



## 2005 TAYLOR'S VINEYARD MUSQUÉ

### **Wine Spectator – “87 POINTS”**

*August 2007*

Refreshing, with floral, spicy mint flavors that are taut and complex, with a mix of mineral, green apple, melon and grass notes. Drink now.

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### **Connoisseurs' Guide to California Wine – “88 POINTS – ONE PUFF”**

*August 2007*

Muted elements of fresh grasses and green herbs keep this bottling varietally true, but its main message is one of juicy, mildly flowery, kiwi-like fruit, and it is made more attractive still by its open architecture and wonderfully smooth, well-balanced feel. It is bright and alive and wholly enjoyable now, and its fruity richness commends it to service with flavorful chicken preparations.

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## 2004 TAYLOR'S VINEYARD MUSQUÉ

### **Restaurant Wine – “★★★★ 4 STARS” – EXCELLENT**

*November 2006*

*Issue #115*

A richly flavored Sauvignon, that is very floral and fruity in character (honeysuckle, pineapple), full bodied, and long on the palate, with a persistent finish. Unusual, distinctive wine. Unwooded.

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### **Wine Spectator - “87 POINTS”**

*August 31, 2006*

Floral, with peach and orange blossom flavors accented by a spicy, peppery edge. Finishes with a fleshy texture and cleansing aftertaste.

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## **Connoisseurs' Guide to California Wine - "91 POINTS – TWO PUFFS"**

*September 1, 2006*

Where some Sauvignon Blancs strike a crisp and cleansing style, this comparatively weighty version is instead fairly plump and rounded, and while there are herbs and fresh, grassy notes providing a clear varietal stamp, the wine's major emphasis is always on juicy, lightly oaked fruit. It lacks the firm acidity required for service with shellfish, but its softer leanings and subtle suggestions of sweetness tag it as an especially good choice with various chicken dishes.

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## **2003 TAYLOR'S VINEYARD MUSQUÉ**

### **Connoisseurs' Guide to California Wine - "91 POINTS – TWO PUFFS"**

*June 2005*

Whether by dint of its clonal selection or its small fraction of Viognier or both, this outgoing Sauvignon smacks distinctly of peaches and shows a little more weight in the mouth than do most of its peers. Its grassy veneer and slight latter-palate stoniness are more to the varietal point, and its bias to finishing crispness marks it as a fine choice to pair with sea bass or snapper.

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### **Restaurant wine – "★★★★ 4 STARS" – EXCELLENT**

*June 2005*

*Issue #106*

These two Sauvignon Blancs (see DCV3 Fumé Blanc) are very different in style. The Musqué is a fleshy, full bodied, subtly flavored Sauvignon, which is long on the finish. Unwooded. It tastes of peach, apple, melon, and lemongrass.

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### **Denver Post - "WINE OF THE WEEK"**

*June 1, 2005*

Sauvignon Musqué is responsible for some of the finest sauvignon blancs in the U.S. right now, this just one of the wines to prove it. Musqué is a type of sauvignon blanc that has been growing in California since the late '70s, but only lately has its name been making it on to wine labels.

When you see it, you can expect a sauvignon that's creamy yet bright, and trades the typical bell pepper flavors of California sauvignon blanc for smoother, more restrained green melon and chalk notes. Like Dry Creek Vineyard's delicious version, for instance.

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### **California Grapevine - "86 POINTS" – HIGHLY RECOMMENDED**

*April – May 2005*

Medium-light golden yellow; assertive, herbal, smoky, slightly tropical, citrus and honey-suckle aroma with overtones of charred oak; medium-full body; slightly soft, lemony, melon and ripe pear flavors; slightly lingering aftertaste. Highly recommended.

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## **Dan Berger's Vintage Experiences - "EXCEPTIONAL"**

*May 12, 2005*

Attractive spiced aroma of lemon and pear with traces of basil and melon with a trace of vanilla. The texture is richer than most Dry Creek Sauvignon Blancs. Rich and yet still crisp.

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## **Santé**

*September 2005*

Medium bodied and well balanced with concentrated, ripe citrus and apple and subtle, well-integrated oak; long finish with good acidity. Crab cakes, lobster.

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