

2005 REGATTA WHITE – CALIFORNIA



GRAPES 42% Sauvignon Blanc,
40% Chardonnay, 17% Viognier,

APPELLATION California

PRODUCTION 1,163 cases

FERMENTATION Fermented 15 days
at 55° F

ALCOHOL 13.5%

TOTAL ACIDITY 0.57

PH 3.64

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

At first swirl, citrus, melon, and pear show up in the aroma. They are soon married with scents of toast and vanilla creating another layer of fragrance. On the palate, flavors of grapefruit and honeysuckle from the Sauvignon Blanc show through while crème and lemon from the Chardonnay and Viognier add depth and balance. This easy drinking wine pairs beautifully with white fish or pasta in a light crème sauce.



POST OFFICE BOX T
3770 LAMBERT BRIDGE RD
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000
FACSIMILE 707.433.5329
WWW.DRYCREEKVINEYARD.COM