



2019
SAUVIGNON
BLANC
Dry Creek Valley

2018 VINTAGE

90
POINTS

WINE SPECTATOR
February 2020



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DRY CREEK VINEYARD

2019 SAUVIGNON BLANC

Dry Creek Valley

"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."

BLEND

73% SAUVIGNON BLANC, 20% SAUVIGNON MUSQUÉ,
7% SAUVIGNON GRIS

FERMENTATION

80% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F FOR ABOUT 24 DAYS, 20% BARREL FERMENTED AT AN AVERAGE OF 62°F FOR 12 DAYS IN 9% ACACIA, 8% NEUTRAL FRENCH OAK AND 3% CHESTNUT BARRELS.

FLAVOR PROFILE



PINEAPPLE



MEYER LEMON



NECTARINE



MANGO



HONEYSUCKLE

STYLE

- Elegant
- Full-Bodied
- Complex
- Aromatic

FOOD PAIRING

- Oysters
- Shellfish
- Grilled Chicken
- Sushi

ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972
Sonoma County, California



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