



## Fumé Blanc 2007

One of my favorite white wines, beautiful with shellfish appetizers and most light fish entrees. This wine reminds me of the Marlborough region of New Zealand, highly aromatic and lush in flavor. A touch of Gewurztraminer adds a bit of spiciness to both the aroma and flavor. This is a fresh and crisp vintage, with classic Sauvignon Blanc aromas. The mouth is clean and has lingering citrus notes. I suggest that you sauté scallops in butter with a bit of this wine and garlic. Squeeze a little lemon on top and serve with chilled Fumé Blanc.

Harvest Sugar	24.8° Brix
pH	3.30
Total Acidity	.61g/100ml
Residual Sugar	0.3%
Alcohol	13.9%
Cases Produced	3881
Bottled	July 14, 2008

