



2006 CHENIN BLANC

**New World International Wine Competition 2007
GOLD MEDAL – BEST OF CLASS**

Pacific Coast Oyster Wine Competition 2007 - “OYSTER AWARD WINNER”

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

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”

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 known for Sauvignon Blanc, but this Chenin offers nectarine and peach fruit with racy acidity and a balanced finish.