

## 2009 TAYLOR'S VINEYARD MUSQUÉ – DRY CREEK VALLEY



### HISTORY

Sauvignon Musqué is a clonal selection of the Sauvignon Blanc variety. Often misunderstood and mistaken for “Muscat” or for being deemed “sweet,” Sauvignon Musqué is, in fact, a delicious and unique take on Sauvignon Blanc. We grow and produce this wonderful selection as a single vineyard, 100% varietal interpretation. Rich, balanced, and full-bodied, this wine sees no oak aging and is fermented in stainless steel tanks.

### GROWING SEASON

2009 was almost a perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb and by the time the rains came in early October most of our fruit was in the barn.

### WINEMAKER COMMENTS

Sauvignon Musqué is a unique take on the Sauvignon Blanc variety. This vintage offers pointed aromas of guava, peach, honeysuckle and white pepper. On the palate, the wine is full and expressive with tropical notes and a very full mouth feel. While there is plenty of richness, the wine has excellent acidity and balance making it very food friendly. The finish is long and memorable, requiring another lip smacking, satisfying sip!

**90 Points**

*WineReviewOnline.com*

2006 Vintage

**HIGHLY RECOMMENDED**

*California Grapevine*

**★★★★+ Four Stars**

*Restaurant Wine*



RELEASE DATE	February 1, 2011
BLEND	100% Sauvignon Musqué
APPELLATION	Dry Creek Valley
HARVEST DATES	September 25, 2009
ALCOHOL	13.8%
BRIX	24.1
FERMENTATION	Stainless steel fermented at average of 52° F for about 30 days.
PH	3.63
TA	.55g/100mL
SOILS	Sandy loam
VINE AGE	10 years
YIELDS	3-4 tons per acre