



**2003 TAYLOR'S VINEYARD MUSQUÉ
DRY CREEK VALLEY**

SUGGESTED CALIFORNIA RETAIL PRICE: \$25.00/bottle

PRODUCTION: 500 cases

GRAPES: 93% Sauvignon Musqué, 7% Viognier

APPELLATION: Dry Creek Valley

HARVEST: September 12, 2003

FERMENTATION: Fermented 28 days at 52° F

BARREL AGING: None

ALCOHOL: 13.0% **TOTAL ACIDITY:** 0.68 **PH:** 3.47 **RESIDUAL SUGAR:** Dry

WINEMAKER COMMENTS:

Depth of character is immediately clear with a swirl of this unique wine. Aromas of honeysuckle and lavender rise to the rim of the glass followed by more subtle notes of lemon, gooseberry and melon. Flavors of lemon, pear and melon are delivered to the palate with a soft fleshiness that's quickly followed by a refreshingly crisp acidity and a lingering, lime-tinged finish.

Dry Creek
V I N E Y A R D

3770 Lambert Bridge Road, Post Office Box T, Healdsburg, CA 95448
Tel 707-433-1000 Fax 707-433-5329