

2012 FUMÉ BLANC – SONOMA COUNTY



2011 Vintage

90 Points

WineReviewOnline.com

GOLD MEDAL

Critics Challenge

Wine Competition 2012



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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

From early winter through harvest, conditions could not have been more perfect. Late winter rains came at an excellent time and before the dormant vines awoke. Through spring and budbreak, the weather cooperated and frost was of little or no concern. The summer growing season was outstanding with moderate temperatures that paved the way for a huge set in the vineyard. Harvest conditions were superb with rain staying away. In the end, yields proved to be 20% over initial estimates and the 2012 vintage will go down as one of the finest in recent history.

WINEMAKER COMMENTS

Our flagship white wine, the 2012 vintage of Fumé Blanc yet again sets the standard for dry Sauvignon Blanc in Sonoma County. Meyer lemon, kaffir lime, citrus, and grassy characters arise from the glass. The palate repeats many of the aromatic themes making the wine fresh and vibrant. Classic underlying minerality provides a seamless core of acidity and backbone that are hallmarks of our Fumé Blanc. A delicious wine from start to finish, this is a near perfect pairing with fresh oysters.

RELEASE DATE	December 2012
BLEND	100% Sauvignon Blanc
APPELLATION	Sonoma County
HARVEST DATES	September 2012
ALCOHOL	13.5%
BRIX	Average 22.5
FERMENTATION	Stainless steel fermented at an average of 52°F for about 28 days.
PH	3.37
TA	0.72g/100mL
SOILS	A combination of sand and clay soils, mostly valley floor vineyards
VINE AGE	Average age is 12 years
YIELDS	5 tons per acre
RESIDUAL SUGAR	Dry