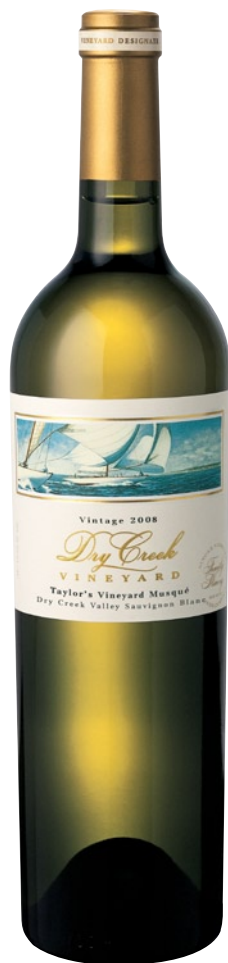


2008 TAYLOR'S VINEYARD MUSQUÉ – DRY CREEK VALLEY



2006 Vintage

HIGHLY RECOMMENDED
California Grapevine

★★★★+ **Four Stars**
Restaurant Wine



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

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. And while not the most ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage.

WINEMAKER COMMENTS

This vintage of Sauvignon Musqué presents effusive aromas of lavender, honeysuckle, and fresh citrus peel. On the palate, this unique selection of Sauvignon Blanc offers a wonderful oily texture that is rich and layered, and yet dances across the palate with firm acidity. Flavors of pear, guava, peach, and kiwi are all prevalent along with an underlying spicy complexity. The finish is memorable, repeating similar flavors and textures. This is truly a wine that will stand out for many years to come!

RELEASE DATE	February 1, 2010
BLEND	100% Sauvignon Blanc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 8, 2008
ALCOHOL	13.5%
BRIX	24.1
FERMENTATION	Cold fermented in stainless steel at 52°F for 30 days.
PH	3.63
TA	.52g/100mL
SOILS	Sandy loam
VINE AGE	10 years
YIELDS	3-4 tons per acre