

2004 Fumé Blanc

Sonoma County

Dry Creek
VINEYARD

FEATURES AND BENEFITS

- Over 30 years of international recognition among buyers and consumers around the world.
- Classic Loire Valley style is a Dry Creek Vineyard hallmark.
- Crisp and balanced with vibrant citrus flavors our Fumé is a favorite among chefs and restaurateurs.
- Also available in 375ml.

PRODUCTION:
30,000 cases

GRAPES:
100% Sauvignon Blanc

APPELLATION:
Sonoma County

FERMENTATION:
Cold fermented in stainless steel tanks for 28 days.

ALCOHOL: 13.5%
TOTAL ACIDITY: 0.63
PH: 3.32
RESIDUAL SUGAR: Dry



**NEW
RELEASE**



■ *"Our 30-year track record of producing high quality, varietal defining Fumé Blanc hits the mark again with the 2004 vintage. Crisp, well-balanced and extremely food friendly, I couldn't be happier with our 2004 Fumé Blanc."*

—Bill Knuttel, Winemaker

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