



MOMMENPOP

SIP IT, SPRITZ IT, SERVE OVER ICE!

Made with simple, organic ingredients and bursting with bright, juicy flavor. Mommenpop is wine, layered with thousands of pounds of California citrus. Created in Napa by winemaker Samantha Sheehan, Mommenpop is exuberantly citrusy and begging to be spritzed! All Mommenpop flavors are delightfully refreshing and perfectly balanced – all you have to do is add ice and a splash of something sparkling.



WINE BASED

All of our products are made with a wine base, and by our founder, winemaker Samantha Sheehan. We use organically-grown grapes from Northern California. We press the grapes first thing in the morning, and ferment in stainless steel with native yeast.



GRAPE SPIRIT

Before alcoholic fermentation is complete, we add neutral grape spirit (distilled from organic Chardonnay grapes) to stop fermentation early. This leaves a small amount of grape sugar in the wine base, so we don't need to add any processed sugar. A lot of brands add refined sugar later because it's cheaper!



CITRUS (LOTS & LOTS OF IT!)

We source organic, unwaxed and unstickered California citrus for all of our products, and ask the local farms that we work with to hang our citrus for a few extra weeks to allow for optimal ripeness. We're proud to use the whole citrus (peels and all) to capture the amazing aromas of the rind and the juiciness of the fruit's flesh. After hand-chopping the citrus, we allow it to extract in each fortified wine base for 6-8 weeks.



BOTANICALS

We select barks, or spices like green cardamom, sea salt, or vanilla bean to enhance the citrus character of each product. For example, orris root (the root of an iris that is dried for five years) enhances the floral character of the citrus, and also serves as a fixative - a term used by the gin and perfume industry to describe an ingredient that helps preserve aromatics.