



## 2005 FUMÉ BLANC DCV3

### **Dan Berger's Vintage Experiences – “EXCEPTIONAL”**

*July 3, 2008*

Light aroma of green herbs like savory and thyme with hints of unripe fruits such as mango and Granny Smith apple. Mid-palate of lime and a hint of tangerine. Classic crisp finish, should age at least a decade.

---

### **Quarterly Review of Wines – “SAVORY SAUVIGNON BLANC”**

*Spring 2008*

Long known for great Sauvignon Blanc, this may be the best dry Creek in some time. Crisp, tart, pear and white peach, with lemon and lime notes, and a finish that makes it gratifyingly long.

---

### **Wine Spectator - “87 POINTS”**

*August 2007*

Refreshingly lively, showing fragrant pea blossom notes, with lime, jalapeno pepper, kiwi and papaya flavors and a zingy acidity. Drink now.

---

## 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.

---

## **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.

---

## **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.

---

# **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.

---

## **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.

---

## **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.

---

## **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.

---

## **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.

---

## **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.