



2005 FUMÉ BLANC SONOMA COUNTY

GRAPES 100% Sauvignon Blanc

APPELLATION Sonoma County

HARVEST September 5 – 20, 2005

FERMENTATION Cold fermented in stainless steel at 52° for 25 days

ALCOHOL 13.0%

TOTAL ACIDITY 0.66

PH 3.34

RESIDUAL SUGAR Dry



“HIGHLY RECOMMENDED”
California Grapevine

“GOOD VALUE”
Connoisseurs' Guide to California Wine

2004 Vintage

★★★★ **Four Stars**
Restaurant Wine

GOLD MEDAL
Riverside International Wine Competition

WINEMAKER COMMENTS

Our Fumé Blanc's quintessential varietal character has made it a benchmark wine in California and a flagship at our winery for over 3 decades. This vintage displays a wonderful bouquet of zesty citrus, grapefruit and lemongrass. On the palate, the lemon-lime flavors and peppery spice notes echo the aromas, creating a sense of depth and balance. The crisp finish incorporates hints of gooseberry and a touch of minerality. A perfect wine for just about any occasion, this Fumé Blanc pairs well with fresh oysters, grilled chicken or fish, or even pasta in a light cream sauce.



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