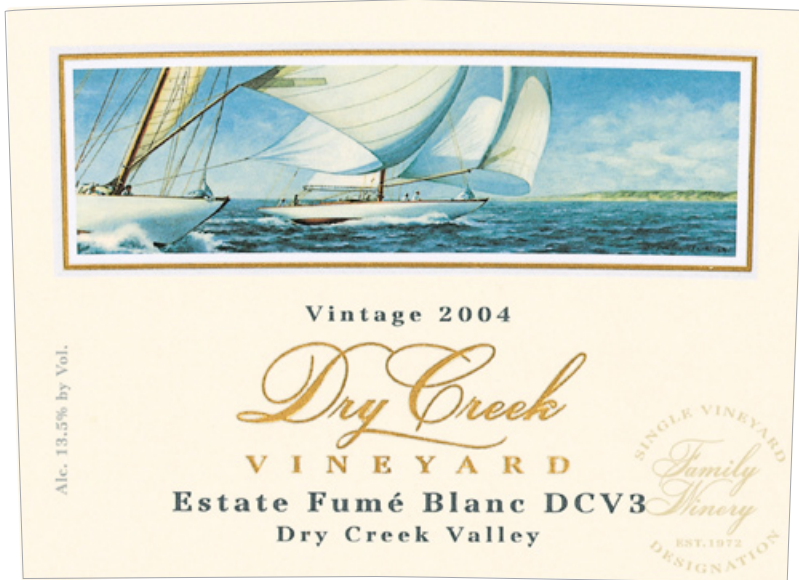


## 2004 ESTATE FUMÉ BLANC DCV3 – DRY CREEK VALLEY



**94 Points**

*Robert Whitley, WineReviewOnline*

**90 Points, "ONE PUFF"**

*Connoisseurs' Guide to California Wine*

**★★ 1/2 Stars**

*San Francisco Chronicle*

**GRAPES** 100% Sauvignon Blanc

**APPELLATION** 100% Dry Creek Valley

**PRODUCTION** 1,070 cases

**HARVEST** August 16 & 24, 2004

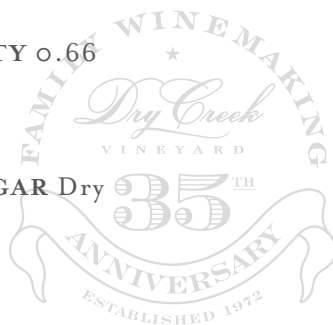
**FERMENTATION** Cold fermented in stainless steel at 52° F for 21 days

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.66

**PH** 3.35

**RESIDUAL SUGAR** Dry



### WINEMAKER COMMENTS

Dry Creek Vineyard was the first winery to plant Sauvignon Blanc in the Dry Creek Valley. Known as DCV3 (Dry Creek Vineyard #3), thirty-three vintages of Sauvignon Blanc have come from this special vineyard. At first swirl, focused aromas of grass, Meyer lemon, grapefruit and jalapenos rise from the glass. On the palate, the wine displays a brilliant spicy character with plenty of palate cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Precisely balanced, this Sauvignon Blanc will develop beautifully over the next 3 to 5 years.



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