

2011 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, no oak style Fumé Blanc is crisp, balanced and immediately drinkable. Winery founder David Stare was the first vintner to plant Sauvignon Blanc in the Dry Creek Valley, and we are proud to carry his legacy forward in producing this classic, dry white wine.

GROWING SEASON

The 2011 season was fraught with many weather related challenges. Our viticulture team however, was up to the task, carefully managing the vineyard and providing us fruit with near perfect ripeness levels. Winter rains were plentiful and lasted well into the late spring and early summer. The summer growing season was unseasonably cool. Harvest was temperate and canopy management was key to achieve optimal ripeness in the grapes. Unwelcome rains came later into harvest – fortunately, much of our sauvignon blanc grapes were already picked and safely at the winery.

WINEMAKER COMMENTS

The 2011 Fumé Blanc displays an aromatic symphony that leaves one pondering the truly magical characters of the Sauvignon Blanc varietal. The initial aromas fill the senses with a cacophony of pungent grassy, kaffir lime, citrus, white pepper and classic olive aromas. The palate is framed by refreshing citrus and mineral notes that mingle in wonderful harmony with Meyer lemon, Granny Smith apple and orange zest flavors. The grassy elements repeat on the finish with acidity that is both refreshing and brisk. This incredible new vintage is an ode to our founding and reminds us of how we got our start – a wine that is classically styled and immediately food friendly at an unbelievably fair price.

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SUGGESTED CALIFORNIA \$14/bottle
RETAIL PRICE
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PRODUCTION 30,111 cases

RELEASE DATE February 2012

APPELLATION Sonoma County

HARVEST DATES September 16 - October 4, 2011

ALCOHOL 13.5%

BRIX Average 22.5

FERMENTATION Stainless steel fermented at an average of 52°F for about 30 days.

pH 3.37

TA .62g/100mL

SOILS A combination of sand and clay soils, mostly valley floor vineyards

VINE AGE 12 years on average

YIELDS About 5 tons per acre

RESIDUAL SUGAR Dry



Scan here for more information:

