

# breaking bread



## 2022 Marmalade, Orange Wine Dry Creek Valley, Sonoma County

<b>Varietal:</b>	70% Muscat Blanc, 15% Chardonnay, 15% Sauvignon Blanc
<b>Appellation:</b>	Dry Creek Valley
<b>Harvest:</b>	August 2022
<b>Fermentation:</b>	skin contact, 100% barrel fermented in neutral French Oak
<b>Alcohol:</b>	12.9%

### Winemaker Notes:

With this vintage of the orange wine, we wanted to bring in additional layers of complexity and to experiment with other varieties. We decided to add equal parts of Chardonnay and Sauvignon Blanc to the dominant Muscat Blanc and once again took a delicate approach. The Chardonnay contributed more weight and complexity to the mouthfeel, while the Sauvignon Blanc brought in more acidity and higher notes.

All grapes were destemmed into the fermenter bin with zero sulfur added and we let the native yeast build up a population, which took about five days. From there we allowed it to go another five days fermenting on skins, for a total of ten days on the skins, making for more balanced phenolics.

### Vineyard Description:

We have 3/4 of an acre of Muscat Blanc planted on the valley floor of our 120-acre estate property, Timber Crest Vineyard, in Dry Creek Valley. Timber Crest is 100% certified sustainable and the soil composition of this block of vineyard is Cortina gravel. The Sauvignon Blanc also comes from Timber Crest Vineyard. Our Sauvignon Blanc vineyard borders Dry Creek itself, directly across from the winery. The soil composition of this block is Yolo Sandy Loam and the clone is Musqué. The Chardonnay hails from our other estate vineyard, Mizany. Mizany Vineyard is just down the street from the winery and is farmed organically, currently undergoing organic certification transition through CCOF.