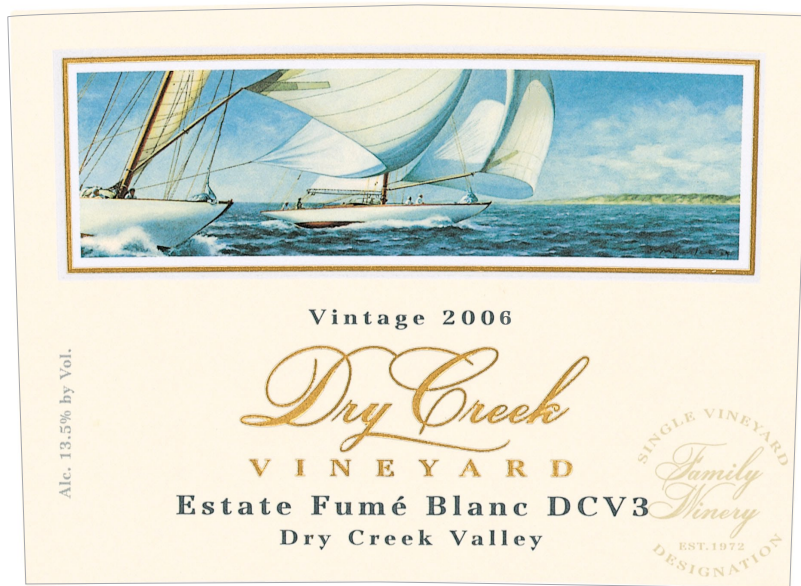


2006 ESTATE FUMÉ BLANC DCV3 – DRY CREEK VALLEY



90 POINTS, ONE PUFF
Connoisseurs' Guide to California Wine

HIGHLY RECOMMENDED
California Grapevine

GRAPES 100% Sauvignon Blanc

APPELLATION Dry Creek Valley

PRODUCTION 497 cases

HARVEST September 7 - 8, 2006

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

ALCOHOL 13.5%

TOTAL ACIDITY 0.64

pH 3.25

RESIDUAL SUGAR Dry



WINEMAKER COMMENTS

Certain vineyards in the Dry Creek Valley tend to stand out from the rest – the combination of soil, sun, vine, and variety contribute to something truly special. Our DCV3 estate vineyard is one such place. As the very first vineyard planted (1972) to Sauvignon Blanc in the Dry Creek Valley, this iconic place stands as a testament to founder Dave Stare's vision for this varietal. Enhanced by stainless steel fermentation, brilliant aromas of fresh-cut grass and citrus peel, along with steely mineral characters shine through. On the palate, the wine is intense and seamless with wonderful acidity and bright fruit flavors. The finish is long and memorable – this is a wine deserving of another sip!



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