



2005 CHENIN BLANC

Gourmet Magazine- “INEXPENSIVE WHITE WINES OF EVERY STRIPE”

June 2006

Very pretty nose: grapefruit, tangerine, melon. Nicely balanced, with just a touch of sweetness and great acidity.

The Press Democrat - ★★★ ½ STARS

April 5, 2006

A lovely Chenin Blanc. Bright fruit flavors of tart apple, honeydew and grapefruit. Great balance.

Sunset - “OUR PICK”

April 2006

Dry Creek Vineyard’s Chenin Blanc has long been a favorite. Zesty and light, with lively flavors evoking cream soda.

Baltimore Sun - “VERY GOOD”

by Michael Dresser

March 8, 2006

Spring is a-coming and it’s time to load up on Dry Creek chenin blanc—consistently one of California’s best deals in a dry white wine. It’s good to see Dry Creek getting this wine out to market while it’s still young and fresh. It’s a vibrant wine with a smorgasbord of flavors –pear, minerals, mint, melon, cherry, lime—and a crisp crackling feel. It’s best if consumed between now and Labor Day. Serve with soft-shell crabs, spicy Asian food.

Wine Enthusiast - “86 POINTS” – BEST BUY

July 2006

Dry Creek Vineyard is one of the few remaining California wineries serious about Chenin Blanc. The wine is similar to a dry Sauvignon Blanc, citrusy and tart, but richer in the finish, with a flourish of apricot and sweet hazelnut.

Pacific Coast Oyster Wine Competition – 2006 – “OYSTER AWARD WINNER”

2004 CHENIN BLANC

Wine Enthusiast – - “87 POINTS” – TOP 100 BEST BUYS OF 2005

Best of Year

December 31, 2005

You can count the number of wineries who specialize in Chenin Blanc on one hand. Dry Creek is one, and this is a giveaway price. The wine is dry, crisp in acids, with minerally citrus profile that contains tantalizing hints of honey and wildflowers.

San Francisco Chronicle -

April 1, 2006

“THE CHRONICLE’S TOP BARGAIN WINES OF 2005”

In 1991, California had more than 30,000 acres of Chenin Blanc, representing more than 17 percent of the state’s white wine grapes, according to the California Agricultural Statistics Service. By 2004, total white wine grape plantings were up slightly, but Chenin Blanc had dropped under 12,000 acres because it lost favor in the industry. Most of that Chenin Blanc goes into jug wines, and few California wineries still produce it as a varietal. This wine shows why wineries shouldn’t give up on it, with floral and ripe fruit notes that pair with zesty citrus flavors.

Saveur - “ONE GOOD BOTTLE”

June/July 2005

Each month we taste scores of wines. This is one of our recent favorites.

A delight, from a variety few California wineries bother with today. With its slightly waxy aroma and well-defined fruit (cantaloupe, peach), it suggests a Loire white from a warmer climate.

Restaurant Wine - “★★★★ 4 STARS - EXCELLENT”

June 2005

Issue #106

A fruity, full bodied Chenin Blanc, with a hint of sweetness and modest herbal overtones. Long aftertaste. Unwooded.

Wine Spectator - “86 POINTS” - 100 WINES FOR \$15 OR LESS

May 15, 2005

Only a few California vintners still make Chenin Blanc, and this is one of the best. Clarksburg benefits from the cool breezes of the Sacramento River delta, which temper the heat of California’s Central Valley. Lovely, with fresh peach, apricot and mineral aromas, finishing with crisp, slightly honey flavors.

Richard Kinssies - "WINE PICK OF THE WEEK"

*As seen in
May 4, 2005*

There are few California producers, maybe four or five, who have done right by this grape and among them is Dry Creek Vineyard in Sonoma, which has been offering respectable chenin since it opened its doors in 1972.

Dry Creek Vineyard was a pioneer of the Dry Creek district focusing on sauvignon blanc wines, which are some of the finest made anywhere. Its chenin blanc is not a contender for the best of the Loire but it does resemble the better dry style Vouvray.

The current release from 2004 vintage is light on its feet with only 12.5% alcohol, which along with the crisp acidity gives the wine a sense of zesty freshness. It is virtually bone-dry yet packed with fruit, including hints of pear, melon and citrus, particularly grapefruit. Serve this wine well chilled by itself or, with the exception of salmon, pretty much any seafood – especially oysters.

Pacific Coast Oyster Wine Competition – 2005 – "OYSTER AWARD WINNER"

May 2006

Gourmet Magazine- "EVERYDAY WINES"

June 2006

To come up with 9 excellent wines with suggested retail prices of \$15 or under, we went through nearly 200 bottles. There were plenty of average wines, a few stinkers, and not as many great ones as we'd hoped. These stood out.

Big, sweet citrus nose. Equally big grapefruit flavors. Very long and clean mouthwatering finish.

San Francisco Chronicle - "ONE OF THE BEST DEALS OF THE WEEK"

January 27, 2005

Dry Creek Vineyard has been producing top-notch wines for more than 25 years. Chenin Blanc was once a very popular grape variety, but as Chardonnay rose to stardom, Chenin became passé. Dry Creek Vineyard continued to believe in the variety and today makes a dry version that ranks among the state's best. The 2004 Dry Creek Vineyard Clarksburg Dry Chenin Blanc, from grapes grown in the Clarksburg region of the Sacramento delta area, has floral and ripe fruit notes that pair with zesty citrus flavors in a wine that goes well with grilled fish rubbed with Cajun seasonings or sweet/spicy curried dishes.

USA Today - "MAIL-ORDER WINES SET TO FLOW ACROSS THE USA"

*By Jerry Shriver
June 3, 2005*

In the meantime, try.....Until you gain easier access to some of the unusual gems from the mom-and-pop wineries dotting the country, you can content yourself with some of these more widely available mainstream bottles from the West Coast. All make fine summer sippers, and most retail for \$20 or less.

Colorado Wine News

July – September 2005

Saw no oak and shows light oak and apple on the nose before flavors of lemon-lime, apple, and oak which finish long and medium-broad. Well balanced, structured, and integrated.

Food & Wine

By Lettie Teague
September 2005

Mentioned as a wine to go with Chinese Food.

Santé

August 1, 2005

Light to medium bodied, crisp, and well structured with concentrated flavors of Granny Smith apple, unripe pear, and citrus; persistent finish. Shows excellent varietal character. Seafood salads, clams, whitefish.

Patterson's - "88 POINTS"

October 1, 2005

DCV is better know for Sauvignon Blanc, but this Chenin offers nectarine and peach fruit with racy acidity and a balanced finish.

2003 CHENIN BLANC

San Francisco Chronicle

May 13, 2004

Fun, fresh sips with packaging to match

Another Sonoma County winery, Dry Creek Vineyard, is making waves with its 2003 Chenin Blanc (\$8). The signature sailboat label is eye-catching, but many wine drinkers overlook it because they don't realize there's beauty inside. Chenin Blanc is a classic white grape planted in South africa and in parts of France's Loire Valley, where the wine is often made in a sweeter style. In California, however, it's almost a forgotten variety.

Luckily, Dry Creek Vineyard has not given up on Chenin Blanc and produces the best domestic version from grapes grown in Sacramento's Clarksburg area. This wine is dry and snappy with exotic fruit notes and floral aromas. Owner Kim Stare Wallace recommends Chenin oyster shooters – simply fill a shot glass with the Chenin Blanc, add a raw oyster, then down the hatch.

Taster Guild International Wine Competition 2004

GOLD MEDAL

Pacific Coast Oyster Wine Competition - 2004

OYSTER AWARD WINNER

Julian Schultz/Oxfordwinerom.com – “WINE PICK”

April 21, 2004

For spring and summer sipping and lighter fare accompaniment: Dry Creek Vineyard Dry Chenin Blanc 2003, under \$10, is a classy, crisp, citrusy delight with pulsating aromas and flavors of oranges, lemon zest, ripe pear and pineapple; acidity is nicely balanced with the lush fruit.

Sacramento Bee - “SEEKING WORTHWHILE VALUE WINES”

By Mike Dunne

May 5, 2004

Dry Creek Vineyard 2003 Clarksburg Dry Chenin Blanc has an almost spritzly lift that enhances the wine's refreshing fruit flavors and fleeting sweetness. No kite soars and dives against the spring sky with more seasonal verve and joy.

Vintages

May 2004

Pale straw colour. This fruity and crisp Chenin Blanc has aromas that suggest applesauce, cinnamon, wax and mushroom. Although it is dry and fairly fruity, the acids help to create a wine that is a very refreshing sipper that would be equally at home around the dinner table. Food match: a variety of poultry dishes, especially with a white sauce.

Eugene Spaziani – “BEST BUY OF THE WEEK”

Appeared in Journal Inquirer, Manchester, CT

May 2004

I love this wine. It has vibrant aromas of orange blossom, lemon zest, ripe pear, and pineapple. Flavors of green apple, citrus, and grapefruit. Buy it! You'll love it.

Colorado Wine News

July – September 2004

Has a nice bouquet of grapefruit, lemon, and lemon peel. All repeat as bright, crisp flavors and finish broad and truncated with an added touch of tannin. The wine has good acidity and nice weight and is well balanced, structured, and integrated. It will serve well to either drink by itself or next to many foods. Tasty and a bargain.

Wine and Vines

July 2004

Dry Creek Vineyard has been making a dry Chenin blanc since 1972. The 2003 Chenin is significant for two reasons: 1) It is winemaker Bill Knuttel's first finished wine since he joined Dry Creek last summer; and 2) This version represents a slight change in style. Bill wanted to make the Chenin a bit drier than the winery's previous versions, so he reduced the residual sugar from 0.7% to 0.5%. It's a subtle change, but it adds a nice crispness to the wine. The Chenin has enticing aromas of lemon peel and grapefruit, followed up with lovely citrus and apple flavors. It's slightly sweet at the mid-palate, but finishes dry and balanced, thanks to the wine's acidity. Great with sushi and Thai shrimp kebabs.

Food and Wine

September 2004

Sonoma's Chenin Blanc master, this melony, peachy wine has the dryness and snap of acidity to pair well with shellfish.

Lincoln Journal Star

July 21, 2004

Dry Creek's dry chenin blanc has been recommended here before. It remains one of the best white-wine bargains produced in the United States. What's exciting here is that Dry Creek has gotten this wine onto retail shelves in good time for summer so that consumers can enjoy its lively flavors and crisp acidity in their peak season.

The blazingly fresh 2003 is dry but not severe, with flavors of cherry, melon, peach and minerals. The \$8 price is so appealing that it would be well worth it to buy a case and consume it between now and the onset of autumn. It would be a delicious match with grilled seafood.

Commercial Appeal - "THE PERFECT SUMMER SIPPER"

August 11, 2004

I've been sipping through a long list of sauvignon blanc, pinot grigio and riesling looking for a favorite warm weather dry white wine. And I found it, but the grape might surprise you. It's a chenin blanc from Dry Creek Vineyard in California's Sonoma Valley.

That fruity varietal is often dismissed by serious wine lovers as being too darned sweet. Dry Creek makes its chenin blanc in a dry style, though. Even with just .5 percent residual sugar, there's still loads of fruit. The fruit is balanced with a crisp quality. That winning combination makes it a great choice for grilled chicken and fish, summer salads and pasta dishes. The best part? The price tag, which is around \$12.

Laurie Daniel

August 11, 2004

"White wines are perfect for summer sipping"

Good California chenin blanc is a rarity, but I have a few favorites. One is the wonderfully fresh 2003 Dry Creek Dry Chenin Blanc made from Clarksburg fruit.

WineLine - "WINE OF THE MONTH"

June 2004

A little-known California appellation just south of Sacramento, takes tenacious pride in its chenin blanc, one of the "forgotten varieties" that never gets the appreciation it deserves. Dry Creek Vineyard from Sonoma county is consistently one of the top producers of chenin from Clarksburg, and the 2003 is better than ever. Aromas of honeydew and cantaloupe are backed up by tropical flavors such as passion fruit and a perfect balance of acidity and residual sugar. If all were right with the world, this would make chenin Blanc a trendy varietal. But then we'd have to pay more for it.

Recommended for: Chinese and Thai dishes, seafood, shrimp on the bar-b.

Santé - "VALUE"

October, 2004

Light bodied, fruity, and crisp (almost spritzy) with aromas of ripe melon, white peach, and citrus peel and flavors of honeydew melon, spice, gooseberry, and Granny Smith apples; medium finish. Fried scallops.

Wine X - "XX – HIGHLY RECOMMENDED"

September, 2004

Fah shizzle, baby!

New York Daily News

October 10, 2004

If you like white wines that have some richness and character, but you're tired of the toasty oak flavor in most chardonnays, this California Chenin Blanc will be a welcome change of pace. It's full-bodied and soft, with aromas and flavors of fresh pineapple and lemon. Although it has a slight suggestion of sweetness, it has strong acidity and a gripping texture that make you think "dry." Chill this wine way down and enjoy it with raw or cooked shellfish, any poultry dish or spicy sausages. Available at Famous Wines (Manhattan) and Scotto's and Shawn's (both in Brooklyn), \$10.

The Press Democrat - "★★★1/2 STARS" = GOOD

November 10, 2004

A crisp, lively food wine. Aromas of white peach and nectarine. Flavors of apple, nectarine and butter.

Wine Spectator - "BEST VALUE"

November 30, 2004

Distinctive white from California, with peach, apricot and mineral flavors, finishing with crisp, slightly honeyed tones. Lovely, with fresh peach, apricot and mineral aromas, finishing with crisp yet supple, slightly honeyed flavors. Drink now.

Wine Enthusiast – “85 POINTS”

October 2004

Always a benchmark for bone-dry Chenins, this year’s release is fragrant with peach, wildflower and vanilla, and a slightly sour flavor of lemondrop. It’s so high in acidity, it practically tingles.

USA Today

November 19, 2004

“Give thanks for a wine to enhance a meal”

Blessings to the whites and red

Sacramento Bee

November 17, 2004

“Something for everyone”

We first wrote of the Dry Creek Vineyard 2003 Clarksburg Dry Chenin Blanc months ago, noting that its lean build and fresh and vibrant melon, peach and pineapple flavors made it ideal for spring sipping. Those same attributes make it a splendid choice for the Thanksgiving table, especially when the meal includes an oyster dressing, white turkey meat and a green bean casserole.

Beverage Industry News

October, 2004

For warm weather sipping, Dry Creek 2003 Dry Chenin Blanc is fragrant, vibrant and delicious white wine, filled with a medley of fresh citrus, ripe pear, pineapple flavors, crisp with hints of floral, honey, perfectly balanced creating a refreshing fruit-forward mouth-filling, silky wine with just a hint of sweetness. “Chenin blanc is often overlooked but the 2003 Dry Creek Chenin, sure to be crowd pleaser particularly in wine-by-the-glass programs. An excellent aperitif and value with a suggested retail under \$10.

Atlanta Journal

By Jane Garvey

November 17, 2004

“Chenin blancs worthy of admiration”

Medium-bodied, very slightly off-dry white wine; medium pale straw. Aromas of lemon zest; blossoms lead to flavors focused on melon, orange zest, a touch of lime, melon, just to start. Residual sugar mostly acts to supply silky texture, while good acidity provides a crisp, clean, brisk finish. Fermented cold in stainless steel, so fruit stays fresh. Mega award winner and an awesome piece of work.

Pair with: Prince Edward Island oysters with lemon; grilled scallops; veal scaloppine al limone; fresh goat cheese; salmon mousse; Asian dumplings with Ponzu; chicken or pork tenderloin with slightly spicy peanut sauce; garlic shrimp; cold lobster with garlic mayonnaise; crab cakes; baked sweet onions stuffed with sweet potato puree.
