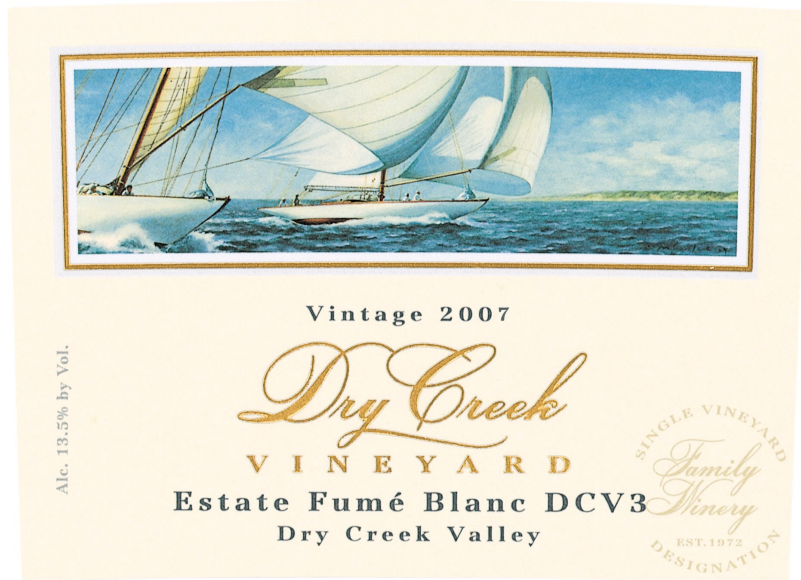


2007 ESTATE FUMÉ BLANC DCV3 – DRY CREEK VALLEY



2005 Vintage

TOP 5 SAUVIGNON BLANC
Quarterly Review of Wines

87 Points
Wine Spectator

**GREAT WINES OF AMERICA –
TOP 40 WINE**
Paul Lukacs

GRAPES 100% Sauvignon Blanc

APPELLATION Dry Creek Valley

PRODUCTION 497 cases

HARVEST August 22 - 25, 2007

FERMENTATION Cold fermented in stainless steel at 52°F for 30 days

ALCOHOL 13.5%

TOTAL ACIDITY 0.69

pH 3.49

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

Our DCV3 estate vineyard is perhaps our most prized and cherished property. Planted to Sauvignon Blanc by winery founder David Stare, this iconic vineyard represents the first planting of the varietal in the Dry Creek Valley. Each vintage, we hand select the best fruit from this vineyard for our Estate DCV3 bottling. In 2007, the aromas show intense spicy characters with vibrant citrus and grass elements shining through. On the palate, flavors of lemon peel, grapefruit and orange spice round out bright acidity creating a balanced and harmonious wine. This is truly a delicious wine from a very special place.

