



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! 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 Sam'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.

MOMMENPOP.COM • @MOMMENPOP

"UNIVERSALLY DELICIOUS" MOMMENPOP BLOOD ORANGE

KEY PRODUCT DETAILS

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

ORGANIC INGREDIENTS

- Barbera rosé grapes
- Grape spirit (distilled from Chardonnay)
- Tarocco & Sanguinelli blood oranges (3,600 lbs!)
- Navel oranges (1,500 lbs!)
- Cubeb pepper, hibiscus, rooibos
- Orris root, gentian, cinchona
- Fair trade vanilla bean extract

SOURCING

We source local, organic, unwaxed and unstickered California citrus for all of our products. The blood and navel oranges are from Murray Family Farms. We ask the family-owned farms that we work with to hang our citrus for a few extra weeks to allow for optimal ripeness.

PROCESS

Mommenpop Blood Orange begins with organic Barbera rosé grapes grown 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 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 and quarter the citrus, 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: Bright blood orange zest, red berries

PALATE: Tart cherry, raspberry, blood orange flesh

USE

Enjoy Mommenpop in a simple spritz! Pour 2 oz Mommenpop Blood Orange, 2 oz sparkling wine and 1 oz soda water over ice. Cheers!

