

# 2019 50<sup>TH</sup> ANNIVERSARY SPARKLING CHENIN BLANC Clarksburg

# HISTORY

Our founder, David S. Stare, started Dry Creek Vineyard in 1972 with his first vintage of Chenin Blanc, and we have carried on this tradition ever since. To celebrate our 50<sup>th</sup> Anniversary, we have produced our first-ever Sparkling Chenin Blanc in the history of our family winery! Handcrafted in the méthode champenoise tradition, this wine is a commemorative, unique rendition of one of our most beloved varietals.

### GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

# WINEMAKER COMMENTS

Fermented in 100% stainless steel, this beautiful sparkling wine is lively and refreshing. At first swirl, aromatics of white peach, honeydew melon and Meyer lemon spring forward from the glass with floral notes of jasmine and geranium. On the palate, it has inviting flavors of tart pear, honeycrisp apple and strawberry. With hints of cucumber and flint, this wine is bright with a slight minerality, creaminess and balanced quality. This fresh and clean sparkling wine drinks well immediately, but also has potential to age if saving for a special occasion!

**BLEND** 87% Chenin Blanc 13% Cabernet Franc

#### FERMENTATION

Stainless steel fermented at 52–58°F for about 22 days

EN TIRAGE Aged on yeast 20 months ALCOHOL | 12.5% DOSAGE | 5 g/L BRIX | 19.0 рн | 3.08 та | 8.1 g/L

HARVEST DATES August 28–September 5, 2019

DISGORGE DATE November 29, 2021

VINE AGE | 25 years

SOILS Sandy and silty clay loam