



2025 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 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

After steady winter rains and early springtime warmth, bud break arrived about 1 week ahead of historical averages. Mild and balanced weather throughout bud break and flowering contributed to a full, even fruit set, and a healthy crop overall with good yields. The summer was especially cool with very few heat spikes. This led to consistent and even ripening. While grapes for sparkling wine and a few Sauvignon Blanc vineyards were harvested in mid-late August, the majority of our vineyards ripened 1-2+ weeks later than normal. The cool growing season and long hangtime allowed for uniform ripening, and resulted in grapes with bright acidity and complex flavors. We were able to get the last of our Cabernet Sauvignon harvested prior to the October rains, and we are excited about the quality and potential of the 2025 vintage!

WINEMAKER COMMENTS

This Sauvignon Blanc opens with lush and expressive notes of tangerine, peach and mango with playful hints of rainbow sherbet and orange creamsicle. Bright accents of pineapple-guava, key lime and fresh-cut grass mingle with subtle notes of cucumber, white pepper and delicate florals. The palate is vibrant and layered, revealing flavors of passionfruit, candied lemon and lime, and tart tangerine alongside honeydew melon, peach and lemongrass. Round and plump through the front and mid-palate, bright acidity brings balance, carrying lively citrus and floral notes through a long, refreshing finish.

BLEND

100% Sauvignon Blanc – Musqué Clone

FERMENTATION

100% stainless steel fermented at an average of 52–54°F for 22 days; no oak aging

ALCOHOL | 14.1%

BRX | 24.1

PH | 3.36

TA | 6.2 g/L

HARVEST DATES

September 24, 2025

VINE AGE | 25 years

SOILS

Valley floor, ancient alluvial

YIELDS

6–7 tons per acre