

Fumé Blanc

DESCRIPTION:

This wine greets your nose with the aromas of toffee, rose blossom and caramel apple. An incredibly full and juicy wine with flavors of pineapple, gooseberries and butterscotch that commingle midpalate. Finishing with cleansing notes of citrus and lemon grass.

PRODUCTION METHOD:

Fumé Blanc refers to the smoky flavors that occur when the Sauvignon Blanc wine has been aged in oak. This barrel fermented wine is aged using the sur lie method to enhance body and mouthfeel.

PAIRINGS:

Fumé Blanc is very food friendly, especially with any of the spicier flavors that often accompany warm weather and outdoor grilling. It is great with white fish, shucked oysters, and light foods. Additionally, cheeses such as Montamoré or a Bellavitano are perfectly paired.



Serving Temperature: 50° F

Cellar Life: 2-3 years

Appellation: Lodi

Residual Sweetness: 0.0%

PH (Acidity): 3.45

Alc. By Volume: 12.9%

Product UPC: 728284010170

INSPIRATION:

The inspiration of this wine was to create a style of wine that had a deep oakiness with rich, more well rounded flavors. To take Sauvignon Blanc to the next level, this would be a small batch wine of our finest Sauvignon Blanc, geared to our most discriminant wine aficionado.

LEARN MORE:



Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.

