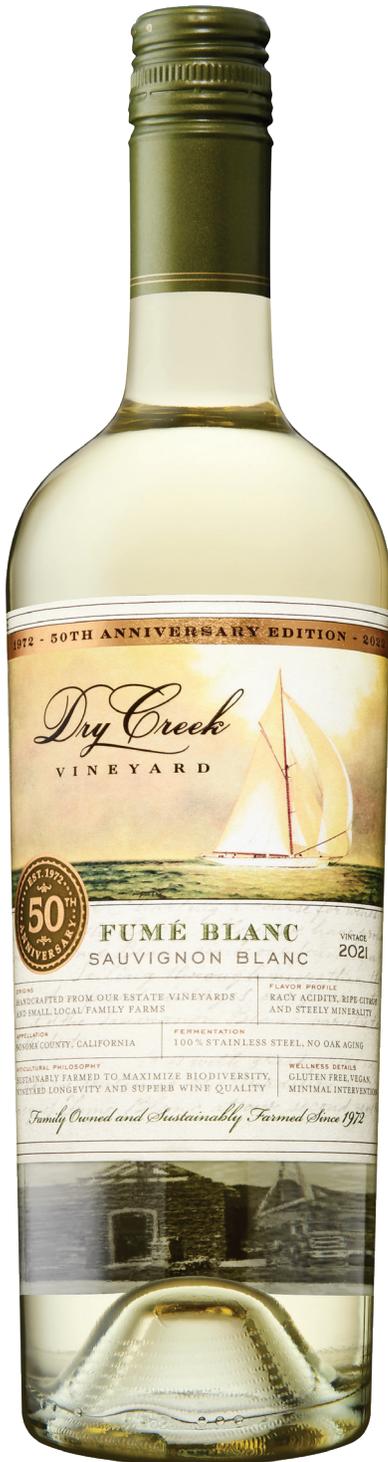


2021 FUMÉ BLANC

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 the Sauvignon Blanc varietal in our home appellation, against the advice of many viticultural experts. 50 years later, his daughter Kim and her husband Don are proud to carry on his legacy producing this classic, dry white wine.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic this vintage.

WINEMAKER COMMENTS

Our 50th Anniversary Edition Fumé Blanc emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lime, lemon, white peach and grapefruit leap forward from the glass with nuances of honeydew, lemongrass and white tea. On the palate, the wine is intense and bright with tangerine, passionfruit and cucumber. Underlying minerality and hints of hibiscus, lemon verbena and jalapeño contribute to this wine's refreshing, crisp finish.

BLEND

100% Sauvignon Blanc

FERMENTATION

Stainless steel fermented at an average of 55°F for 22–32 days

ALCOHOL | 13.5%

BRIX | Average 22.8

PH | 3.32

TA | 6.8 g/L

HARVEST DATES

August 25–September 17, 2021

VINE AGE | Average 8+ years

SOILS

Sandy loam

YIELDS

5 tons per acre

90
POINTS
WINEENTHUSIAST