



## 2004 FUMÉ BLANC DCV3

### **Robert Whitley/WineReviewOnline - “94 POINTS”**

*August 2006*

Dry Creek Vineyard is one of California’s true sauvignon blanc specialists. Sauvignon was one of the passions of founder David Stare, and his winery did more than most to make the argument that California could produce serious sauvignon on a par with those from Bordeaux, the Loire Valley and, lately, New Zealand. Over the years, Dry Creek has refined its trademark grassy character, eliminating the more offensive weedy aromas in favor of an herbaceous, herbal back note that doesn’t mask the complex grapefruit, melon and stone fruit aromas that its vineyards yield. The sauvignons are better than ever from Dry Creek Vineyard, and this single-vineyard DCV3 bottling captures that fact in the bottle, where it belongs. It has palate weight yet elegance and an array of aromas that are uncommon in an ordinary sauvignon.

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### **San Francisco Chronicle - “★★ 2 1/2 STARS”**

*August 24, 2006*

Dry Creek Vineyard, the first winery to plant Sauvignon Blanc in the Dry Creek Valley, offers the 33<sup>rd</sup> vintage of its Fumé Blanc. Bright, focused acidity, grass, herb, lime and mineral fare well in this leaner, medium-bodied wine.

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### **Connoisseurs’ Guide to California Wine - “90 POINTS – ONE PUFF”**

*September 2006*

Quiet, but fairly well-defined melony fruit in the nose gets a helping hand here from a nice dollop of sympathetic oak sweetness, and oak comes to play in this ripe and moderately rich wine’s ample flavors as well. If a bit crisper and firmer in structure than its softer cellarmate from Taylor’s Vineyard, it holds varietal herbaceousness in abeyance and keys instead on deftly oaked fruit from first sniff straight through to a fairly long finish.

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# 2003 FUMÉ BLANC DCV3

## **Connoisseurs' Guide to California Wine - "87 POINTS – ONE PUFF"**

*June 2005*

Built in the leaner, briskly balanced style of a wine that will succeed far more with fish than with poultry, this sleek and slightly stony Fumé smacks of minerals, limes and a bit of fresh grass. Despite its impressions of weight, it is always on the delicate side, and its restraint signals that it will make an especially good foil to shellfish.

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## **Restaurant Wine - "★★★★ 4 STARS" – EXCELLENT**

*June 2005*

*Issued # 106*

The DCV3 is more intensely flavored (but not finer), a Sauvignon with toasty, fruity, and herbal aromas/flavors (apple, melon, lemongrass, grapefruit, lime), good balance, and a long finish.

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## **California Grapevine - "88 POINTS" – HIGHLY RECOMMENDED**

*April – May 2005*

Medium-light golden yellow; attractive, moderately grassy, herbal, slightly toasty, lemony aroma with hints of ripe peach and green olive; medium-full body; fairly rich and intense, grassy, herbal, lemony flavors with good depth and mineral-like notes; crisp, tart finish; lingering aftertaste. Highly recommended.

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## **Dan Berger's Vintage Experiences - "EXCEPTIONAL"**

*May 12, 2005*

Stunning aroma! Lime, pear, and jalapeno pepper, with minerality and lemon grass tastes. Succulent and still crisp, this wine is about two years away from being at its peak and will improve for years thereafter.

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## **Wine Enthusiast - "87 POINTS"**

*July 2005*

Ripe and creamy, with fleshy peach and melon aromas brought to attention by notes of jalapeno and grass. Like the nose, the palate deals mostly ripe melon and peach flavors with touches of grass, white pepper and greens. Bulky and full.

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## **Santé**

*September 2005*

Medium bodied with light aromas but rich, concentrated flavors including citrus, apple, herbs, and a hint of honey; moderately long finish. Meaty fish, crustaceans.

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# 2002 FUMÉ BLANC DCV3

## **Forbes.com - "WINE OF THE WEEK"**

*February 19, 2004*

This is a limited-production, single-vineyard wine from the land originally planted by the winery's founder, David Stare, in 1972. Old vines are the key here. They give the wine an intensity and complexity of flavor I have never encountered in a Sauvignon Blanc before.

It has a slightly smoky, dusty nose, with lovely fruit undertones, and its pale, almost translucent color belies the depth and fullness of the flavor. This is an intriguingly elusive wine that demands, and rewards, attention--if you aren't prepared to sit back and quietly let it work its charms on you, go for Dry Creek's cheaper (\$14) and more readily available Fumé Blanc.

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## **California Grapevine - "HIGHLY RECOMMENDED"**

*February - March 2004*

Light yellow; attractive, assertive, relatively grassy, herbal, slightly toasty, citrus and gooseberry aroma with hints of mango and other tropical fruit; medium to medium-full body; tight, tart, herbal, citrus, gooseberry and green apple flavors; a bit lean on the finish; lingering aftertaste. Highly recommended.

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## **The Wine News**

### **ONE OF "CALIFORNIA'S BEST SAUVIGNON BLANC'S OF 2004"**

*December/January 2004-05*

Wines worth seeking

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## **Bob Hosmon - "A WINNING WHITE"**

Appeared in CLARION LEDGER/JACKSON, MS

*June 23, 2004*

Produced from vines planted in the early 1970s, the 2002 Dry Creek Vineyard Fumé Blanc DCV3 is one of the best of that varietal out there. Intense and complex, it deserves to be in a category all its own.

Serve with: Ceviche, chopped chicken liver, fillet of sole with almonds, soft shell crabs and oysters.

Availability/suggested retail: With very limited production, this wine is only available in well-run wine shops. If you can't find it, opt for the 2002 Dry Creek Vineyard "regular" Fumé Blanc as alternative. It's also very nice.

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## **Colorado Wine News**

*January – March 2004*

Made entirely in stainless steel and is a return to Dry Creek's traditional style and it could serve as a paradigm for Dry Creek Valley Sauvignon Blanc. A nose of herb, hay, grapefruit, and apple introduces fresh apple, lime, pear, and herb flavors which finish medium-broad and medium-long. Well integrated, balanced, and structured. Very Nice.

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## **Santé**

*May 2004*

Medium bodied with somewhat restrained fruit of candied gooseberry, lemon zest, and tangerine accompanied by asparagus and rhubarb; relatively high alcohol. Fried catfish.

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## **Oxford Wineroom.com/Julian Schultz**

*November 22, 2003*

**Wine pick:** Dry Creek DCV3 Fumé Blanc 2002, \$18. A personal cellar favorite, I always enjoy its bright, crisp aromas of grapefruit and lemongrass interspersed with fresh flowers; palate, a mélange of layered tastes reminiscent of lemon, green grapes, pineapple, pear, melon and given complexity with hint of tarragon. Exquisitely balanced and lively with fruited dryness, it's a classy wine that merits purchase.

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## **Wine & Spirit - "87 POINTS"**

*April 2004*

### **American New Releases**

Pungent as green onions pulled directly from the ground, this edgy sauvignon is a sharp foil for mussels with garlic and shallots and Provencale herbs.

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