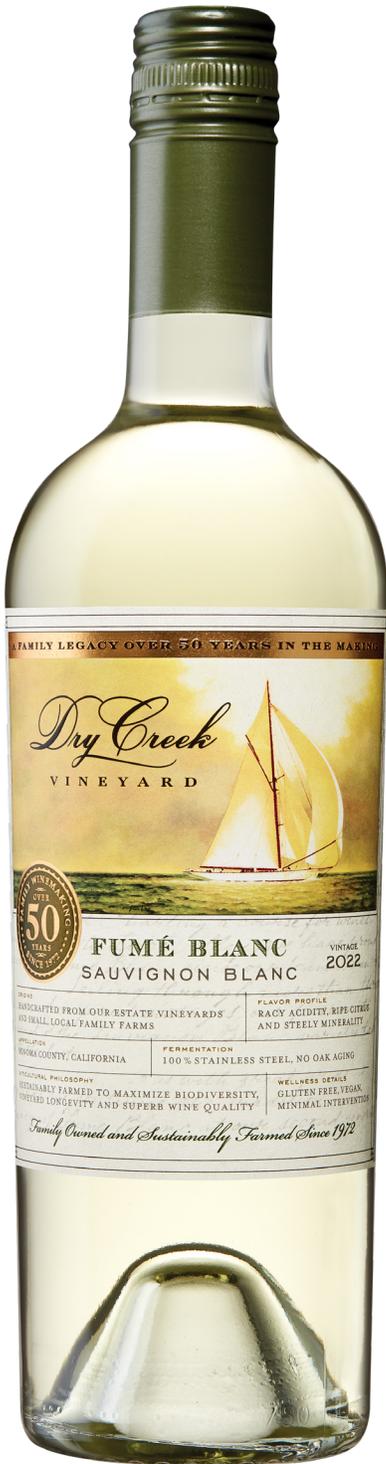




2022 FUMÉ BLANC

Sonoma County



HISTORY

Since 1972, we have produced Fumé Blanc — a wine at the heart and soul of our family winery. Modeled after the classic wines from the Loire Valley in France, our stainless steel fermented Fumé Blanc is crisp, balanced and immediately drinkable. Winery founder David S. Stare was the first person to plant the Sauvignon Blanc varietal in our home appellation, against the advice of many viticultural experts. Over 50 years later, his daughter Kim and her husband Don are proud to carry on his legacy producing this classic, dry white wine.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

Our 2022 Fumé Blanc emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lemon, lime and grapefruit leap forward from the glass with both fruit and floral nuances of nectarine, peach, jasmine and orange blossom. On the palate, the wine is intense and bright with passionfruit, tangerine and cucumber. Underlying minerality and hints of lemongrass, parsley and mango contribute to this wine’s refreshing, crisp finish.

BLEND

100% Sauvignon Blanc

FERMENTATION

Stainless steel fermented at an average of 55°F for 20–31 days

ALCOHOL | 13.5%

BRIX | 22.5

PH | 3.38

TA | 6.8 g/L

HARVEST DATES

August 22–September 16, 2022

VINE AGE | 9+ years

SOILS

Sandy loam

YIELDS

5 tons per acre

90
POINTS

Wine Spectator