

# NEIGHBORHOOD WINERY

## 'Market Price' Orange Wine N° 2022

**About Market Price :** Ahoy there, mateys! The California Central Coast is awash with amazing seafood, and when paired with Market Price, you're in for a tidal wave of flavor!

This unique blend of white Pinot Noir, Orange Muscat, and Gewurztraminer is a true catch of the day, made using sustainable farming practices that protect marine life and ecosystems. Fermented with extended skin-contact, it's like a ship sailing on favorable winds, unlocking the full potential of these grapes.

Market Price is the perfect catch for seafood lovers, with tropical flavors of pineapple, mango, and papaya that wash over your taste buds like a rolling wave. Its complex bouquet of floral and fruity notes will leave you feeling like you've discovered a treasure trove of flavor. And with a refreshing acidity and light body, it's like taking a dip in the cool, salty sea.

From oysters on the half shell to grilled whole fish, Market Price pairs swimmingly with the Central Coast's abundant seafood. It shares the same attention to detail and dedication to excellence as the local fishermen who prioritize sustainable fishing practices. So let's anchor down and enjoy the fruits of the land and sea! With Market Price and the Central Coast's fresh seafood, the possibilities are as vast and deep as the ocean itself.

**Tasting Notes:** Market Price is a complex and intriguing orange wine with a beautiful golden straw color, tinged with a slight pinkish hue. The aroma is dominated by juicy pineapple and ripe mango, complemented by hints of papaya, orange blossom, white pepper, and ginger. On the palate, the wine is refreshing and lively, with a zesty acidity that balances the rich tropical fruit flavors. The Gewurztraminer adds a hint of lychee and rose petal, while the Orange Muscat contributes a touch of citrus and honeyed sweetness. The extended skin-contact during fermentation gives the wine a slight tannic grip and a subtle textural element.

**ABV :** 12.6%

**AVA :** Central Coast

**Total Production :** 112 cases

**Natural wine** is a type of wine that is produced using simple or traditional methods as part of a movement among winemakers. While there is no standard definition of natural wine, it is generally made without the use of pesticides, herbicides, and with few or no additives. Typically, natural wine is produced on a small scale using traditional methods instead of industrial ones, and is fermented using only native yeast. It is also unfinned and unfiltered, and often uses minimal effective SO<sub>2</sub>, allowing the wine to express the terroir and the grape variety with minimal intervention.

