



Figurative

2024 BLACK MUSCAT

winemaker notes

Our 2024 Figurative Black Muscat celebrates the return of one of our most popular wines. Dissolved carbon dioxide adds additional flavor and aromas. This wine displays lively aromatics of sweet candy, lemon, black currant, watermelon and pineapple. It bursts with floral notes of hibiscus. This low-alcohol wine shines with the bright flavors of lemon, elderberry, cranberry and lychee. This “fruit bomb” has a short to medium length.

Appellation: California

Varietals: 100% Black Muscat

Alc: 7.5%

Released: April 2025



profile

Nose: Sweet candy | Lemon | Black currant | Watermelon | Pineapple | Hibiscus

Mouth: Lemon | Elderberry | Cranberry | Lychee



Serve: Chilled

Aging: 3 years

Pairs well with: Spicy dishes | Berry tarts | Crème brûlée | Chocolate cheesecake | Mozzarella | Monterey Jack

Similar to: Previous Figurative Black Muscat and Symbio Moscato

Fun fact: Black grapes, including Black Muscat, are rich in polyphenols, including anthocyanins and resveratrol, which provide strong antioxidant properties.

About the Brand

A splash of wine leaves its mark. With Figurative, our splash transcends into an original watercolor of the seasonal vineyards. Figurative, a leap of imagination in every bottle.



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8
servings

15m
prep

0m
cook time

try with
sweet whites

No Bake Blackberry Pie

Ingredients

4 ounces white baking chocolate, chopped
2 cups fresh blackberries, divided
1/4 cup sugar
1 package (8 ounces) cream cheese, softened
1/2 cup heavy cream
1/2 teaspoon McCormick® Pure Lemon Extract
1 prepared graham cracker crust (6 ounces)

Directions

Melt chocolate as directed on package. Set aside.

Mash 1 1/2 cups of the blackberries with fork or potato masher in large bowl. Add cream cheese and sugar; beat with electric mixer on medium speed until well blended and smooth. Add heavy cream and extract; beat until smooth. Gradually beat in melted chocolate until well blended. Spoon mixture into crust.

Refrigerate 3 hours or until set. Garnish with remaining 1/2 cup blackberries. Store leftover pie in refrigerator.