

# PETERSON



## 2013 MUSCAT BLANC Dessert Wine Lipton Daniel Vineyard, Dry Creek Valley



### Fred Peterson's Vintaged Views

When Doug Lipton and Cindy Daniel approached me over 20 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 cloying 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

<b>Composition:</b>	75% Muscat Blanc 25% Orange Muscat (Picked & co-fermented together)
<b>Vineyard:</b>	Lipton Daniel Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Harvest Date:</b>	September 13, 2013
<b>Alcohol:</b>	17%
<b>R.S.:</b>	13%
<b>pH:</b>	3.7
<b>TA:</b>	0.56g/100ml
<b>Barrel Aging:</b>	15 months in French oak barrels, 5 months in stainless steel
<b>Bottling Date:</b>	June 2, 2015 (unfined & unfiltered)
<b>Closure Type:</b>	Natural cork - MA Silva Natural Wash
<b>Production:</b>	130 cases   375ml
<b>Release Date:</b>	January 2019

### Tasting Notes

A gorgeous amber-honey hue and perfumey aromatics of orange and honeysuckle blossoms tempt that first sip—then you're hooked by this delicious dessert wine's charms. The velvety mouthfeel offers opulent flavors of toasted caramel, white peach, juicy apricot, and honey-glazed almonds. The rich palate is balanced by the slight alcohol kick, making it a great after dinner sipper.

Enjoy it with a selection of artisan cheeses, and be sure to include a creamy blue, Manchego, goat-milk Gouda, and some Marcona almonds—a heavenly combination.