

2017 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

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

Our 46th 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 Meyer lemon, grapefruit, pineapple and lemongrass leap forward from the glass with nuances of freshly cut grass and cucumber. 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.

90 Points
California Grapevine

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

90 Points, Gold
OC Wine Society

RELEASE DATE May 2018

BLEND 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST DATES August 28 - September 13, 2017

ALCOHOL 13.5%

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

BRIX Average 22.9

PH 3.33

TA 7.1g/L

SOILS Sandy loam

VINE AGE Average 6+ years

YIELDS 5 tons per acre

