

NEIGHBORHOOD WINERY

2023 'MARKET PRICE'

- 47% Gewürztraminer, 43% Pinot Noir and 10% Orange Muscat
- Central Coast, California
- Aged in 15% neutral French oak barrels and 85% stainless steel for 3 months
- 166 Cases Made
- Alc. 12.4% by vol.
- Lychee, Tart Strawberries, Honeysuckle

Meet 'Market Price,' our super-fun orange wine, designed to be the perfect pairing companion to the abundant seafood of California's coast. Our 2023 vintage is a distinctive blend of 47% Gewürztraminer, 43% Pinot Noir, and 10% Orange Muscat. The Gewürztraminer was fermented with extended skin contact, then blended with Pinot Noir that was immediately pressed with no skin contact, in a white-wine style. The Orange Muscat saw skin contact for 12 hours—crushed and left on the skins overnight, then pressed the next day, all prior to fermentation kicking off. All for a less intense, but nonetheless, true orange wine-type extraction.

The aroma is highly aromatic, with notes resembling a tropical paradise, subtly accented by hints of orange blossom and fresh lilacs. The wine is effervescently refreshing, with a zesty acidity that perfectly balances its rich tropical flavors. Its vibrant acidity and aromatic complexity particularly shine when paired with briny seafood such as oysters, crudo, and shrimp cocktail, complimenting the flavors of the ocean with every sip.

