



2024 TAYLOR'S VINEYARD SAUVIGNON BLANC

Dry Creek Valley

HISTORY

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

GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October – about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

WINEMAKER COMMENTS

The 2024 Taylor's Vineyard Sauvignon Blanc opens with bright aromas of Meyer lemon, peach, honeydew melon and passionfruit, layered with hints of key lime and vanilla custard. On the palate, notes of citrus, peach, pineapple and tangerine mingle with delicate floral and mineral nuances. Round and supple through the midpalate, this vibrant wine reflects the unique character of the Musqué clone with its elegant balance of freshness and complexity.



BLEND

100% Sauvignon Blanc – Musqué Clone

FERMENTATION

100% stainless steel fermented at an average of 51–54°F for 21 days; no oak aging

ALCOHOL | 14.1%

BRIX | 23.9

PH | 3.34

TA | 6.5 g/L

HARVEST DATES

September 6, 2024

VINE AGE | 24 years

SOILS

Valley floor, ancient alluvial

YIELDS

6–7 tons per acre

RELEASE DATE

September 2025