach cobbler à la mode.

PRODUCTION METHOD:

Cool fermented in stainless steel at 58°F. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet.

PAIRINGS:

Enjoy with angel food cake, shortcake, fresh fruit, and soft cheeses.

INSPIRATION:

My parents were the inspiration for this wonderful wine. When I was young, my parents took a trip to California in the late 70's and found this wonderful dessert wine on a trip to wine country. As I started my career in wine making, I was always reminded by my parents how much they enjoyed this wine, but could never find it locally in wine shops. After a lot of searching and begging with our grape growers, we were able to secure this hard to find grape. Salute Mom and Dad. - Dave, von Stiehl winemaker

Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: New South Wales, Australia

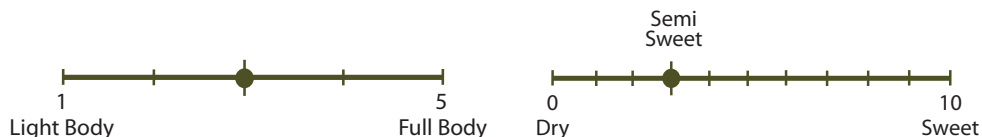
Residual Sweetness: 3.0%

Alc. By Volume: 12.5%

Product UPC: 728284001758



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To create an innovative and diverse wine experience.

