



## SER DRY ORANGE MUSCAT

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Nicole Walsh is Randall Grahm's general manager at Popelouchum, where Grahm is undertaking an ambitious 10,000 vines project to discover a true American match of vine and site. Nicole's longtime separate job is making her own wine under the Ser label. Ser, *to be* in Spanish, is her way of showcasing varietals and vineyard sources for which she has an affinity. Each of the vineyards is influenced by the Pacific—Nicole is an avid surfer and hence the unifying image of the wave on her label.

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### VINEYARD



- Site:** Pear Valley Vineyard is a relatively cool site in eastern Paso Robles near Templeton, situated on rolling hills with well-drained soils and a Mediterranean climate. The unique microclimate allows the grapes to ripen slowly, resulting in wines with intense flavors and aromas.
- Soil:** Loam (primarily weathered sedimentary rock).
- Vines:** Vines are ~15 years old. Sustainable farming.
- Varieties:** Orange Muscat.

### CELLAR

- Vinification & Aging:** Grapes are pressed right at the vineyard site while they are still very cold. Whole cluster pressing to a stainless-steel tank to minimize skin contact, and cold fermented to retain fresh aromatics. Aged in stainless steel only about 4 months. Bottled without malolactic fermentation. Low sulfur additions, little or no fining or filtration.
- Production:** 125 cases.
- Profile:** Aromatically explosive with clear, clean fruit and balance in a bone-dry profile. Makes for a compelling aperitif wine.