



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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"STRIKES THE RIGHT NOTE"
MOMMENPOP
MAKRUT LIMEPOP

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
- 6-pack, 750 mL format
- \$38 SRP

ORGANIC INGREDIENTS

- Chardonnay grapes
- Sauvignon Blanc grapes
- Grape spirit (distilled from Chardonnay)
- Makrut limes (500 lbs!)
- Bearss limes (1,000 lbs!)
- Makrut lime leaves
- Long pepper, orris root, fair trade vanilla extract

SOURCING

We source local, organic, unwaxed & unstickered California citrus for all of our products. Both lime varieties are from Buck Brand Farms in California's agricultural heartland, the Central Valley. Buck Brand Farms is proud to grow organic, non-GMO, dry-brushed citrus.

PROCESS

Mommenpop Makrut Limepop begins with organically-grown Chardonnay & Sauvignon Blanc grapes which are grown in California's North Coast AVA. The grapes have long hang times & 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, & 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, using the whole fruit to maximize flavor & reduce waste. We then add the citrus & botanicals to our base, allowing them to extract for 6-8 weeks.

TASTING NOTES

NOSE: Key lime pie, citrus blossom, sour apple

PALATE: Fresh lime peel, lemongrass, vanilla bean

USE

Enjoy over ice or in a simple spritz with sparkling wine, tonic water, or citrus seltzer! Limepop also makes a great base for your next Margarita, Daiquiri or Mojito.

