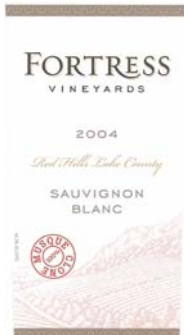


FORTRESS

VINEYARDS

2004 SAUVIGNON BLANC 100% MUSQUE CLONE



We made this wine with 100% of the Musque clone fruit in order to accentuate the fresh combinations of tropical, citrus, floral and even exotic characteristics of Sauvignon Blanc. This wine exhibits aromas and flavors of kiwi, key lime, tangerine, apricot and honeysuckle accented by a slight mineral component and crisp acidity. An enticing, rich texture adds to the depth and complexity of the wine.

Harvest Dates: 1st pick – August 21, 2004 – 22.5° Brix
2nd pick – September 7, 2004 – 26.0° Brix
Cases Produced: 1400

90 Points – WINE ENTHUSIAST Magazine - November, 2005

“These Lake County Sauvignons sure are getting interesting. This one is an amazing wine, bone dry, tingly tart and filled with gooseberry, grapefruit and minerals. It stimulates some feral instinct in the mouth, living up to its savage, wild name.”

89 Points – ANTHONY DIAS BLUE – Review and Recommended Wine *Patterson’s Beverage Journal, July 2006*

“Ambrosial and charming with grace, intricacy and a creamy vanilla-laced finish.”

GOLD MEDAL:



2006 San Diego International Wine Competition

SILVER MEDAL:



2006 Houston Rodeo Uncorked! International Wine Competition



2006 California State Fair Wine Competition

BRONZE MEDAL:



2006 Orange County Fair International Wine Competition



2006 Dallas Morning News International Wine Competition



2006 Los Angeles County Fair International Wine Competition