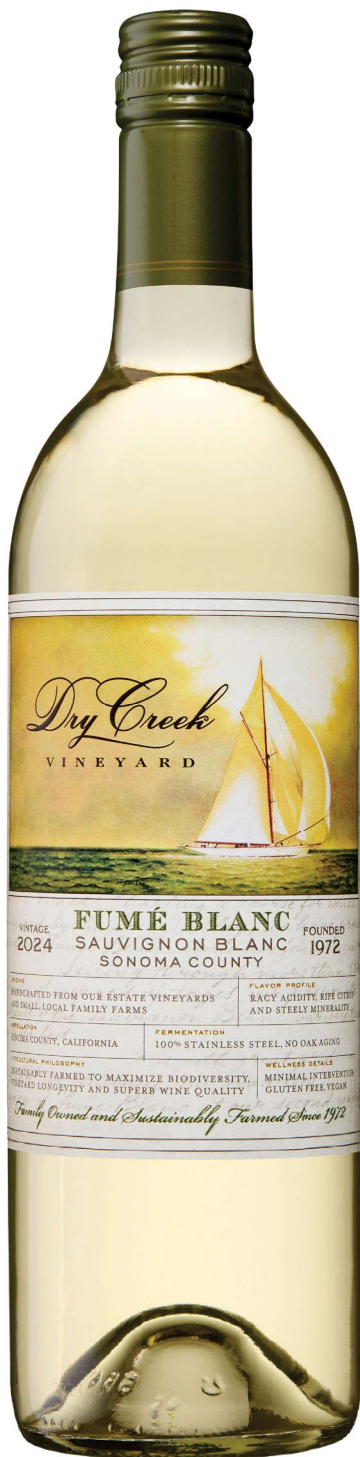




2024 FUMÉ BLANC

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 Sauvignon Blanc 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 reminiscent of Sancerre.

GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October — about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

WINEMAKER COMMENTS

Fermented in stainless steel, the 2024 Fumé Blanc captures the vibrant, zesty style that defines Dry Creek Vineyard Sauvignon Blanc. Aromatics of lemon verbena, jasmine and lemongrass leap from the glass, layered with mandarin, pineapple-guava and passionfruit. Hints of creamsicle, cucumber and gravelly minerality add intrigue. On the palate, flavors of lime, grapefruit and citrus peel mingle with nectarine, white peach and honeydew melon, accented by cucumber and a touch of citrus blossom. This wine's texture combines a crisp, clean profile with an approachable softness at the mid-palate, leading to a bright, racy finish that is both refreshing and persistent.

VARIETAL

Sauvignon Blanc

FERMENTATION

Stainless steel fermented at an average of 52-54°F for an average of 24 days

ALCOHOL | 13.0%

BRIX | 21.7

PH | 3.38

TA | 6.6 g/L

HARVEST DATES

August 19–September 11, 2024

VINE AGE | 3–25 years

SOILS

Gravelly loam and ancient alluvial soils

PREVIOUS VINTAGE:

90 90 92
POINTS POINTS POINTS

Wine Spectator

WINEENTHUSIAST

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