



## 2023 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

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

#### WINEMAKER COMMENTS

This vintage of Taylor’s Vineyard Sauvignon Blanc displays intense aromas of mango, passionfruit, pineapple and guava with a hint of orange blossom. The palate echoes the aromatics, with the addition of subtle notes of peach, lime curd and ripe grapefruit. This esoteric clone highlights the perfect balance of citrus and floral nuance. Full of complexity and depth, the Musqué clone exhibits the round, rich mouthfeel and texture of a balanced and elegant white wine, while stainless steel fermentation preserves its freshness and vibrant acidity.



#### BLEND

100% Sauvignon Blanc – Musqué Clone

#### HARVEST DATES

September 16, 2023

#### FERMENTATION

100% stainless steel fermented at an average of 52°F for 24 days; no oak aging

#### VINE AGE | 23 years

#### SOILS

Valley floor, ancient alluvial

#### ALCOHOL | 13.5%

#### BRIX | 21.7

#### PH | 3.36

#### TA | 6.7 g/L

#### YIELDS

6–7 tons per acre