



JP-Bourgeois



## GÖNC WINERY

"WAR PIG" ORANGE (YELLOW MUSCAT)

**Blend:** 100% Yellow Muscat - Single Vineyard

**Terroir:** Sandy to rich in marl with vines between 20-55 years old. Low yield; all pruned to a single guyot.

**Elevation:** 820-1300 feet

**Farming:** Organic and natural farming

**Aging:** 15 months in neutral oak on fine lees

**Bottled:** At the winery



## Tasting notes

Single vineyard, hand-picked grapes early in the morning with the morning mist, destemmed grapes mixed with 25% whole clusters for skin contact ferment, punch downs are done with bare hands every 6 hours for 42 days.

After 42 days we gently squeezed them and put them in used French oak for the next 15 months.

The War Pigs were kept on fines lees the whole time until bottling.



<https://jp-bourgeois.com>

