

2005 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. The 2005 Fumé Blanc has aromas of grapefruit and guava, along with sage, peppermint and a hint of smokiness. On the palate are varietal flavors of grapefruit, with a bit of sage, coconut and dried fig. The wine is crisp, smoky and round with moderate weight and richness contributed by the Semillon (25%) added to the blend. The winemakers suggest paring the Fumé Blanc with chicken salad or raw oysters.

THE VINTAGE AND VINEYARDS

Record low snowfall during the winter led to the threat of drought. Careful water management by Hogue growers led to a successful, high quality season. Warm spring weather was followed by a warmer than normal summer. However, the lack of any extremely hot days in July and August led to excellent fruit quality. September and October were cool and dry, resulting in vibrant aromatics and crisp acids in the white wines. The 2005 Fumé is a blend of fruit from a variety of vineyards, including Rattlesnake, Zephyr Ridge, Olsen, Foothill Farms, 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 August 28 to October 12.

THE WINEMAKING

The wine was tank fermented to retain the fresh, crisp varietal flavor that gives this wine its allure. Yeast types used are VIN 13 and VL3. The finished blend is 75% Sauvignon Blanc and 25% Semillon.

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

Appellation: Columbia Valley

Varietal Percentage: 75% Sauvignon Blanc, 25% Semillon

Harvest Brix: 22.3

TA: 0.68 g/100ml

pH: 3.21

RS: 0.28

Alcohol: 12.7%

Release Date: January 2006



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