



## FUMÉ BLANC

Livermore Valley  
2022

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**Blend:** 100% Sauvignon Blanc.

### Tasting Notes:

*Flavors and Aromas:* The aroma builds from a soft orange creme note to a blossoming array of tropical fruit, citrus, and stone fruit character. This crisp wine is delightfully flavorful on the palate.

*Body and Structure:* Oak aging creates a pleasantly smooth yet light body and mouthfeel. Well-integrated and lively, making it perfect for easy drinking and pairing.

*Pairings:* Roasted chicken, fishcakes, grilled fish, salmon, and scallops. Serve chilled for best results.

### Details:

Handpicked in the cool of morning, then strategically fermented in neutral barrels to provide a rich mouthfeel. Our goal is to showcase the best of what the grapes have to offer. This Fumé Blanc was aged in neutral oak for 9 months prior to bottling in order to give the wine a gentle fermentation that maximizes its delicate aromas and flavors.

Alc. by Vol. 13.9%

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