

## 2009 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 very drinkable. Winery founder David Stare was the first vintner to plant Sauvignon Blanc in the Dry Creek Valley, and we are proud to carry his legacy forward in producing this classic, dry white wine.

### GROWING SEASON

2009 was a near perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb and by the time the rains came in early October most of our fruit was in the barn.

### WINEMAKER COMMENTS

At first swirl, the 2009 Fumé Blanc presents bright aromas of lemon peel and passion fruit. After several minutes in the glass, additional aromas of pineapple and grapefruit shine through. On the palate, the wine continues the refreshing theme of citrus elements, along with a wonderful backbone of minerals that provide dimension and weight to the palate. Subtle, nuanced, and showing true varietal character, this delicious wine finishes crisp and juicy proving again just how versatile Sauvignon Blanc can be.

**89 Points -**  
**TOP 100 BEST BUYS 2010**  
*Wine Enthusiast Magazine*

**89 Points -**  
**HIGHLY RECOMMENDED**  
*California Grapevine*

2008 Vintage

**★★★★+ - FOUR+ STARS**  
*Restaurant Wine*

**HIGHLY RECOMMENDED**  
*California Grapevine*



<b>RELEASE DATE</b>	May 18, 2010
<b>BLEND</b>	Sauvignon Blanc
<b>APPELLATION</b>	Sonoma County
<b>HARVEST DATES</b>	September 7 - 19, 2009
<b>ALCOHOL</b>	13.5%
<b>BRIX</b>	22.4
<b>FERMENTATION</b>	Stainless steel fermented at an average of 52°F for about 30 days.
<b>pH</b>	3.34
<b>TA</b>	.56g/100mL
<b>SOILS</b>	Huichica loam
<b>VINE AGE</b>	Average 10 years
<b>YIELDS</b>	5-6 tons per acre
<b>RESIDUAL SUGAR</b>	Dry