

2018 TAYLOR'S VINEYARD SAUVIGNON BLANC - MUSQUÉ CLONE – DRY CREEK VALLEY



HISTORY

Sauvignon Musqué is a unique clonal selection of the Sauvignon Blanc variety. Often mistaken for “Muscat” or for being sweet, Sauvignon Musqué is a delicious interpretation of this classic varietal. We grow and produce this wonderful wine from a single vineyard (named Taylor’s, after the granddaughter of Founder David Stare) which lies on the western bench of the Dry Creek Valley. Juicy and full-bodied, this wine receives no oak aging and is fermented in stainless steel tanks to highlight the fresh fruit characters of this delightful Sauvignon Blanc.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

This vintage of Taylor’s Vineyard Sauvignon Musqué displays intense aromas of pineapple, Meyer lemon and mango with a hint of white pepper. The palate showcases tropical flavors of guava, mango and mandarin orange, with nuances of orange blossom and jasmine. This esoteric varietal highlights the perfect balance of citrus and stone fruit. Full of complexity and depth, the musqué clone exhibits luxurious mouthfeel and texture in this balanced and elegant white wine. Stainless steel fermentation preserves the excellent structure and vibrant acidity in the wine.

RELEASE DATE	September 2019
BLEND	100% Sauvignon Blanc Musqué Clone
APPELLATION	Dry Creek Valley
HARVEST DATES	September 25, 2018
ALCOHOL	14.2%
RESIDUAL SUGAR	Dry
FERMENTATION	Stainless steel fermented at an average of 55°F for approximately 24 days.
PH	3.48
TA	6.8g/L
SOILS	Valley floor, alluvial soil
VINE AGE	18 years
YIELDS	6-7 tons per acre

