

2020 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 fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Two unexpected factors were the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. Fortunately white grapes aren't fermented on their skins, making them less susceptible to smoke impact. This, combined with using lighter pressings, resulted in delicious wines with beautiful aromas and flavors.

WINEMAKER COMMENTS

Our 49th vintage of Fumé Blanc is a wine that emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lime, lemon, apricot and mango leap forward from the glass with nuances of cucumber, lemongrass and white pepper. On the palate, the wine is intense and bright with grapefruit, passionfruit and white peach. Underlying minerality and hints of jasmine, fresh cut grass and jalapeño contribute to this wine's refreshing, crisp finish.

92 Points
Wine Spectator

92 Points
The Tasting Panel

90 Points
Wine Enthusiast

90 Points
WineReviewOnline.com

RELEASE DATE	April 2021
BLEND	100% Sauvignon Blanc
APPELLATION	Sonoma County
HARVEST DATES	August 26–September 23, 2020
ALCOHOL	13.5%
FERMENTATION	Stainless steel fermented at an average of 55°F for about 20–31 days
BRIX	Average 22.6
PH	3.39
TA	6.6g/L
SOILS	Sandy loam
VINE AGE	Average 7+ years
YIELDS	5 tons per acre

