

CALIFORNIA TRAILBLAZER'S FUMÉ BLANC CAN BRIGHTEN FOURTH OF JULY FEASTS



“Fourth of July parties and celebrations will be more festive with a bottle of the 2004 Fumé Blanc from the revolutionary Dry Creek Vineyard.”



In 1972, Dave Stare packed away his engineering degree from M.I.T. and founded the first winery in Sonoma County's Dry Creek Valley since Prohibition.

With only three wineries remaining, it is fair to say that they were an endangered species in Dry Creek Valley. From the porch of the neighborhood general store, the locals looked with astonishment at the foolhardy endeavor of this young man from Boston as he tore out the revenue-producing orchard trees and planted grapevines.

The Sonoma County agricultural department advised planting pinot noir and gewürztraminer; the young man from Boston, who had a memory of that city's Tea Party, planted sauvignon blanc. By the end of the 20th century, Dry Creek Valley was synonymous with high-quality sauvignon blanc, and 25 wineries were flourishing in the Dry Creek Valley appellation that David Stare was instrumental in creating.

Stare, whose love for sauvignon blanc is grounded in the great sauvignon blanc wines – Sancerre and Pouilly-Fumé, of France's Loire Valley -- uses the California marketing name Fumé Blanc for his wine, the first in Sonoma County to be labeled as such.

The beginning of this century witnessed the second generation of Stares assuming the mantel at Dry Creek Vineyard. Kim Stare Wallace and her husband, Don Wallace, have continued her father's passion for producing outstanding Fumé Blanc, as evidenced by the 2004.

It is made with 100 percent sauvignon blanc grapes from their vineyards in Dry Creek and neighboring Russian River Valley. They have followed the classic Loire Valley winemaking technique by fermenting only in stainless steel tanks. This method retains sauvignon blanc's natural aromas of citrus and lemongrass – delicious lime, grapefruit and melon-like flavors and crisp acidity.

The 2004 Dry Creek Vineyard Fumé Blanc is ideal with a Jersey Shore menu of clams, crab cakes, grilled bluefish or flounder, steamed or baked lobster, and grilled chicken.

★ ★ *And save a little for watching the fireworks on our national holiday because the 2004 Dry Creek Vineyard Fumé Blanc is bursting with flavor, and its founding father was a bit of a revolutionary, too.”*

