

# 2024 FUMÉ BLANC

Sonoma County

PREVIOUS VINTAGE:

92 POINTS

# **JAMESSUCKLING.COM** ₹

January 2025



# 2024 FUMÉ BLANC

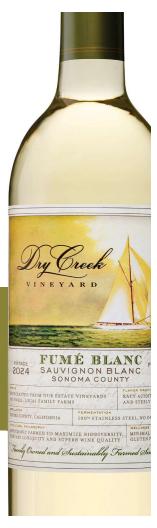
Sonoma County

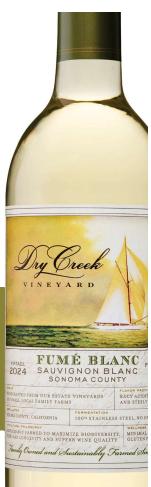
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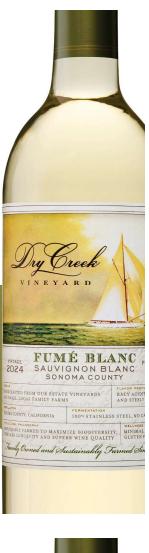
Sonoma County

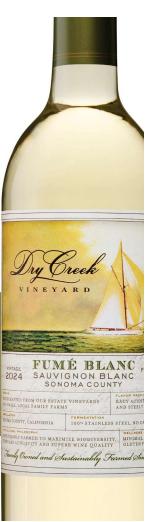
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DRY CREEK VINEYARD

# 2024 FUMÉ BLANC

### Sonoma County

"Vibrant, herbaceous, bone-dry Sauvignon Blanc produced in the

VARIFTAL

SAUVIGNON BLANC

STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52–54°F FOR 24 DAYS

#### FLAVOR PROFILE









Racy Minerality



STYLE

- Crisp
- Balanced
- FOOD PAIRING
- Oysters
- Shellfish

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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CUCUMBER

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