



2023 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 Sauvignon Blanc in our home appellation, against the advice of many viticultural experts. Over 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

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

Our 2023 Fumé Blanc emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lemon, lime and grapefruit leap forward from the glass with both fruit and floral nuances of tangerine, mango, honeysuckle and geranium. On the palate, the wine is intense and bright with passionfruit, peach and cucumber. Underlying minerality and hints of lemongrass, parsley and ginger contribute to this wine’s refreshing, crisp finish.

FERMENTATION

Stainless steel fermented at an average of 55°F for 21–29 days

ALCOHOL | 13.0%

BRIX | 21.7

PH | 3.35

TA | 6.7 g/L

HARVEST DATES

August 24–October 5, 2023

VINE AGE | 2–24 years

SOILS

Valley floor of gravelly loam

YIELDS

5 tons per acre

90 **90** **92**
POINTS **POINTS** **POINTS**
Wine Spectator WINEENTHUSIAST JAMESSUCKLING.COM