



2010 Fume Blanc/Sauvignon Blanc

Philosophy

One of our best sellers, this 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 honey suckle bouquet. Our winemaking style signals a return to the delightfully crisp Sauvignon Blanc grape variety, without oak aging.



Vineyard Source

This is the fifth vintage of Sauvignon Blanc grapes entirely from a vineyard in Amador County. We have purchased fruit from them since 2004, but blended it with fruit from a different vineyard. It has more of the honeysuckle aroma with peach and melon and tropical fruit 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.

Vintage

2010 started with above average rainfall in the winter followed by a late spring. This caused the vines to bud out late by several weeks. A late bloom of course followed this. The late bloom caused a late veraison starting the mid August and harvest was not until the first week of October for the estate grapes and a couple weeks earlier for the Sauvignon blanc from Amador County

Cases Produced

495 *Winemaker's notes*

This fruit dominated wine presents itself with elements of grapefruit, peach, pear, and tropical fruit. Slow, cold tank fermentation in stainless steel has maintained delicate, almost floral characteristics. Pale straw in color, this fresh, crisp Sauvignon Blanc has aromas of melon and tropical fruits. The flavors of citrus and pear are accompanied by bright acidity with a lingering, fruity finish.

This is a great wine to pair with stir-frys, chicken and fish dishes as well as many vegetarian dishes and Thai Style food.

Harvest Date	Sept 2
Sugar at Harvest	23.8° Brix
Bottling Date	Jan. 4, 2011
Release Date	Feb. 2011
Cases Produced	394
Alc.	13.8%

John MacCready, Owner & Winemaker

Restaurant wine list description:

This very fruity wine has flavors of grapefruit, peach, pear, and tropical fruit with honeysuckle and citrus aromas. The wine is crisp, well rounded with a long lasting, silky smooth finish.