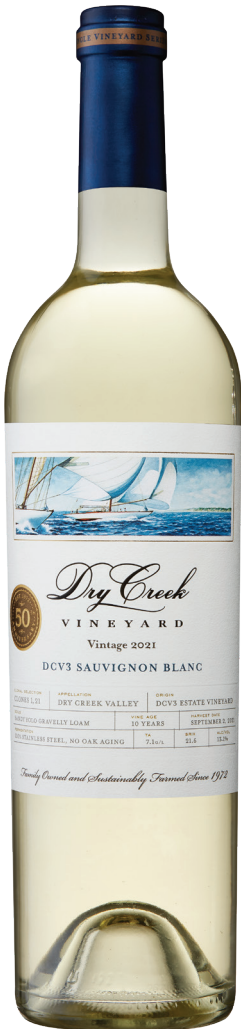




2021 DCV3 SAUVIGNON BLANC

Dry Creek Valley



BLEND
100% SAUVIGNON BLANC

HARVEST DATES
SEPTEMBER 2, 2021

FERMENTATION
STAINLESS STEEL FERMENTED AT AN AVERAGE OF 55°F FOR ABOUT 22 DAYS

ALCOHOL 13.1%	PH 3.22	TA 7.1 g/L
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SOILS
SANDY YOLO GRAVELLY LOAM

VINE AGE 10 YEARS	YIELDS 4 TONS PER ACRE
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FLAVOR PROFILE



STYLE

- Bright
- Lively
- Crisp
- Refreshing

FOOD PAIRING

- Goat Cheese
- Oysters
- Shellfish
- Grilled Fish

HISTORY

For 50 years, Dry Creek Vineyard has been a leader in Sauvignon Blanc in California. Winery founder David S. Stare was the first person to plant the Sauvignon Blanc varietal in the Dry Creek Valley in our DCV3 Vineyard, against the advice of many viticultural experts. Many years later, Sauvignon Blanc is now the most widely planted white variety in the Dry Creek Valley, and his daughter Kim and her husband Don have elevated the winery's Sauvignon Blanc program to new heights.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic.

WINEMAKER COMMENTS

With 16 acres under vine, our DCV3 Vineyard is the backbone of our Sauvignon Blanc program. The 2021 vintage displays intense aromas of lemon, lime, grapefruit and apricot. After a few minutes, softer floral nuances of jasmine and geranium come forward. The palate is bursting with vibrant flavors of peach and honeydew melon with hints of lemon cream, dried herbs and cucumber. The bright acidity of this crisp and refreshing wine is preserved by stainless steel fermentation.