

Blanc 2003

CHATEAU MUSAR, BEKAA VALLEY, LEBANON

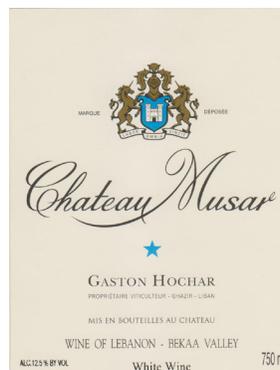


HARVEST & VINTAGE NOTES

Chateau Musar has been producing white wines from indigenous grapes since the 1930's, when Gaston Hochar, the founder, started producing wines. Chateau Musar white vintages are available for sale in small quantities going back to the 1954 vintage. Older vintages exist, but are not available to the market.

Chateau Musar White is a truly unique wine, made from ancient Lebanese grape varieties Obaideh and Merwah. Reputedly the ancestors of Chardonnay and Semillon, they are among only 6 indigenous grapes still cultivated in Lebanon. The vineyards were planted between 50-90 years ago in the foothills of the Anti-Lebanon Mountains on stony, chalky soils, and on the seaward side of Mount Lebanon, on calcareous gravels. The vines are phylloxera-free and on their original roots. Few vineyards of this calibre and history remain in the world. The style is reminiscent of a mature white Graves: rich and intensely aromatic with long lasting fruit and floral flavors. It benefits from decanting and is best served room temperature rather than chilled.

2003 had the rainiest winter in 15 years, and no rain fell after April and it became very hot and sunny. In May, a 10-day heat wave affected flowering, reducing yields by around 30%, and concentrating sugar and acidity in the remaining grapes. July and August were cooler than usual. Harvesting began in October; picked by hand, the grapes arrived at the winery in excellent condition, with good maturity and ripeness. After pressing, the resulting juice was fermented in French (Nevers) barriques, remaining in oak for up to 9 months. At the end of spring 2004, the separate Obaideh and Merwah wines were blended. The final wine was bottled in September 2004 and released in 2009.



GRAPES: 75% Obaideh, 25% Merwah

ALCOHOL: 12%

RESIDUAL SUGAR: <2 g/L

PH: 3.57

TOTAL ACIDITY: 3.60 g/L as sulfuric acid, 5.51 g/L as tartaric acid

TOTAL SULPHUR: 45 mg/L

