

breaking bread



2023 Marmalade, Orange Wine North Coast

Varietal:	60% Muscat Blanc, 20% Chardonnay, 20% Sauvignon Blanc
Appellation:	North Coast
Harvest:	September 2023
Fermentation:	skin contact, 100% barrel fermented in neutral French Oak
Alcohol:	12.1%

Winemaker Notes:

With this wine, we have honed in on a blend of grapes that achieves layers of complexity and mouthwatering deliciousness in this skin-contact “orange” wine. Equal parts of Chardonnay and Sauvignon Blanc are added to the dominant Muscat Blanc. The Chardonnay contributes weight and complexity to the mouthfeel, while the Sauvignon Blanc brings in more acidity and higher notes.

All grapes were destemmed into the fermenter bin with zero sulfur added and we let the native yeast build up a population, which took about five days. From there, we allowed it to go another five days fermenting on skins, for a total of 10 days on skins, making for more balanced phenolics.

Vineyard Description:

We have 3/4 of an acre of Muscat Blanc planted on the valley floor of our 120-acre estate property, Timber Crest Vineyard, in Dry Creek Valley. Timber Crest is 100% certified sustainable and the soil composition of this block of vineyard is Cortina gravel. The Sauvignon Blanc also comes from Timber Crest Vineyard. Our Sauvignon Blanc vineyard borders Dry Creek itself, directly across from the winery. The soil composition of this block is Yolo Sandy Loam and the clone is Musqué. The Chardonnay hails from our other estate vineyard, Mizany. Mizany Vineyard is just down the street from the winery and is farmed organically and is CCOF certified transitional organic.