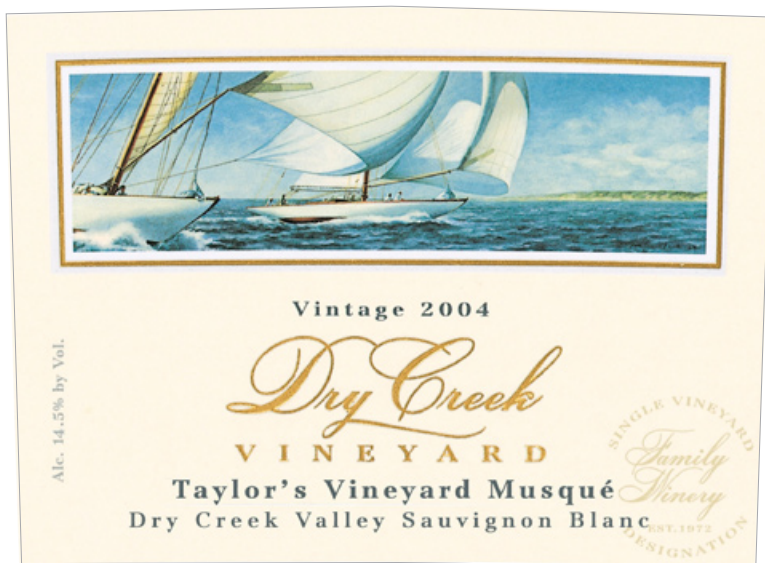


2004 TAYLOR'S VINEYARD MUSQUÉ – DRY CREEK VALLEY



2003 Vintage

91 Points, "TWO PUFFS"
Connoisseurs' Guide to California Wine

"EXCEPTIONAL"
Dan Berger's Vintage Experiences

★★★★ Four Stars, "EXCELLENT"
Restaurant Wine

86 Points, "HIGHLY RECOMMENDED"
California Grapevine

GRAPES 100% Sauvignon Blanc

APPELLATION 100% Dry Creek Valley

PRODUCTION 653 cases

HARVEST August 30, 2004

FERMENTATION Cold fermented in stainless steel at 52° F for 25 days

ALCOHOL 14.5%

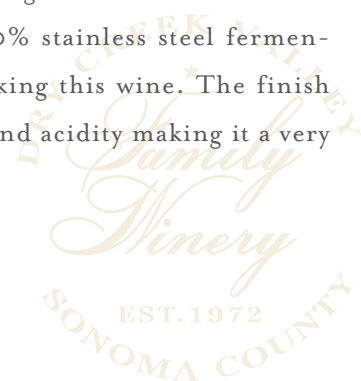
TOTAL ACIDITY 0.56

PH 3.46

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

This wine displays a depth of character not often found in Sauvignon Blanc. Stone fruit aromas such as melon and Asian pears are evident along with a strong sense of minerality and texture. On the palate, these unique characteristics combine to fool one into thinking barrel fermentation is evident. However, 100% stainless steel fermentation was used in making this wine. The finish has excellent balance and acidity making it a very food friendly wine.



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