



## 2007 FUMÉ BLANC SONOMA COUNTY

GRAPES Sauvignon Blanc

APPELLATION Sonoma County

HARVEST August 25 - September 19, 2007

FERMENTATION Stainless steel fermented at an average of 52°F for about 35 days.

ALCOHOL 13.5%

TOTAL ACIDITY 0.58

pH 3.51

RESIDUAL SUGAR Dry



### WINEMAKER COMMENTS

At first swirl, the 2007 vintage of our Sonoma County Fumé Blanc presents intense aromas of lemon-lime, ruby grapefruit and fresh cut grass. After a couple of minutes in the glass, more subtle hints of kiwi and guava begin to reveal a complex wine. On the palate, this wine is truly delicious with excellent viscosity and length showing more fresh fruit flavors and very balanced acidity. The 2007 vintage was excellent for us, and this wine shows just how good the Sauvignon Blanc varietal can be at our winery.

**91 Points, "VERY HIGHLY RECOMMENDED"**  
*California Grapevine*

**GOOD VALUE**  
*Connoisseurs' Guide to California Wine*

**"SWEEPSTAKES AWARD"**  
*Sonoma County Harvest Fair*

**"EXCEPTIONAL"**  
*Dan Berger's Vintage Experiences*



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