

# The Press

DEMOCRAT

By Peg Melnik

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## Dry Creek's Fumé Blanc is a real bargain at \$12.

This week, we held a blind tasting with some of the Harvest Fair favorites, the top-ranking wines which were whittled down from a pool of 1,214 entries.

Our wine of the week winner from that tasting is the Dry Creek Vineyard, 2008 Sonoma County Fumé Blanc, at the remarkable price of \$12. **This is a real steal.**

Our mixed flight was a first to include both white and red wines, but we wanted to get a peek at the fair's high-scoring wines in both categories.

**The Dry Creek Vineyard Fumé Blanc, at 4.5 stars, was the most impressive in the flight.** It's fleshy, yet crisp, with great acidity, and it's complex, a nice thing to see in a \$12 wine.

Winemaker Lisa Forbes said the Fumé Blanc has a long-standing house style.

"I think what sets us apart is our consistency for the past 35-plus years," she said. "Dry Creek has been

making this wine for a long time, and even though some vineyards have changed, we still hold true to the style (founder) Dave Stare set in the '70s."

Sauvignon Blanc, which is the grape varietal of the winning wine, has a good following, but will it ever be as popular as Chardonnay? Forbes is doubtful.

"I do think California is hip to Sauvignon Blanc, but I don't know that it will ever knock Chardonnay off its perch," Forbes said. "I much prefer Sauvignon Blanc to Chardonnay; it's a great all-around wine. But most people know the name Chardonnay and like the hit of oak. It's something to latch onto."

As for this year's crop of Sauvignon Blanc, Forbes said it looks good and she has a hands-on perspective working the harvest 10-to-12-hour days.

"Sauvignon Blanc is one of the easier varieties to decide when to pick," she said. "The grapes really do taste like what the wine will taste like. It's an easy wine to make, as long as you have really good fruit to work with. The fun comes with putting different vineyard lots together to make a great blend."