



2003 ESTATE FUMÉ BLANC DCV3
DRY CREEK VALLEY

SUGGESTED CALIFORNIA RETAIL PRICE: \$25.00/bottle

PRODUCTION: 500 cases

GRAPES: 100% Sauvignon Blanc

APPELLATION: 100% Dry Creek Valley

HARVEST: September 16, 2003

FERMENTATION: Cold fermented in stainless steel at 50° F for 6 weeks

ALCOHOL: 14.1%

TOTAL ACIDITY: 0.69

PH: 3.46

RESIDUAL SUGAR: Dry

WINEMAKER COMMENTS:

Aromas of lemon, lime, pear and a hint of jalapeno rise from the wine and deliver a perfect preview of the crisp taste to come. Upon sipping the wine, the scents turn to flavors that come alive on the palate with the addition of minerals and lemongrass, leading to a lingering, mouth-watering finish. Enjoy this wine as an aperitif or with a seared ahi tuna steak topped with cilantro and green chili salsa.

Dry Creek
V I N E Y A R D

3770 Lambert Bridge Road, Post Office Box T, Healdsburg, CA 95448
Tel 707-433-1000 Fax 707-433-5329