



2005 FUMÉ BLANC SONOMA COUNTY

GRAPES 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST September 5 – 20, 2005

FERMENTATION Cold fermented in stainless steel at 52° for 25 days

ALCOHOL 13.0%

TOTAL ACIDITY 0.66

PH 3.34

RESIDUAL SUGAR Dry



86 Points
Wine Spectator

“HIGHLY RECOMMENDED”
California Grapevine

“GOOD VALUE”
Connoisseurs’ Guide to California Wine

GOLD MEDAL
Sonoma County Harvest Fair Wine Competition

“OYSTER AWARD WINNER”
Pacific Coast Oyster Wine Competition

WINEMAKER COMMENTS

Our Fumé Blanc’s quintessential varietal character has made it a benchmark wine in California and a flagship at our winery for over 3 decades. This vintage displays a wonderful bouquet of zesty citrus, grapefruit and lemongrass. On the palate, the lemon-lime flavors and peppery spice notes echo the aromas, creating a sense of depth and balance. The crisp finish incorporates hints of gooseberry and a touch of minerality. A perfect wine for just about any occasion, this Fumé Blanc pairs well with fresh oysters, grilled chicken or fish, or even pasta in a light cream sauce.



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