

# 2004 Fumé Blanc

Columbia Valley, Washington

## THE WINE

Making a consistently great Fumé Blanc (Sauvignon Blanc) requires paying keen attention to ripeness. Picking at optimal ripeness makes a wine that tastes like a recently ripened peach or guava fruit with refreshing acidity. Our 2004 Fumé Blanc has aromas of grapefruit, peach, guava, along with vanilla and a hint of smokiness. On the palate are varietal flavors of grapefruit, white peach and honeydew melon. The wine is crisp, smoky and round with moderate weight and richness contributed by the Semillon (17%) added to the blend. The winemakers suggest paring the Fumé Blanc with grilled shrimp or raw oysters on the half shell.

## THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool, wet weather in early September drew out the harvest, permitting a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening. The 2004 Fumé is a blend of fruit from a variety of vineyards—Airport Ranch, Rattlesnake, Zephyr Ridge, Olsen, Foothill Farms, Sunnyside, Fries, Reed, and Andrews. The warmer sites contribute bright tropical fruit, while the cool sites add the grapefruit character and bracing acidity. The grapes were harvested at various times from September 1 to October 2.

## THE WINEMAKING

We use yeast that emphasizes the varietal character of Fumé Blanc. The yeast strain VL3 increases varietal aroma intensity significantly. We have been using more of this yeast along with Champagne, VIN 13 and BA 11 yeast strains. The finished blend is 78% Sauvignon Blanc and 22% Semillon. To keep the fruit flavors vivid, this wine is fermented and aged in steel tanks rather than in oak barrels.

## THE SCREWCAP SEAL

Hogue Cellars has switched to screwcap seals following its four-year closures study, which found that screwcaps best preserve wine quality in the bottle, keep flavors freshest, eliminate the threat of cork taint, and ensure consistency of flavors.

## THE NUMBERS

Brix at Harvest: 21.7°

pH: 3.24

TA: 0.62

RS: 0.21 g/100 ml

Alcohol: 12.5%

Release Date: January 2005

Varietal Percentage: 78% Sauvignon Blanc, 22% Semillon



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