

2008 FUMÉ BLANC – SONOMA COUNTY



HISTORY

Fumé Blanc is the quintessential white wine at our family winery. The delicious 2008 vintage harkens back to past vintages of the 70s and 80s. Sauvignon Blanc was first planted by founder David Stare in 1972. Memories of his travels to the Loire Valley inspired him to produce a similarly styled wine. Today, Fumé Blanc continues to evolve under the leadership of the second generation. Thanks to Dave's years of perseverance, our Fumé Blanc is seen as a benchmark in Sonoma County.

GROWING SEASON

The 2008 growing season was ideal. Warm, dry weather was in place for almost all of the summer months. As a result, we had one of our earliest harvest seasons on record. Sauvignon Blanc, in particular, thrived with good to excellent quality.

WINEMAKER COMMENTS

The 2008 Fumé Blanc is crisp, bright, and refreshing: three words that have captured the style of our Sauvignon Blanc since 1972. Classic aromas of lemon-lime, melon, and subtle mineral notes lead to flavors of grapefruit and lemon zest with grassy nuances. Produced from our Russian River and Dry Creek Valley vineyards, this wine displays both cooler climate and warmer climate fruit elements that give our Fumé Blanc a sense of brightness and minerality. A balanced and delicious wine perfect as an aperitif or first course – it is the quintessential summertime sipper.

★★★★+ - FOUR+ STARS
Restaurant Wine

HIGHLY RECOMMENDED
California Grapevine

87 Points
Wine Enthusiast Magazine

87 Points - GOOD VALUE
Connoisseurs' Guide to
California Wine



RELEASE DATE	August 18, 2009
BLEND	Sauvignon Blanc
APPELLATION	Sonoma County
HARVEST DATES	August 25 – September 7, 2008
ALCOHOL	13.5%
BRIX	21.7
FERMENTATION	Stainless steel fermented at an average of 52°F for about 30 days
pH	3.50
TA	.59g/100mL
SOILS	Huichica loam
VINE AGE	Average 10 years
YIELDS	5-6 tons per acre
RESIDUAL SUGAR	Dry