



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, each of our flavors is exuberantly citrusy and begging to be spritzed! We use the whole citrus (peels and all) to capture the amazing aromas of the rind and the juiciness of the fruit's flesh, which add layers of vibrance, color, and fragrance to Samantha's organically-farmed wines.

All Mommenpop flavors are delightfully refreshing and perfectly balanced – all you have to do is add ice, or enjoy it in a simple spritz.

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"A SATISFYING COCKTAIL ON ITS OWN"

MOMMENPOP KUMQUAT-POP

KEY PRODUCT DETAILS

- Base of organically-grown grapes
- No added sugar or sulfur
- No additives, flavorings or dyes
- 17% ABV
- 80 g/L residual sugar
- 750 mL format
- \$38 SRP

ORGANIC INGREDIENTS

- Chardonnay & Sauvignon Blanc grapes
- Grape spirit (distilled from Chardonnay)
- Kumquats (800 lbs!)
- Hachiya persimmons
- Toasted fig leaves (20 lbs!)
- Fair-trade vanilla bean extract
- Green walnuts, green cardamom, gentian

SOURCING

We work with local, California farms to source our ingredients. The kumquats are from Buck Brand Citrus and Frog Hollow Farms, and the persimmons are from Tenbrink Farms. We're proud to work with organically-farmed, non-GMO, unwaxed fruit.

PROCESS

Kumquat-pop begins with organic Chardonnay grapes which are grown along the Pacific Coast in Mendocino, California. The grapes have long hang times and are high in acidity, which gives them a citrus-like character - the perfect foundation for our citrus aperitifs.

We extracted over 1,000 pounds of Hachiya Persimmons in a distilled Chardonnay grape spirit. We then combined that spirit with our Chardonnay wine and 800 pounds of Kumquats. The next layer is toasted fig leaves, which extract for two weeks, followed by vanilla extract, green walnuts, green cardamom, and gentian. After the addition of these botanicals, Kumquat-pop is filtered and bottled.

TASTING NOTES

NOSE: Zesty kumquat, cinnamon, green coconut, honey
PALATE: Ripe peach, fig compote, bright kumquat peel

USE

Enjoy Mommenpop in a simple spritz! Pour 2 oz Kumquat-pop, 2 oz sparkling white wine, and 1 oz soda water over ice. Cheers!

