



2021 TAYLOR'S VINEYARD SAUVIGNON BLANC

Dry Creek Valley



BLEND

100% SAUVIGNON BLANC – MUSQUÉ CLONE

HARVEST DATES

SEPTEMBER 9, 2021

BARREL AGING

STAINLESS STEEL FERMENTED AT AN AVERAGE OF 55°F FOR 22 DAYS; NO OAK AGING

ALCOHOL

13.5%

PH

3.21

TA

6.3 g/L

SOILS

VALLEY FLOOR, ALLUVIAL SOIL

VINE AGE

21 YEARS

YIELDS

6–7 TONS PER ACRE

FLAVOR PROFILE



GRAPEFRUIT



MEYER LEMON



PASSIONFRUIT



PINEAPPLE



JASMINE

STYLE

- Tropical
- Aromatic
- Elegant
- Luxurious

FOOD PAIRING

- Burrata
- Scallops
- Citrus Vinaigrette
- Sole

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) which 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

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year’s. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic.

WINEMAKER COMMENTS

This vintage of Taylor’s Vineyard Sauvignon Blanc displays intense aromas of grapefruit, Meyer lemon and passionfruit with a hint of freshly-cut jasmine. The palate showcases vibrant flavors of guava, pineapple and honeydew melon, with subtle notes of minerality. This esoteric selection highlights the perfect balance of citrus and stone fruit. Full of complexity and depth, the Musqué clone exhibits the luxurious, creamy mouthfeel and texture of a balanced and elegant white wine, while stainless steel fermentation preserves the excellent structure and vibrant acidity.