

SANTA BARBARA WINERY

2008 ORANGE MUSCAT

Winemaker Bruce McGuire looked to a cool climate pocket west of Los Alamos as a source for this captivatingly aromatic varietal. The ancient Muscat grape umbrellas over a family of varieties, three of the most common in California being Orange Muscat, Muscat Canelli, and Black Muscat. Also known as Moscato Fior d'Arancio in Italy, Orange Muscat is not nearly as widely planted as the better known Muscat Canelli.



Orange Muscat has been known to produce delicious dessert wines that play off of the wine's inherently floral nose and orange tint in the glass. Our Muscat was fermented dry in stainless steel tanks at cool temperatures to produce a very aromatic and crisp wine. The small vineyard site near Alisos Canyon Road where the fruit was sourced provided cool temperatures to nurture the varietal's complex perfumed aromatics to full potential.

This wine is a pleasant apertif with its pronounced sweet floral and orange blossom nose. It has a refreshing crispness on the palate that lends itself to pair with seafood dishes and soft ripe cheeses. Also a nice match with spicy Asian cuisine and Thai Basil.

HARVEST

Date: Sept. 16, 2008

Appellation: Santa Barbara County

Sugar: 23.2^o Brix
Production: 266 cases
Sugg. Retail Price: \$16.00

WINE

Barrels: Stainless Steel Fermented

Total Acid: .71
pH: 3.13
Alcohol: 14.0%
Date Bottled: January 28, 2009
Residual Sugar: Dry

