

2005 Three Muses White Wine California

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SELECTION

In many aspects of life, particularly in endeavors that require creativity, we often are well served to follow our muse.

“When inspiration does not come, I go for a walk, go to a movie, talk to a friend, let go,” says singer-songwriter Judy Collins. “The muse is bound to return again, especially if I turn my back!”

Notes Mickey Hart, who spent nearly three decades as a member of The Grateful Dead: “The adventure of composition is a mystery. The muse has her ways; she hides from you, comes for you in the middle of the night, at midday, at dawn. You must believe wholeheartedly in this divine power. It’s an elusive gift that can appear at any time, anywhere. Artists are in awe of it.”

So are winemakers. While the gigantic “wine

factories” tend to follow pre-determined formulas in assembling their mass-produced cuvees, vintners for artisan wineries have the opportunity to be truly creative in the blending process — to experiment with various combinations of varieties and percentages until they arrive at the finest wine possible.

And so it is with the California wine known as “Three Muses.” It is a sublime melding of three white grape varieties in portions decided upon after hour upon hour of “a little bit of this, a little more of that” experimentation.

A little more than half of the final blend is Chenin Blanc, about a third is Chardonnay, and the rest is the seldom-scene variety known as Symphony. It’s an absolutely delicious example of following one’s vinous muse.

TASTING NOTES

Grape Composition:

56% Chenin Blanc, 30%
Chardonnay & 14% Symphony

Grape Source:

Select Vineyards in Various
California Growing Regions

Aromas and Flavors:

White Flowers, Green
Apple, Candied Tangerine
and a Note of Cinnamon

When to Drink:

Now Through Early 2008

Our Tasting Panel Score:

90 Points

Cut out
this wine tag
and keep it with
your wine as
a handy
reference.

2005 Three Muses White Wine

This blend of Chenin Blanc, Chardonnay and Symphony is bright and refreshing, with green apple and candied tangerine flavors, accented by a note of cinnamon.

Food pairing suggestions: *mild fish dishes, chicken casserole, or a fruit-and-cheese plate.*

Call 1-800-823-5527 to order more of this wine.