



2024  
SAUVIGNON  
BLANC  
*Dry Creek Valley*

PREVIOUS VINTAGE:

92  
POINTS

**Wine Spectator**  
*December 2024*



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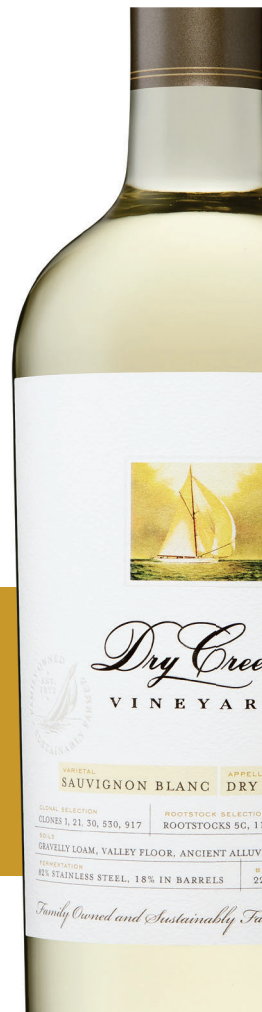


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DRY CREEK VINEYARD

# 2024 SAUVIGNON BLANC

Dry Creek Valley

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

BLEND

97% SAUVIGNON BLANC, 2% SEMILLON, 1% MUSCADELLE

FERMENTATION

81% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F FOR 24 DAYS; 19% BARREL FERMENTED AT AN AVERAGE OF 63°F FOR 15 DAYS

FLAVOR PROFILE



PASSIONFRUIT



GUAVA



PINEAPPLE



HONEYDEW



PEACH

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



WWW.DRYCREEKVINEYARD.COM

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