



2017
FUMÉ BLANC
SONOMA COUNTY



WINE ENTHUSIAST



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WINEMAKER COMMENTS

At first swirl, aromatics of Meyer lemon, grapefruit, pineapple, and lemongrass leap forward from the glass. On the palate, the wine is bright and refreshing with flavors of lemon, passionfruit, grapefruit and lemongrass with underlying minerality. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish.

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BLEND

100% Sauvignon Blanc

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APPELLATION

Sonoma County

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ALCOHOL

13.5%

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FERMENTATION

Stainless steel fermented
at an average of 52°F
for about 22 - 34 days.

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FOOD PAIRING

Oysters, shellfish, fresh salads

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