

**NEW
RELEASE!**



Dry Creek
VINEYARD

2007
FUMÉ BLANC
Sonoma County

Harvest Fair

SONOMA COUNTY

**SWEEPSTAKES!
WINNER!**

#1 WHITE WINE IN SONOMA COUNTY

Our dry style Fumé Blanc has been a benchmark in the industry since 1972. Grapes are sourced from the Dry Creek Valley and Russian River Valley to produce a wine that is reminiscent of the finest Sancerres and Pouilly Fumés. Immediately appealing, this wine has delicious fresh fruit character, bright acidity and underlying mineral nuances.

2006 VINTAGE ACCOLADES

"TOP 10 WINNER" *Pacific Coast Oyster and Wine Competition*

"EXCEPTIONAL" *Dan Berger's Vintage Experiences*

86 POINTS - *Wine Spectator*
"GOOD VALUE"

GRAPES:
100% Sauvignon Blanc

APPELLATION:
Sonoma County

HARVEST:
August 25 -
September 19, 2007

FERMENTATION:
Stainless steel fermented at an
average of 52° F for about 35 days.

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.58

PH: 3.51

RESIDUAL SUGAR: Dry

