



2022 LATE HARVEST ORANGE MUSCAT ARROYO SECO

WINEMAKING PHILOSOPHY

A unique expression of place, Grand Reserve is a winemaker's blend of single appellation wines sourced from our mountain, ridge, hillside and benchland grapes grown along California's cool coastline.

Our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which they then masterfully blend these exemplary rich, deep and complex wines which truly express each region.

EXPERIENCE THE DIFFERENCE

- · 100% estate sourced Orange Muscat.
- Hand-harvested at approximately 31° Brix on November 17, 2022 from Gravelstone Vineyard, which was planted in the 1970s.
- Arroyo Seco's cool, maritime climate results in a long growing season, with extended hangtime on the vines, giving these grapes a more intense flavor.
- This wine was acidulated before the ferment to balance the sweetness, and fermentation was halted just under 9% alcohol.
- · 100% stainless steel fermentation.
- All of our estate vineyards are **CERTIFIED SUSTAINABLE** by the Certified California Sustainable Winegrowing program, as we firmly believe that the highest standards make the best wines.

TECHNICAL INFORMATION

APPELLATION

Monterey County

COMPOSITION 100% Orange Muscat

т.а. .72g/100mL

_{R S} 14.95g/100mL

РН 3.48

alcohol 9%



WINEMAKER NOTES

"This Late Harvest Orange Muscat presents delightful flavor notes of mandarin orange and tangerine, with aromas of orange blossom and honeysuckle.."

-RANDY ULLOM, DIRECTOR OF WINEMAKING

Kuelom



