



**2004 REGATTA WHITE  
CALIFORNIA**

**SUGGESTED CALIFORNIA RETAIL PRICE:** \$10.00/bottle

**PRODUCTION:** 563 cases

**GRAPES:** 33% Viognier, 31% Chardonnay, 19% Sauvignon Blanc,  
17% Chenin Blanc

**APPELLATION:** California

**FERMENTATION:** Fermented 15 days at 60° F

**BARREL AGING:** None

**ALCOHOL:** 13.5% **TOTAL ACIDITY:** 0.58 **PH:** 3.56 **RESIDUAL SUGAR:** Dry

**WINEMAKER COMMENTS:** Baked apple and toasty oak nuances add a touch of flair to this delicious, easy drinking white wine. Hints of green apple, honey and pear provide sweet layers of aromatics. On the palate, there's a bit of fullness and texture due to the Chardonnay and Viognier. But there's also a sense of crispness and acidity provided by the Sauvignon Blanc and Chenin Blanc. This is an unusual combination of varietals for sure, but one that works well as the wine finds a nice sense of balance and texture. Regatta White is perfect for sipping on the patio or pairing with your favorite light dish.

*Dry Creek*  
V I N E Y A R D

3770 Lambert Bridge Road, Post Office Box T, Healdsburg, CA 95448  
Tel 707-433-1000 Fax 707-433-5329