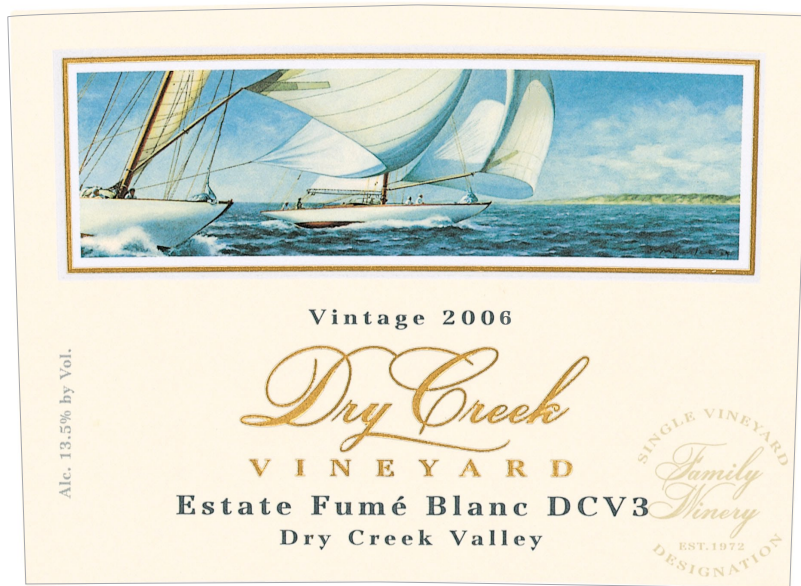


## 2006 ESTATE FUMÉ BLANC DCV3 – DRY CREEK VALLEY



**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!



POST OFFICE BOX T  
3770 LAMBERT BRIDGE RD  
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000  
FACSIMILE 707.433.5329  
WWW.DRYCREEKVINEYARD.COM