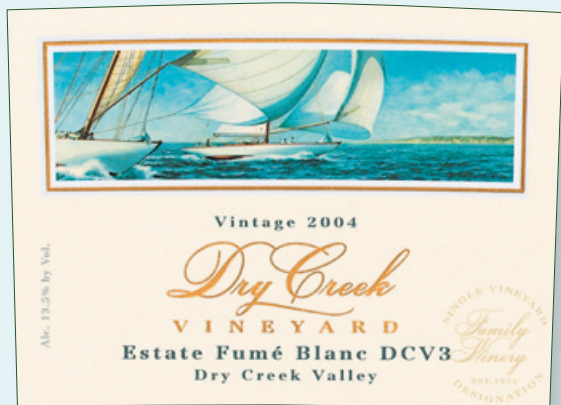


NEW RELEASES



GOLD MEDAL – Sonoma County Harvest Fair

2004 Estate Fumé Blanc DCV3 Dry Creek Valley

| | |
|-----------------|--|
| PRODUCTION: | 1070 cases |
| GRAPES: | 100% Sauvignon Blanc |
| APPELLATION: | 100% Dry Creek Valley |
| HARVEST: | August 16 & 24, 2004 |
| FERMENTATION: | Cold fermented in stainless steel at 52° F for 21 days |
| ALCOHOL: | 13.5% |
| TOTAL ACIDITY: | 0.66 |
| PH: | 3.35 |
| RESIDUAL SUGAR: | Dry |

WINEMAKER COMMENTS: Dry Creek Vineyard was the first winery to plant sauvignon blanc in the Dry Creek Valley. Known as DCV3 (Dry Creek Vineyard #3), thirty-three vintages of sauvignon blanc have come from this special vineyard. At first swirl, focused aromas of grass, meyer lemon, grapefruit and jalapenos rise from the glass. On the palate, the wine displays a brilliant spicy character with plenty of palate cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Precisely balanced, this sauvignon will develop beautifully over the next 3 to 5 years.

REVIEWS ON THE 2003 FUMÉ BLANC DCV3

- “★★★★ Four Stars” - *Restaurant Wine*
- ☼ **One Puff** - *Connoisseurs' Guide to California Wine*
- “Exceptional” - *Dan Berger's Vintage Experiences*
- “88 Points, Highly Recommended” - *California Grapevine*



2004 Taylor's Vineyard Musqué Dry Creek Valley

| | |
|-----------------|-------------------------------|
| PRODUCTION: | 653 cases |
| GRAPES: | 100% Sauvignon Blanc (Musqué) |
| APPELLATION: | 100% Dry Creek Valley |
| HARVEST: | August 30, 2004 |
| FERMENTATION: | Fermented 25 days at 52° F |
| ALCOHOL: | 14.5% |
| TOTAL ACIDITY: | 0.56 |
| PH: | 3.46 |
| RESIDUAL SUGAR: | Dry |

WINEMAKER COMMENTS: This wine displays a depth of character not often found in Sauvignon Blanc. Stone fruit aromas such as melon and Asian pears are evident along with a strong sense of minerality and texture. On the palate, these unique characteristics combine to fool one into thinking barrel fermentation is evident. However, 100% stainless steel fermentation was used in making this wine. The finish has excellent balance and acidity making it a very food friendly wine.

REVIEWS ON THE 2003 TAYLOR'S VINEYARD MUSQUÉ

- “90 Points” - *Wine & Spirits Magazine*
- “★★★★ Four Stars” - *Restaurant Wine*
- ☼☼ **Two Puffs** - *Connoisseurs' Guide to California Wine*
- “Top Sauvignon Blancs” - *Wine Enthusiast*

Dry Creek
VINEYARD