



2005 FUMÉ BLANC

Connoisseurs' Guide to California Wine – “86 POINTS - GOOD VALUE”

March 2007

An entirely reliable version of the grape, this one delivers fresh, grassy, slightly lean fruit smells and is medium-full-bodied, on the round side in early feel and firms up nicely as it finishes. Flavors of grass and kiwi fruit keep it on the varietal track, and its tilt to firm acidity directs it to broiled fish and shellfish dishes.

Colorado Wine News

January – March 2007

Saw no oak and opens with soft citrus and a touch of apple before flavors of lemon peel and lemon laced with zippy acidity and touched with some astringency. It finishes long and medium-broad.

California Grapevine - “HIGHLY RECOMMENDED”

October - November 2006

Light to medium-light yellow; attractive, floral, moderately grassy varietal aroma with notes of citrus and lemongrass; medium-full body; crisp, herbal, grassy, lemony flavors; lingering aftertaste.

2004 FUMÉ BLANC

Restaurant Wine - ★★★★★ “FOUR STARS”

Issue #112

Full bodied, round and moderately herbal in style; it is well balanced and crisp on the finish, with aromas/flavors reminiscent of lime, apple, pineapple, lemongrass and grapefruit.

Wine Enthusiast – “86 POINTS”

April 1, 2006

This winery understands Sauvignon Blanc in their bones, and here's another good bottling. It's very crisp, with powerfully clean, vibrant lemon and lime flavors that finish a little sweet in ripe, fruity essence.

The Press Democrat - ★★★ ½ “THREE ½ STARS”

March 1, 2006

Showy. Crisp, clean flavors. Nutty, with notes of grapefruit, hay and oregano. Nice balance. A good, long finish.

Connoisseurs' Guide to California Wine - “86 POINTS”

February 2006

Dry Creek's basic Fumé is typically a reliable, moderately grassy look at Sauvignon Blanc, and so again is it in 2004. This time, the wine shows hints of minerals, fresh grass, pear and melons throughout its length, and it is balanced to crispness without becoming overly tart or tangy. It is never one for special depth or richness, but it will make versatile drinking with a wide range of seafoods.

California Grapevine - “HIGHLY RECOMMENDED”

October - November 2005

Medium-light yellow; attractive, floral, herbal, lemony aroma with hints of kiwi and mandarin orange; medium-full body; herbal, lemony, gooseberry flavors with a slightly rounded mouth feel and a lemony finish with some minerality; lingering aftertaste.

Colorado Wine News

January – March 2006

Aromas of herb, celery stalk, and wood which continue as flavors lead by lemon and finish long and medium-broad.

Riverside International Wine Competition 2006 GOLD MEDAL

2003 FUMÉ BLANC

Beverage Industry News

March 2006

Sonoma County is crisp, filled with fresh varietal fruit-flavors and aromas, bright and lively with lemon-lime, melon, guava, tangerine and lemon grass, are balanced with subtle hints of minerality. The wine's crisp acidity cleanses the palate and makes this Fumé Blanc a perfect accompaniment to many dishes, especially fresh seafood such as fresh, chilled oysters.

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

June 2005

There may be deeper and more dramatic Sauvignon Blancs to be found yet this zesty youngster delivers a nice mix of melons and grass and wins recommendation by way of its brightness and balance. Its crisp and cleansing style makes it a comfortable match with a broad range of seafoods, and it comes with the very real bonus of wide distribution in the market.

Restaurant Wine – ★★★★★ "FOUR STARS" - EXCELLENT

June 2005, Issue #106

A wine that is both fruity and herbal in style, and succeeds well at both. It is full bodied, supple, long and crisp on the palate, and tastes of apple, lemon grass, lime and pear.

Decanter - ★★★★★ "FOUR STARS"

June 2005

"Summer Whites"

The next stop is Sauvignon Blanc. While some of my favorite Sauvignon Blancs are too pricey, reliable Dry Creek Vineyards' is an exception in a brisk style.

Melons, kiwi, and tangy lemon-lime with fruitiness and balance.

Dan Berger's Vintage Experiences - "EXCEPTIONAL"

May 12, 2005

Classic Dry Creek aromas of lemon, grapefruit, and a bit of olive; some minerality in the taste, and a classic Graveslike finish. A handsome, perfectly balanced white that works brilliantly with shellfish.

Wine & Spirits - "MOST POPULAR SAUVIGNON BLANCS"

April 2005

16th Annual Restaurant Poll

Dallas Morning News Wine Competition 2003

GOLD MEDAL

Orange County Wine Competition 2005

GOLD MEDAL

California Grapevine - "89 POINTS" – HIGHLY RECOMMENDED

December 2004 – January 2005

Medium-light yellow; attractive, floral, herbal, moderately grassy, citrus and ripe melon aroma that developed with airing in the glass; medium-full body; crisp, earthy, ripe melon and tropical fruit flavors; well balanced; crisp finish; lingering aftertaste. Highly recommended.

San Francisco Chronicle

January 27, 2005

"THE CHRONICLE'S WINE SELECTIONS" – SONOMA COUNTY SAUVIGNON BLANCS

Faintly herbaceous nose with canned fruit cocktail, casaba melon and hint of plastic; flavors of grapefruit, lemon, nectarine, pear and apple; zesty and charming.

Colorado Wine News

October - December, 2004

Has a soft, creamy nose of sweet apple and sweet lemon which continue as flavors with a notable salty note and a slight fizz. The medium-broad finish rests in the middle of the palate.

Patterson's Beverage Journal - "88 POINTS"

February 2005

Spritzly peach fruit and juicy, mouthfilling flavors; long and balanced on the finish.

Post-Gazette - "VERY GOOD"

By Bruce May

September 29, 2005

David Stare founded Dry Creek Vineyard in 1972 and has played a major role in establishing Dry Creek Valley as a separate appellation. Dry creek Fumé Blanc (sauvignon blanc) wines are a favorite of mine and this one will not disappoint with its melon, citrus and grassy aromas. The wine shows its varietal character with ripe melon flavors complemented with some herbaceousness in the crisp finish. Serve with broiled grouper fillets.

Santé

October, 2005

Light bodied and crisp with aromas and flavors of grass and grapefruit; smooth finish. Pasta with goat cheese and vegetables.

2002 FUMÉ BLANC

California Grapevine - “HIGHLY RECOMMENDED”

June-July 2003

Medium-light yellow; pleasant, floral, medium intense, earthy, herbal, grassy varietal aroma with a note of fresh lime; medium-full body; lean, crisp, citrusy flavors with a slightly oily mouth feel; well balanced; tart finish; slightly lingering aftertaste.

Connoisseurs’ Guide to California Wine - “87 POINTS - ONE PUFF”

February 2004 -

“GOOD VALUE”

Fresh grass and citrusy fruit smells introduce this up-front youngster whose likeable melon and lime flavors sport an entirely appropriate dose of varietal herbs. A very well-made wine that is at once both rounded and briskly balanced, it gets the job done at a very fair price and comes with the added bonus of broad availability.

Connoisseurs’ Guide to California Wine - “BEST BUY”

March 2004

The Wine News - CALIFORNIA’S BEST OF 2003

December/January 2003-04

“Best Value Sauvignon Blanc of the Year”

Continuing its winning streak (No. 1 in this category last year), this cheerful wine offers fresh, moderately intense aromas of hay, citrus, peach and lemongrass. Bright and lively on the palate with vibrant acidity, this crowd-pleasing, wonderfully varietal Sauvignon offers fresh, grass-tinged flavors of lemon-lime and succulent pear.

The Baltimore Sun – “WINE OF THE WEEK”

by Michael Dresser

August 2003

Another vintage, another Dry Creek fume blanc to recommend. Year after year, Dry Creek produces exceptional wine from this grape, also known as sauvignon blanc, at a very reasonable price. This year’s version is bone-dry and complex, with fresh and intense flavors of gooseberry, herbs, pears and minerals. A little severe to drink by itself, it cried out to be served with seafood – especially grilled salmon.

Press Democrat –★★★★ 4 STARS = HIGHLY RECOMMENDED

August 6, 2003

Crisp, fresh, tart and refreshing. Lively, with notes of grass, lemon, lime and chili pepper. Varietally correct.

Pacific Rim International Wine Competition 2003

GOLD MEDAL

L.A. County Fair 2004

GOLD MEDAL & BEST OF CLASS

San Francisco Wine Competition 2004

GOLD MEDAL

Orange County Wine Fair 2004

GOLD MEDAL

North Bay Biz Magazine Readers' Poll 2004

GOLD MEDAL

Ben and Sheila Bodenstein – “COMFORT WINES”

November 6, 2003

Most sauvignon blanc wines that call themselves Fumé Blanc are doing so simply to command a higher price. This is not the case with the Dry Creek 2002 Fumé Blanc. Its very reasonable price tag belies its exceptional depth and flavor. The wine displays the traditional grassy aroma and smoky flavor along with all of the summer fruit flavors that has made this wine so popular. In short, this one is great and we recommend that you try it.

Charles Olken - ★ “ONE STAR”

March 31, 2004

Sauvignon Blanc inspires plenty of its own questions - An admirable wine – tasty, focused, attractive, about 25% of wines tasted. - Good value for the money

A fresh, citrusy youngster with likeable melon and lime flavors sporting a noticeable but not over-whelming dose of varietal herbs, this one starts off in a somewhat rounded fashion but firms up nicely across the palate. It will be useful with all manner of broiled fish and can also go well with tangy chicken preparations.

Colorado Wine News

July – September 2003

Aromas of sour herb and toffee apple. Zippy flavors of Granny Smith apple and lemon finish medium-broad and short.

Eugene Spaziani – “BEST BUY OF THE WEEK”

Journal Inquirer/Manchester, CT

January 14, 2004

Fresh aromas of hay and citrus are followed by flavors of grapefruit and lemongrass. Nicely balanced with a crisp, enjoyable aftertaste.

Tasters Guild

November 2003

A melange of refreshing aromas combining fresh cut hay, citrine vapors and tangerine zest. Multi-layered flavors of melon, figs, lemongrass and a tad of oak. Clean, crisp right through the lengthy finish. I always enjoy this wine with stone crabs.

The Wine Advocate - “87 POINTS”

Robert M. Parker, Jr.’s

December 23, 2003 - Issue 150

The zesty, herbal, citrusy (honeyed grapefruit), light to medium-bodied 2002 Fumé Blanc is a food-friendly offering to consume over the next year.

Tastings – The Journal of the Beverage Testing Institute - “87 POINTS”

July 2003

Highly Recommended

Brilliant straw hue. Coriander, fig and lime aromas. A rich entry leads to a moderately full-bodied palate and a herbal finish that has clean, precise varietal fruit and lively acidity.

Wines & Vines

November 2003

This enjoyable fumé shows lively acidity, citrus/grapefruit character and a touch of grassiness. (Some on the panel thought it should have been priced at a couple bucks less, but that’s a minor point.) Try it with classic food partners like goat cheese or oysters. Case production: 40,000
