

Dry Creek
VINEYARD

2008 FUMÉ BLANC

Sonoma County

NEW RELEASE!



Our signature Fumé Blanc has been a benchmark for nearly 4 decades. This Sonoma County bottling includes fruit from Russian River and Dry Creek Valley to produce a wine that is reminiscent of the finest Sancerres and Pouilly Fumés. Immediately appealing, this wine has crisp citrus and grass characters, bright acidity and underlying mineral nuances. In numerous tastings and competitions, this wine consistently ranks among the finest Sauvignon Blancs in California.

2007 VINTAGE ACCOLADES

SWEEPSTAKES AWARD WINNER - #1 WHITE WINE IN SONOMA COUNTY

Sonoma County Harvest Fair

“SETS THE BAR FOR VALUE SAUVIGNON BLANC”

Sunset Magazine

“GOOD VALUE”

Connoisseurs' Guide to California Wine

91 POINTS, “VERY HIGHLY RECOMMENDED”

California Grapevine

“EXCEPTIONAL”

Dan Berger's Vintage Experiences



GRAPES:

Sauvignon Blanc

APPELLATION:

Sonoma County

HARVEST:

August 25 -
September 7, 2008

FERMENTATION:

Stainless steel fermented at an
average of 52°F for about 30 days.

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.59

pH: 3.50

RESIDUAL SUGAR: Dry