

FUMÉ BLANC **NEW RELEASE**

2022 VINTAGE



EVERY GRAPE HAS A HOME.

ORIGINS

HANDCRAFTED FROM OUR ESTATE VINEYARDS AND SMALL, LOCAL FAMILY FARMS

SONOMA COUNTY, CALIFORNIA

- Every grape is grown on one of our estate vineyards or by one of our local, longtime growing partners.
- A combination of Dry Creek Valley and Russian River Valley fruit for a dynamic blend of cooler and warmer climate vineyards.

WE DON'T ADD JUNK.

WELLNESS DETAILS GLUTEN FREE, VEGAN, MINIMAL INTERVENTION VITICULTURAL PHILOSOPHY SUSTAINABLY FARMED TO MAXIMIZE BIODIVERSITY, VINEYARD LONGEVITY AND SUPERB WINE QUALITY

- Our Fumé Blanc is made with minimal intervention, and without any animal-based fining agents or products containing gluten.
- Sustainability isn't a buzzword for us, it's our way of life and has been for decades.

WE ARE TRUE TO OURSELVES.

FLAVOR PROFILE RACY ACIDITY, RIPE CITRUS AND STEELY MINERALITY

FERMENTATION 100% STAINLESS STEEL, NO OAK AGING

- We continue an over-50-year tradition of dry, crisp, balanced Fumé Blanc, modeled after the classic wines of the Loire Valley.
- Our hallmark stainless steel fermented Fumé Blanc with no oak aging is refreshing, vibrant and pure.

PREVIOUS VINTAGE:



WINE ENTHUSIAST

