



## 2008 FUMÉ BLANC

### **Restaurant Wine – “FOUR + STARS”**

*Issue #133 & 134*

Full bodied and smoothly textured, this is an excellent wine, with apple, grapefruit, and pineapple aromas/flavors. Fine value.

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### **Connoisseurs’ Guide to California Wine – “87 POINTS – GOOD VALUE”**

*February 2010*

One of the most consistent performers in our tastings, this wine comes through again in its latest version with glimpses of melon, peach and fresh grass and repeats those nicely focused notes in a balanced, mid-sized wine. Bright, lively and easy-to-drink, this one will make palates happy and wallets happier.

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### **Wine Enthusiast Magazine – “87 POINTS”**

*February 2010*

Great price for this unoaked white wine. It’s smooth and crisp in mouthwatering acidity, with ripe flavors of citrus fruits, lemongrass, minerals and vanilla that finish with a honeyed richness.

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### **California Grapevine – “Highly Recommended”**

*October - November 2009*

Light yellow; attractive, fairly intense, grassy varietal aroma with a mineral note and a touch of grapefruit; medium-full body; citrusy, grassy flavors with crisp acidity; lingering aftertaste.

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## 2007 FUMÉ BLANC

## **Sunset Magazine – “Our Favorite Crisp Western Whites Under \$15”**

*May 2009*

Sets the bar for value Sauvignon Blanc, with a noseful of lemongrass, kiwi, and honeysuckle and herby lemon-lime and orange-zest flavors.

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## **Connoisseurs’ Guide to California Wine – “87 Points – GOOD VALUE”**

*February 2009*

Slender and spry green-melon offers quiet support to fairly obvious themes of grass and minerals in both the aromas and flavors of this briskly balanced Fumé, and, while neither especially big nor rich, it is an energetic and well-focused effort with the cleansing acidity needed for successful service with platters of fresh-shucked oysters or bowls of steamed mussels.

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## **California Grapevine – “91 Points - VERY HIGHLY RECOMMENDED”**

*October – November 2008*

Medium-light yellow color; attractive, intense, floral, grassy, citrus and gooseberry aroma with a hint of kiwi; medium-full body; forward, moderately rich, supple, herbal, grassy, lemon-lime and tropical fruit flavors; well balanced; lingering aftertaste. Shows elegance, minerality, and distinctive varietal character. Sweepstakes award winner at the 2008 Sonoma County Harvest Fair.

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

*October 2, 2008*

Fresh and mildly spiced with hints of chamomile tea and dried lemongrass, fresh, lively acid, and a subtle finish. Sweepstakes at Sonoma County Harvest Fair.

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## **Sonoma County Harvest Fair – “SWEEPSTAKES WINNER”**

*September 27, 2008*

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# **2006 FUMÉ BLANC**

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

*July 3, 2008*

Young, fresh and a tad immature (!), but an aroma of kiwi, pear, juniper berry and a floral note are top-most, with a trace of minerality and ginger in the mid-palate. A bargain, and a wine that should age for years.

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### **Wine Spectator – “86 POINTS”**

*April 2008*

Fragrant, with zingy acidity that frames the grapefruit, lemon-lime, guava, peach and nectarine flavors. Has good intensity and a persistent finish. Drink now.

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### **Patterson’s, The Tasting Panel – “90 POINTS”**

*By Anthony Dias Blue*

*March 2008*

A classic; ripe and fresh with pure, juicy fruit and texture.

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### **Connoisseurs’ Guide to California Wine – “87 POINTS – GOOD VALUE”**

*March 2008*

One of our perennial favorites over the years and regular visitor to our Best Buys feature, this wine comes through again in 2006 with a fresh, fruity, lightly but distinctly grassy edition. It has the zesty, incisive character to be right at home with both the lighter white fishes or with a brothy bowl of *Moules Mariniere*.

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### **California Grapevine – “HIGHLY RECOMMENDED”**

*February – March 2008*

Light yellow; pleasant, floral, slightly weedy, lemony, grassy aroma with hints of nectarine and grapefruit; medium-full body; sharp, herbal, citrusy flavors; tart, crisp finish; lingering aftertaste.

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