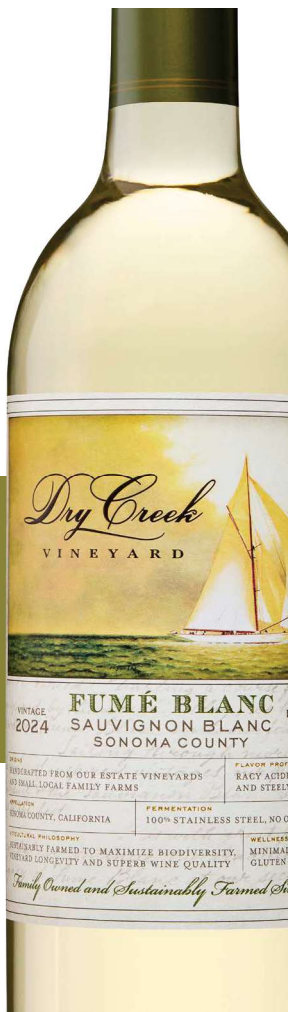




2024  
FUMÉ BLANC  
Sonoma County

90  
POINTS

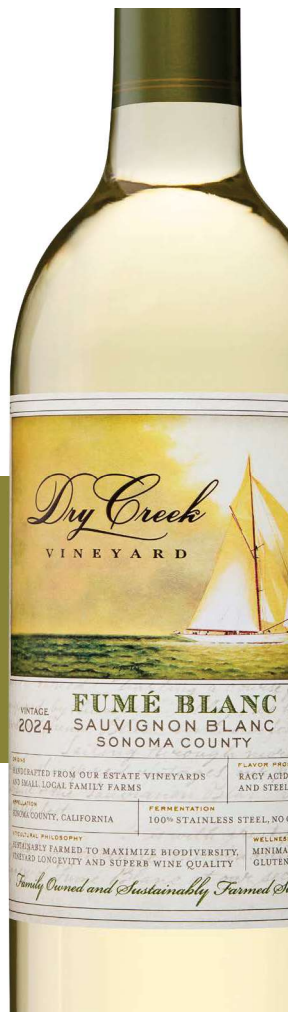
WINE ENTHUSIAST®  
Wine Spectator  
November 2025



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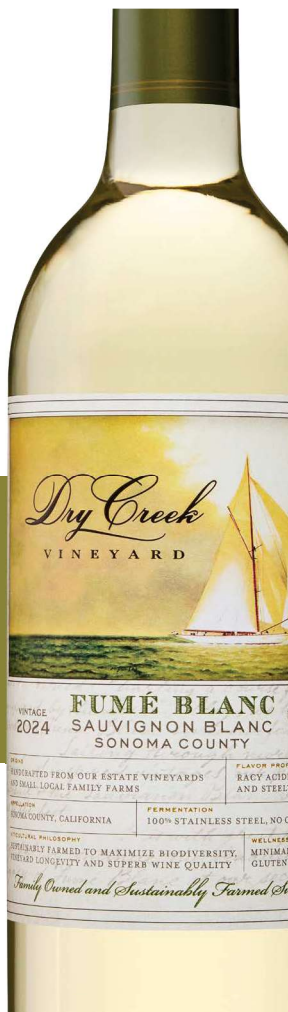
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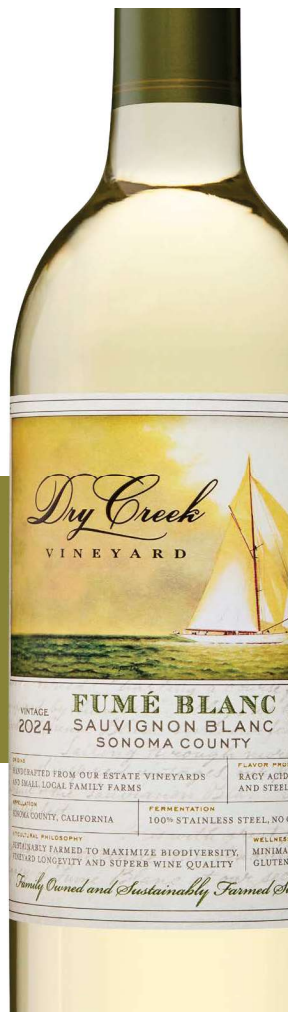
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DRY CREEK VINEYARD

## 2024 FUMÉ BLANC

Sonoma County

*“Vibrant, herbaceous, bone-dry Sauvignon Blanc produced in the classic, Sancerre-inspired style for over 50 years.”*

### VARIETAL

#### SAUVIGNON BLANC

### FERMENTATION

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

### FLAVOR PROFILE



LEMON



LIME



NECTARINE



JASMINE



CUCUMBER

### STYLE

- Crisp
- Balanced
- Racy Minerality
- Bright

### FOOD PAIRING

- Oysters
- Shellfish
- Fresh Salads
- Sushi

### ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972  
Sonoma County, California



[WWW.DRYCREEKVINEYARD.COM](http://WWW.DRYCREEKVINEYARD.COM)

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