

2019 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

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season – fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

Our 48th 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, kaffir lime, guava, pineapple and grapefruit leap forward from the glass with nuances of cucumber, lemongrass and white pepper. On the palate, the wine is bright and refreshing with flavors of Meyer lemon, kaffir lime, passionfruit and white peach with underlying minerality and hints of fresh cut grass and jalapeño. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish.

91 Points
Wine Spectator

90 Points
WineReviewOnline.com

RELEASE DATE	June 2020
BLEND	100% Sauvignon Blanc
APPELLATION	Sonoma County
HARVEST DATES	August 16 - September 12, 2019
ALCOHOL	13.5%
FERMENTATION	Stainless steel fermented at an average of 52°F for about 22 - 32 days
BRIX	Average 22.4
PH	3-35
TA	7.0g/L
SOILS	Sandy loam
VINE AGE	Average 6+ years
YIELDS	5 tons per acre

