

breaking bread



2025 Marmalade, Orange Wine North Coast

Varietal:	40% Muscat Blanc, 30% Chardonnay, 30% Sauvignon Blanc
Harvest:	August-September 2025
Fermentation:	one-ton open top fermentation, aged in neutral French Oak
Alcohol:	11.8%

Winemaker Notes:

The 2025 vintage mirrors many of the characteristics we loved from 2023: a long, cool growing season with extended hang time that brought added complexity, freshness, and balance to the final blend. As we continue to refine this wine, we have honed in on a blend of 30% Chardonnay, 30% Sauvignon Blanc, and 40% Muscat Blanc, with each varietal spending a carefully considered amount of time on skins to build texture, aromatics, and structure.

Our approach to orange wine is intentional. This is not a heavily savory or oxidative style — Marmalade is vibrant, refreshing, floral, and endlessly drinkable. The Chardonnay contributes layered texture, the Sauvignon Blanc brings acidity and lift, and the Muscat Blanc delivers the explosive aromatics that keep you coming back for another sip. The result is an orange wine with bright acidity, balanced mouthfeel, and just enough tannin to make it incredibly food friendly, especially alongside spicy, herbal, and Asian-inspired dishes. At the same time, it remains our ultimate “summer crusher” — equally at home poolside as it is on a bistro or wine bar list.

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. The soil composition of this block is Yolo Sandy Loam and the clone is Musqué. The Chardonnay hails from our estate vineyard, CCOF certified Mizany Vineyard.