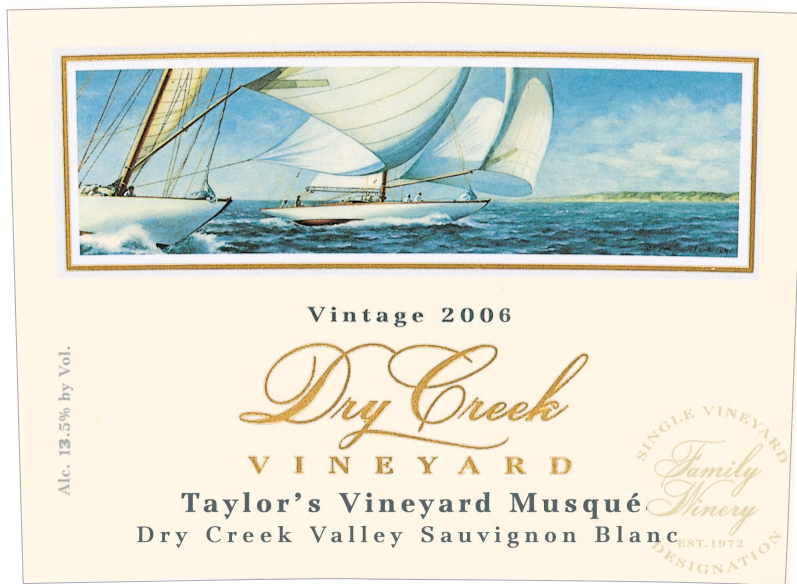


## 2006 TAYLOR'S VINEYARD MUSQUÉ – DRY CREEK VALLEY



### HIGHLY RECOMMENDED

*California Grapevine*

★★★★+ Four Stars

*Restaurant Wine*

**GRAPES** 100% Sauvignon Blanc

**APPELLATION** Dry Creek Valley

**HARVEST** September 27, 2006

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

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.61

**pH** 3.38

**RESIDUAL SUGAR** Dry

### WINEMAKER COMMENTS

The 2006 Taylor's Vineyard Musqué represents a unique side of the increasingly popular and versatile Sauvignon Blanc varietal. Used by most wineries as a blending grape, we isolated the Musqué selection of Sauvignon Blanc and allowed it to shine through. Using only stainless steel fermentation, this aromatic wine presents aromas of honeysuckle, melon, pineapple, and nutmeg. On the palate, tropical fruit flavors are rich and succulent with undertones of exotic spice and seamless acidity. The finish combines the entire experience together leading to a long and satisfying finish.



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