



THE FACTS

Varietal Composition:

100% Muscat

Appellation: Paso Robles

Finished Alcohol: 8.5%

Residual Sugar(G/F): 6.0 g/100ml

Total Acid: 0.65 g/100ml

pH: 3.35

Bottling Date: March 26, 2025

Total Production: 168 Cases

THE VINEYARD

I'm thrilled to bring you our third release of Muscat. 2024 was such a challenging harvest with virtually no white wine being made. In fact, we were told that the Muscat vineyards were wiped out by frost, and no harvest was coming at all! Well, turns out some clusters appeared and we were able to obtain a small amount of fruit, making this limited release extra special. The grapes come to use from a blend of three coastal California vineyards in the North Coast and a well-established Central Valley vineyard. The vines were tended to with extreme care and delicate actions, especially after the frost. The vineyard team toiled with extra care, preserving the remaining fruit that survived. Harvest was early, and the grapes came starting in late August and ending by the 1st week of September.

THE WINEMAKING

The fruit was harvested at night and transported to the winery at first light for processing. The clusters went "direct to press" and were whole-berry pressed into cold chill settling tanks. The juice sat for 2 full days in tank, then pumped off the lees into a new tank for fermentation to kick off. We set our temperatures to 55 degrees, keeping the rate of fermentation extra slow and steady. The fresh wine smelled tremendous with honeydew, nectarine, and guava filling the winery. Fermentation lasted 40 days, then we racked it into a new tank and bottled the wine 6 months later. The wine was strictly tank aged, no oak barrels or oak products were used in the creation or aging of this wine. We bottled just 168 total cases at the end of March 2025, which makes this Muscat our most limited production white wine to date.

THE TASTE

Muscat or Moscato is a must have wine for a multitude of festive occasions. Ours is best paired with spicy Asian Curries but also works marvelously with desserts like sorbets and Crème Brûlée. We make the wine off-dry; slightly sweet but with a clean and crisp tart taste that makes it wonderfully balanced and pure. Refreshing aromas of lemon juice, candied apple, and grapefruit lead into an extended palate of more citrus peel, sweet peach, and floral blossoms. Our focused style emphasizes crispness, and the wine reveals floral and ripe berry aromas through its lingering finish. Containing hints of raisin, ripe plums, honey, and pineapple juice complement its rich and sweet profile. This limited production wine will sell out fast!

- Paul W. Frankel (Winemaker)