

Winemaker's Notes

VARIETY: Vineyards	Sémillon, Dell Valley
VINTAGE:	2020
APPELLATION:	Texas
ALCOHOL:	12.9%
Aging:	Aged in French oak barrels for 9 months on the lees



The Llano Estacado wine club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

Sauvignon Blanc was dismissed by many American wine drinkers during the 1960s. Some of the popular complaints at the time said the wine was too sweet, highly acidic, had a “cut grass taste,” was poorly made, and had an unbalanced finish. This changed when a winemaker named Robert Mondavi decided to try something new. Instead of aging the Sauvignon Blanc in stainless steel tanks, Mr. Mondavi placed the wine in oak barrels and blended it with Sémillon. This gave it a distinct smoky flavor.

Due to the dislike towards Sauvignon Blanc wines at the time, Mondavi thought it would be a bad idea to label his product under that name. So he called his wine: Fumé Blanc. Fumé means “smoked”, while Blanc means “white” in French.

Our 2020 Fumé Blanc is 100% Sémillon aged in French oak barrels. This delicate but delicious wine pairs well with grilled chicken, salads, and rich cheeses.

Serve at 45-50 F