



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.

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"THE ESSENCE OF A FRESH CALIFORNIA MOMENT"

MOMMENPOP SEVILLE ORANGE

KEY PRODUCT DETAILS

- Base of organically-grown Chardonnay 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

- Chardonnay grapes
- Grape spirit (distilled from Chardonnay)
- Seville oranges (2,000 lbs!)
- Tangelos (800 lbs!)
- Cinchona root
- Orris root
- Fair trade vanilla bean extract

SOURCING

We source local, organic, unwaxed and unstickered California citrus for all of our products. This year's Sevilles are from Heath Ranch and the tangelos are from Bernard Ranch. Sevilles are prized for their peels, which are rich in aromatic oils and used for orange marmalade. They have a brief growing season (only a few short weeks!), which makes this flavor particularly special.

PROCESS

Mommenpop Seville Orange 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 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: Orange blossom, honey, cinnamon

PALATE: Fresh apricot, quince, vanilla bean

USE

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

