



2009 Fumé Blanc/Sauvignon Blanc

Philosophy

One of our best sellers, our Fumé Blanc continues in our tradition of a mountain grown, Loire style, 100% Sauvignon Blanc. The wine is cold fermented in stainless steel tanks at 55 degrees to maintain and enhance the tropical fruit and citrus flavors and the fragrant bouquet of fresh cut grass. Our winemaking style signals a return to the delightfully crisp Sauvignon Blanc grape variety, without oak aging. Because so many people do not know that Fume Blanc is made from Sauvignon Blanc grapes

Vineyard Source

This is the 4th vintage of Fumé Blanc entirely from a vineyard in Amador county. We purchased fruit from them in 2004 also but blended it with fruit from a different vineyard. This year it is solely from the one vineyard and has more of the honeysuckle aroma with peach and melon flavors than the prior vintage. This vineyard is one of the few remaining Sauvignon Blanc vineyards in the Sierra Foothills appellation. Many have been ripped out or grafted over to more popular varieties.

2009 Vintage

We had a normal spring with bud break at the usual time followed by a moderate summer. There was a late spring rain that allowed us to try a year of farming with almost no irrigation. The only vines we irrigated were the Roussanne so every thing else was dry farmed. This allowed the grapes to ripen to maturity without developing high sugar and thus high alcohol. We started harvesting in the last week of August – which is slightly early

Tasting Notes

Bright and crisp, this Sauvignon Blanc has no oak influence. Aromas of lemon peel and tropical fruits are

Harvest Date	August 29
Sugar at Harvest	23.5 Brix
Bottling Date	December 2009
Release Date	Spring 2010
Cases Produced	498

backed by a hint of lemon grass and fresh cut hay.

The flavors are of citrus, hay and lemongrass balanced by bright acidity and a fresh finish. This wine complements most seafood dishes as well as stir-frys, Thai or Japanese food.

John MacCready, Winemaker