

2014 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

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

At first swirl, this beautiful wine emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc with crisp lemon-lime citrus characters and a zesty mineral edge. Several more turns of the glass reveal tart green apple, fresh grass and a steely quality that harkens to a good Sancerre. On the palate, the wine dances with wonderful bright fresh fruit notes and juicy acidity. The wine is bone dry but not overly so - it has a lovely intensity that finishes clean and pure. A wonderful wine that is simply delicious!

88 Points
HIGHLY RECOMMENDED
California Grapevine

2013 Vintage

88 Points - BEST BUY
Wine Enthusiast Magazine

DOUBLE GOLD MEDAL
San Francisco Chronicle
Wine Competition 2015

GOLD MEDAL
Orange County
Wine Competition 2014



RELEASE DATE June 2015

BLEND 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST DATES August 12 - September 12, 2014

ALCOHOL 13.5%

BRIX Average 21.5

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

PH 3.29

TA 0.73g/100mL

SOILS Sandy loam

VINE AGE Average 15 years

YIELDS 5 tons per acre