

2015 FUMÉ BLANC – SONOMA COUNTY



HISTORY

Since 1972, we have produced Fumé Blanc – a wine at the heart and soul of our family winery. Modeled after the classic wines from the Loire Valley in France, our stainless steel fermented, no oak style Fumé Blanc is crisp, balanced and immediately drinkable. Winery founder David Stare was the first vintner to plant Sauvignon Blanc in the Dry Creek Valley, and we are proud to carry on his legacy producing this classic, dry white wine.

GROWING SEASON

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of the earliest harvests in history with one of the earliest finishes in our history!

WINEMAKER COMMENTS

The 2015 Fumé Blanc is a beautiful wine that emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. At first swirl you experience lemon-lime citrus characters and a zesty mineral edge. On the palate, vibrant Meyer lemon, kaffir lime and grassy characters are evident. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish. Enjoy on a warm summer’s day with a bucket of fresh oysters – pure bliss!

90 Points - BEST BUY
Wine Enthusiast Magazine

88 Points
HIGHLY RECOMMENDED
California Grapevine

2014 Vintage

94 Points
WineReviewOnline.com

BEST BUY IN THE MARKET-
Connoisseurs' Guide to California

RELEASE DATE June 2016

BLEND 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST DATES August 14 - September 9, 2015

ALCOHOL 13.5%

BRIX Average 22.1

FERMENTATION Stainless steel fermented at an average of 53°F for about 20 - 31 days.

PH 3.41

TA .63g/100mL

SOILS Sandy loam

VINE AGE Average 16 years

YIELDS 5 tons per acre

