

2021 SAUVIGNON BLANC

Dry Creek Valley

2020 VINTAGE

92 POINTS

EDITORS' CHOICE

WINE ENTHUSIAST August/September 2021



202 I SAUVIGNON BLANC

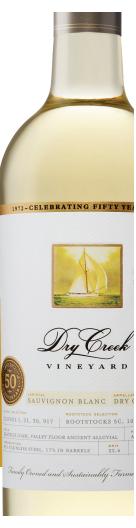
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SAUVIGNON BLANC DRY

RES 1, 21, 30, 917 | ROOTSTOCKS 5C, 10

TAINLESS STEEL, 17% IN BARRELS 22.6

unily Owned and Sustainably Farm



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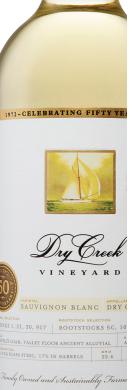
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2021 SAUVIGNON BLANC Dry Creek Valley

"Vineyard-driven approach to Sauvignon Blanc with unique clonal

81% SAUVIGNON BLANC, 16% SAUVIGNON MUSQUÉ, 3% SAUVIGNON GRIS

FERMENTATION

83% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F FOR ABOUT 22 DAYS; 17% BARREL FERMENTED AT AN AVERAGE OF 62°F FOR 11 DAYS IN ACACIA, NEUTRAL FRENCH OAK AND CHESTNUT BARRELS.

FLAVOR PROFILE











STYLE

- Elegant
- Full-Bodied

Shellfish

- Complex
- Aromatic

FOOD PAIRING

Oysters

- Grilled Chicken
- Sushi

ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972 Sonoma County, California



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