



2021 Muscat Dry

BCVQA

Similkameen Valley

Vinification

Early ripening Muscat Ottonel grapes were harvested in August 2021. Soaked overnight on skins, they were processed the following day with a prolonged exposure to skins in a similar way to red wine, resulting in an orange style wine.

Wine was fermented on its natural yeast and crafted with little intervention and with no additives, barrel aged for eight months and bottled in December 2022 without fining and filtering.

Total production of 60 cases.

With the characteristic grapey aroma of muscat and a lower alcohol content, this Muscat wine is dry and vegan friendly.

- **Alcohol** 10.9%
- **pH** 3.64
- **Titrateable Acidity** 5.33
- **Residual Sugar** 2.25