



2022 ORANGE MUSCAT

THE STORY: The Orange Muscat is the flower child of our 2022 vintage. We knew early on we had something special and couldn't wait to show off its beauty. Supple aromatics and a charming texture, Orange Muscat shows the best qualities of Muscat without being too perfumy. California is one of the few places Orange Muscat is grown and while ours is dry, it can often be made as a sweeter style. It comes from Hartwick Vineyard in Lodi and 2022 is our first vintage with this family-owned vineyard. After a light footstomp on arrival, we gently pressed the Orange Muscat into stainless steel tank for both natural fermentation and to age for eight months.

FUN FACT: The grape's pedigree was hotly debated until recent DNA studies confirmed that it's a crossing of Chasselas, Muscat Blanc and Petit Grains.

VARIETIES: 100% Orange Muscat

VINEYARD: Hartwick Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 126 cases

Our goal in making wine is to bring out the natural expression of the grape. We use organically grown grapes and harvest early for healthier grapes that retain their good acidity. This often results in lower alcohol wines and the lower Brix (sugar content) at harvest, which allows for easier fermentations. All Broc wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make the wine. We may add a minimal amount of sulphur at bottling depending on the year, wine and style. We never add sulphur during fermentation and aging.