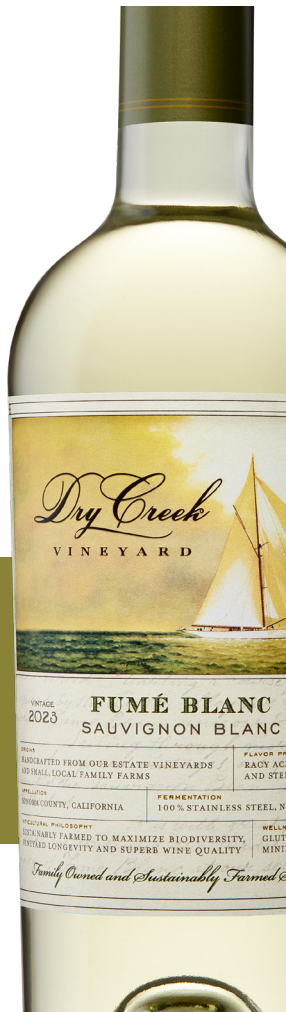
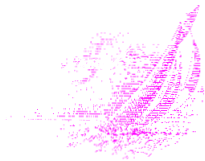


2023  
**FUMÉ BLANC**  
*Sonoma County*

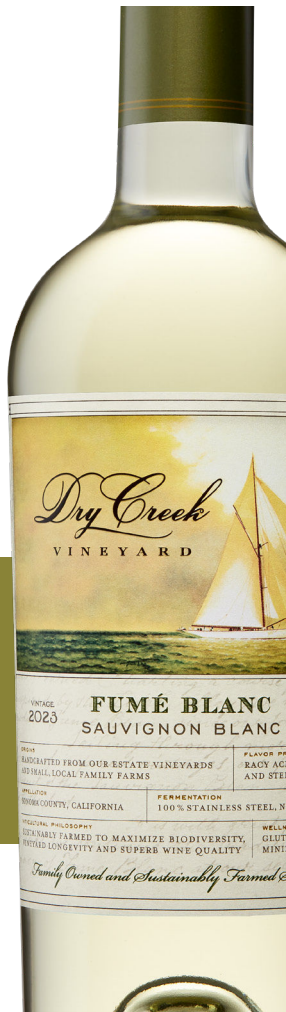


**92**  
 POINTS

**JAMESSUCKLING.COM** 🍷  
*January 2025*

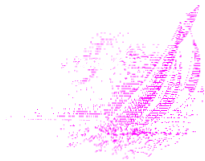


2023  
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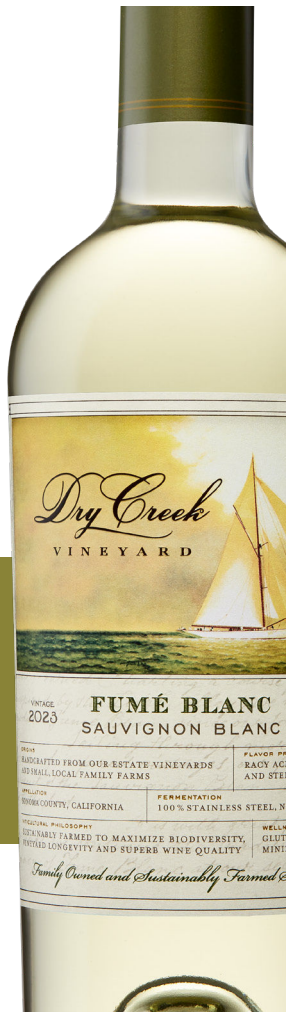


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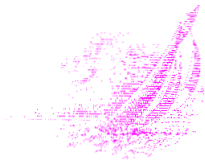


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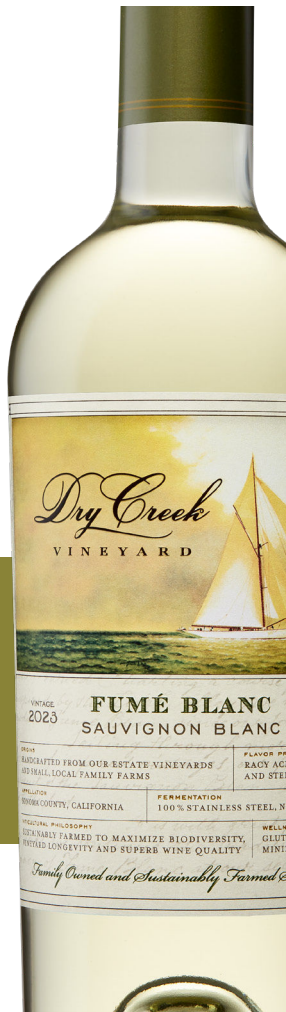


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*January 2025*



2023  
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*Sonoma County*



**92**  
 POINTS

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*January 2025*

## 2023 FUMÉ BLANC

Sonoma County

*“Vibrant, herbaceous, bone-dry Sauvignon Blanc produced in the classic, Sancerre-inspired style for over 50 years.”*

100% SAUVIGNON BLANC

STAINLESS STEEL FERMENTED AT AN AVERAGE OF 55°F  
FOR 21–29 DAYS



LEMON



LIME



NECTARINE



JASMINE



CUCUMBER

- Crisp
- Balanced
- Oysters
- Shellfish
- Racy Minerality
- Bright
- Fresh Salads
- Sushi

Family owned and sustainably farmed since 1972  
Sonoma County, California



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