



**2006 FUMÉ BLANC  
SONOMA COUNTY**

GRAPES 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST September 5 – 27, 2006

FERMENTATION Stainless steel fermented at average of 52°F for about 28 days.

ALCOHOL 13.5%

TOTAL ACIDITY 0.62

pH 3.31

RESIDUAL SUGAR Dry



**WINEMAKER COMMENTS**

Our 2006 Sonoma County Fumé Blanc strikes an excellent balance between bright, crisp varietal character and mineral undertones that have become hallmarks of Dry Creek Vineyard Fumé Blanc. Inviting aromas of fresh grass, lemon, and grapefruit lead to juicy flavors of citrus, lime, and crushed stone nuances. The finish is supported by crisp, food friendly acidity that speaks to the classic character of the delicious Sauvignon Blanc varietal.

**“EXCEPTIONAL”**

*Dan Berger's Vintage Experiences*

**“HIGHLY RECOMMENDED”**

*California Grapevine*

**87 Points, ONE PUFF**

*Connoisseurs' Guide to California Wine*

**86 Points**

*Wine Spectator*

**“OYSTER AWARD WINNER”**

*Pacific Coast Oyster Wine Competition*



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