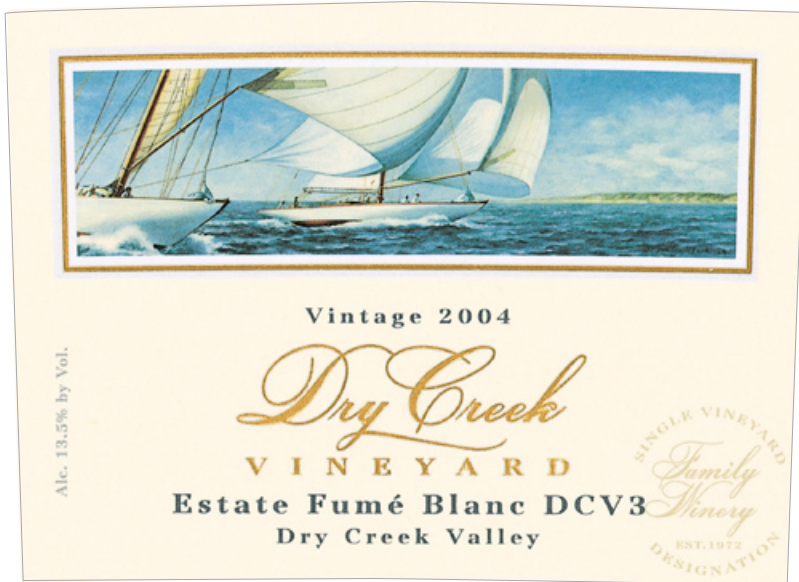


2004 ESTATE FUMÉ BLANC DCV3 – DRY CREEK VALLEY



2003 Vintage

88 Points, "HIGHLY RECOMMENDED"
California Grapevine

"EXCEPTIONAL"
Dan Berger's Vintage Experiences

★★★★ Four Stars, "EXCELLENT"
Restaurant Wine

87 Points, "ONE PUFF"
Connoisseurs' Guide to California Wine

87 Points
Wine Enthusiast

GRAPES 100% Sauvignon Blanc

APPELLATION 100% Dry Creek Valley

PRODUCTION 1,070 cases

HARVEST August 16 & 24, 2004

FERMENTATION Cold fermented in stainless steel at 52° F for 21 days

ALCOHOL 13.5%

TOTAL ACIDITY 0.66

PH 3.35

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

Dry Creek Vineyard was the first winery to plant Sauvignon Blanc in the Dry Creek Valley. Known as DCV3 (Dry Creek Vineyard #3), thirty-three vintages of Sauvignon Blanc have come from this special vineyard. At first swirl, focused aromas of grass, Meyer lemon, grapefruit and jalapenos rise from the glass. On the palate, the wine displays a brilliant spicy character with plenty of palate cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Precisely balanced, this Sauvignon Blanc will develop beautifully over the next 3 to 5 years.



POST OFFICE BOX T
3770 LAMBERT BRIDGE RD
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000
FACSIMILE 707.433.5329
WWW.DRYCREEKVINEYARD.COM