



2004 FUMÉ BLANC SONOMA COUNTY

GRAPES 100% Sauvignon Blanc

APELLATION Sonoma County

PRODUCTION 30,000 cases

HARVEST August 14 - 31, 2004

FERMENTATION Cold fermented in stainless steel at 52° for 28 days

ALCOHOL 13.5%

TOTAL ACIDITY 0.63

PH 3.32

RESIDUAL SUGAR Dry



★★★★ Four Stars
Restaurant Wine

“HIGHLY RECOMMENDED”
California Grapevine

86 Points
Wine Enthusiast

86 Points
Connoisseurs' Guide to California Wine

GOLD MEDAL
Riverside International Wine Competition

WINEMAKER COMMENTS

Our Fumé Blanc's quintessential varietal character has made it a benchmark Sauvignon Blanc in California and a flagship at the winery. This vintage exhibits aromas of citrus, grapefruit, melon and lemongrass. On the palate, vibrant flavors of lemon-lime and citrus follow suit with the addition of gooseberry and a touch of minerality. The balanced, crisp acidity cleanses the palate and invites an array of foods, including goat cheese, seafood and fresh oysters.



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