

Dry Creek  
VINEYARD

FUMÉ BLANC

NEW RELEASE

2023 VINTAGE

WE HAVE NOTHING TO HIDE.

EVERY GRAPE HAS A HOME.

ORIGINS

HANDCRAFTED FROM OUR ESTATE VINEYARDS  
AND SMALL, LOCAL FAMILY FARMS

APPELLATION

SONOMA COUNTY,  
CALIFORNIA

- Every grape is grown on one of our estate vineyards or by one of our local, longtime growing partners.
- A combination of Dry Creek Valley and Russian River Valley fruit for a dynamic blend of cooler and warmer climate vineyards.

WE DON'T ADD JUNK.

WELLNESS DETAILS

GLUTEN FREE, VEGAN,  
MINIMAL INTERVENTION

VITICULTURAL PHILOSOPHY

SUSTAINABLY FARMED TO MAXIMIZE BIODIVERSITY,  
VINEYARD LONGEVITY AND SUPERB WINE QUALITY

- Our Fumé Blanc is made with minimal intervention, and without any animal-based fining agents or products containing gluten.
- Sustainability isn't a buzzword for us; it's our way of life and has been for decades.

WE ARE TRUE TO OURSELVES.

FLAVOR PROFILE

RACY ACIDITY, RIPE CITRUS  
AND STEELY MINERALITY

FERMENTATION

100% STAINLESS STEEL,  
NO OAK AGING

- We continue an over-50-year tradition of dry, crisp, balanced Fumé Blanc, modeled after the classic wines of the Loire Valley.
- Our hallmark stainless steel fermented Fumé Blanc with no oak aging is refreshing, vibrant and pure.

PREVIOUS VINTAGE:

90 POINTS

Wine Spectator

