

## 2017 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

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

### WINEMAKER COMMENTS

This vintage of Taylor's Vineyard Sauvignon Musqué displays intense aromas of orange zest, honeysuckle and mango with a hint of white pepper. The palate showcases tropical flavors of guava, mango and mandarin orange, with a nuance of orange blossom. 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 2018
BLEND	100% Sauvignon Blanc Musqué Clone
APPELLATION	Dry Creek Valley
HARVEST DATES	September 16, 2017
ALCOHOL	14.2%
RESIDUAL SUGAR	Dry
FERMENTATION	Stainless steel fermented at an average of 55°F for approximately 16 days.
PH	3.37
TA	6.5g/L
SOILS	Valley floor, alluvial soil
VINE AGE	17 years
YIELDS	6-7 tons per acre

