



## **Essensia**

In 1980 near Reedley, a town south of Fresno, California, Andrew Quady discovered a small planting of a little known grape variety, Orange Muscat. Those grapes became the first Essensia. In the warm climate of the central San Joaquin Valley, Orange Muscat develops a spicy orange-apricot flavor. “Essensia” refers to the idea that the wine contains this essence.

Essensia’s vibrant flavor makes it an excellent accompaniment to desserts, particularly chocolate and those containing almonds, peaches, apples, or apricots. It is also used for dipping biscotti, for moistening cakes, or for adding to trifles. With sparkling water, it makes a refreshing spritzer; with sparkling wine it makes Essensia royale.

The Orange Muscat grapes are harvested at about 22 brix (% sugar) in early September, crushed, chilled and allowed to macerate. Wine spirits (grape distillate) are added to arrest the brief fermentation. The wine is aged for about 3 months in well used 60 gallon (mostly French oak) barrels.

**Varietal Content:** 100% Orange Muscat

**Current Vintage:** 2008

**Alcohol:** 15.1%

**Residual sugar:** 14.9

**pH:** 3.32

**TA:** 8.2

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