

# PETERSON



**2012 MUSCAT BLANC**  
**Dessert Wine**  
**Lipton Daniel Vineyard, Dry Creek Valley**



## **Fred Peterson's Vintaged Views**

When Doug Lipton and Cindy Daniel approached me over 15 years ago regarding what type of grapes to plant in their Dry Creek Valley organic farm, I raised the idea of growing a field-blend of Muscat Blanc and Orange Muscat. They liked the idea and after working with them to get the vineyard up and producing, I jumped at the chance to make a wine from their Muscat grapes.

The Muscat de Beaumes de Venise from the Rhone Valley region in France has long been a favorite of mine. The beauty of a Muscat Blanc produced in the Beaumes de Venise style is its versatility. Although it is high in alcohol and residual sugar, the wine never takes on the cloving characteristic of a late harvest wine. The strongly floral aromatics blend with the exotic flavors to create a delicious wine that is a perfect treat on a warm sunny day or by the glow of a winter fire.

## **Technical Data**

**Composition:** 85% Muscat Blanc  
15% Orange Muscat

**Vineyard:** Lipton Daniel Vineyard

**Appellation:** Dry Creek Valley, Sonoma County

**Harvest Date:** October 3, 2012

**Alcohol:** 17%

**R.S.:** 13%

**pH:** 3.82

**TA:** 0.44g/100mL

**Barrel Aging:** 10 months in new French oak barrels,  
3 months in stainless steel

**Bottling Date:** Dec. 18, 2013 (unfined & unfiltered)

**Production:** 130 cases | 375ml

**Release Date:** January 2017

## **Tasting Notes**

Dessert in a glass—what more could you want after a satisfying meal than this delicious sipper. Intense, enticing aromatics of an orchard of flowering orange blossoms mingled with freshly sliced white nectarine. The smooth luscious flavors of concentrated peach and apricot are perfectly balanced by the alcohol, creating an irresistible treat. Subtle baking spices, caramel and traces of ground almond add depth to the wine as it broadens and lingers on the palate.

Though sipping solo is an easy option, this wine also pairs well with a caramelized nectarine cobbler, an apricot, almond and brown butter tart, or a wedge of apricot Stilton.