

2020 FUMÉ BLANC

Sonoma County



# WINE SPECTATOR June 2021



Dry Creek

# 2020 FUMÉ BLANC Sonoma County



FUMÉ BLANC

SAUVIGNON BLAN

CALIFORNIA 100% STAINLESS STEEL

FARMED TO MAXIMIZE BIODIVERSITY, G NGEVITY AND SUPERB WINE OUALITY M

D FROM OUR ESTATE VINEYARDS

Family Owned and Sustainably Fa

2020

92 POINTS

WINE SPECTATOR June 2021

ry Creek



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WINE SPECTATOR June 2021





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WINE SPECTATOR June 2021





# DRY CREEK VINEYARD 2020 FUMÉ BLANC Sonoma County

classic Loire Valley style for 49 years.

#### BLEND

100% sauvignon blanc

#### FERMENTATION

STAINLESS STEEL FERMENTED AT AN AVERAGE OF  $55^{\circ}$ F For about 20–31 days

#### FLAVOR PROFILE



# DRY CREEK VINEYARD

# 2020 FUMÉ BLANC Sonoma County

"Vibrant, herbaceous, bone-dry Sauvignon Blanc produced in the classic Loire Valley style for 49 years.

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FERMENTATION

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FLAVOR PROFILE



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Crisp

Balanced

FOOD PAIRING

Oysters

Shellfish

Fresh salads

Bright

Racy minerality

Sushi

### ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972 Sonoma County, California



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Sonoma County, California

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Racy minerality

Fresh salads

Bright

Sushi

- STYLE
  - Crisp
- Balanced .
- FOOD PAIRING
- Oysters
- Shellfish .
- ABOUT DRY CREEK VINEYARD
- Family owned and sustainably farmed since 1972 Sonoma County, California



CALIFORNIA

SUSTAINABLE VINEYARD & WINERY

# DRY CREEK VINEYARD

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- FOOD PAIRING
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