

2018 FUMÉ BLANC – SONOMA COUNTY



HISTORY

Since 1972, we have produced Fumé Blanc – a wine at the heart and soul of our family winery. Modeled after the classic wines from the Loire Valley in France, our stainless steel fermented Fumé Blanc is crisp, balanced and immediately drinkable. Winery founder David Stare was the first person to plant the Sauvignon Blanc varietal in the Dry Creek Valley, against the advice of many viticultural experts. Many years later, Sauvignon Blanc is now the most widely planted white variety in the Dry Creek Valley, and his daughter Kim and her husband Don are proud to carry on his legacy producing this classic, dry white wine.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

Our 47th vintage of Fumé Blanc is a beautiful wine that emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. At first swirl, aromatics of lime, mandarin orange, pineapple and white peach leap forward from the glass with nuances of honeysuckle, jasmine and white pepper. On the palate, the wine is bright and refreshing with flavors of lemon, lime, melon and lemongrass with underlying minerality. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish.

2017 Vintage

90 Points
California Grapevine

Triple Gold, Best of Class
*Dan Berger's International
Wine Competition*

Double Gold
SF Chronicle Wine Competition

RELEASE DATE	February 2019
BLEND	100% Sauvignon Blanc
APPELLATION	Sonoma County
HARVEST DATES	August 31 - September 24, 2018
ALCOHOL	13.5%
FERMENTATION	Stainless steel fermented at an average of 52°F for about 22 - 34 days.
BRIX	Average 22.8
PH	3.18
TA	7.8g/L
SOILS	Sandy loam
VINE AGE	Average 6+ years
YIELDS	5 tons per acre

