

2022 FUMÉ BLANC

Sonoma County

PREVIOUS VINTAGE:

90 POINTS

EDITORS' CHOICE

WINE ENTHUSIAST October 2022



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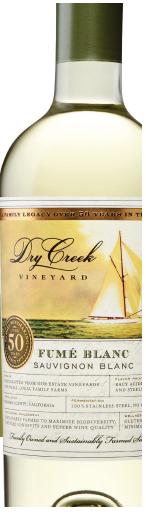
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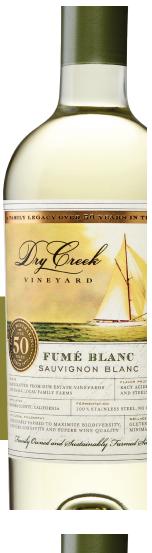
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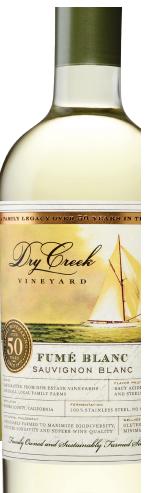
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DRY CREEK VINEYARD

2022 FUMÉ BLANC

Sonoma County

classic, Sancerre-inspired style for over 50 years.

100% SAUVIGNON BLANC

FERMENTATION

STAINLESS STEEL FERMENTED AT AN AVERAGE OF 55°F FOR 20-31 days

FLAVOR PROFILE









Racy Minerality



- Crisp
- Balanced
- FOOD PAIRING
- Shellfish
- Oysters

Fresh Salads

Bright

Sushi

ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972 Sonoma County, California



WWW.DRYCREEKVINEYARD.COM

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