



2006 TAYLOR'S VINEYARD MUSQUÉ

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

February 2009

Equally fixed in the nose on green figs and defined grassiness, this well-fruited youngster impresses with its sense of substance on the palate, and it sports a deft bit of rich oak. It is medium-full bodied and fairly long at the finish, and its scant edge of coarseness becomes a non-issue when matched up with the likes of garlicky steamed mussels or savory, herbed-chicken preparations.

California Grapevine – "HIGHLY RECOMMENDED"

December 2008 – January 2009

Medium-light golden yellow; attractive, floral, mineral and tropical fruit aroma with hints of gooseberry and honeysuckle; medium-full to full body; rounded, tropical fruit flavors; well balanced; slightly harsh on the finish; lingering aftertaste.

Restaurant Wine – "4 ½ STARS"

December 2008, Issue #127

Fine Sauvignon, in a luscious, fruity style. It is full bodied, very supple, and very long on the palate, with a finish that resonates of peach, baked pear, and green apple, with modest lemon grass overtones.

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.

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.

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.

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.

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.
