



2008 Fumé Blanc

Contra Costa Viticultural Area

Retail \$18.00

The 2008 *Fume Blanc* is a **semioaked** *Sauvignon Blanc*, notable for its brilliant summer yellow color, correspondingly fresh mouth-feel, and broad adaptability to seafood, light entrees and almost uniquely for a white wine, **salads**. The essential citrusy character of the Sauvignon Blanc with a touch of oak, and absolutely no “butteriness” becomes a remarkable accompaniment to olives, antipasta and as an aperitif, all by itself.

The fermentation was completed over 6 days in a moderately cool environment (about 55F). The balance of flavors edges towards citrusy and tropical fruity rather than oaky / buttery.

Cases Produced	150
Primary Oak	American (Missouri)
Secondary Oak	None
Alcohol	12.3%

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of the wines is more toward the fruity, clean and true-to-varietal than toward the heavier style prevalent today. Bob recalls many exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net.