



2007 *The Fumé*

Here at Murphy-Goode, we love making wine. Flat-out love it. We've won plenty of awards and plan to win a whole lot more. That said, we also love football. And family. And laughing 'til we can barely breathe. You see, the same passion we have for wine, we unabashedly bring to everything we do. We live every day as if it were the best day in our lives. And who's to say it isn't? Great wine, great family, great friends. That's what Murphy-Goode is all about. So what do you say, are you in?

THOUGHTS FROM WINEMAKER DAVID READY, Jr.

"Since 1985 we have been producing Sauvignon Blanc and with the 2007 vintage we decided to try something different - we set out to make the ultimate Sauvignon Blanc and decided to aptly name it "The Fumé," as in the one and only! The plan was to incorporate our old winemaking practices with a new twist. A portion of the blend is still barrel aged but the majority of it is fermented in stainless steel tanks which highlight its bright fruit flavors. While we kept a small portion of Alexander Valley fruit, we expanded our sourcing to other regions including Lake and Mendocino Counties. The Lake County fruit adds lemon grass and fig flavors while the Mendocino fruit contributes a hint of gooseberry and minerality for a great taste we like to call "lip puckering goodness"

OUR FAVORITE FOOD COMBOS

A round, yet vibrant wine, The Fumé goes down easy with oysters on the half-shell by the dozen. Not shy around seafood of any kind.

TECHNICAL GOODES

Appellation	North Coast
Varietals	98% Sauvignon Blanc, 2% Sémillon
Harvest	August 27 th , 2007 - October 5 th , 2007
TA	6.0 grams/liter
pH	3.33
Aging	4.69% barrel fermented for 3 months in French oak
Alcohol	13.5%
Bottling Date	September 2008