



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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"MIGHT AS WELL BE LIQUID SUNSHINE" MEYER LEMONPOP

KEY PRODUCT DETAILS

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

ORGANIC INGREDIENTS

- Chardonnay grapes
- Grape spirit (distilled from Chardonnay)
- Meyer lemons (2,500 lbs!)
- Meyer lemon leaves (25 lbs!)
- Fair-trade vanilla extract
- Tarragon

SOURCING

The Meyer lemons and leaves are sourced from DMS Ranch in Sebastopol, California. Their farm is 100% organic. The ranch believes that the entire citrus fruit should be eaten (peels included!) and so they never spray or wax their citrus. We're thrilled that we get to use the whole fruit!

PROCESS

Meyer Lemonpop begins with organic Chardonnay grapes which are grown in California's North Coast AVA. The grapes have long hang times and are high in acidity, which gives them a bright, citrus-like character - the perfect foundation for our citrus aperitifs. We press the grapes first thing in the morning, and ferment in stainless steel with native yeast.

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 natural grape sugar in the wine base, so that we don't need to add any processed sugar. We hand-chop the citrus in half, using the whole fruit to maximize flavor and reduce waste. We then add the citrus and botanicals to our base, allowing them to extract for 6-8 weeks.

TASTING NOTES

NOSE: Lemon blossoms, tarragon, anise, black pepper, vanilla

PALATE: Fresh Meyer lemon peel with a hint of fennel fronds

USE

Enjoy over ice or in a simple spritz with sparkling wine, tonic water, or your favorite citrus seltzer. We also love this flavor in a 50:50 Martini.

