

2024 SAUVIGNON **BLANC** 

Dry Creek Valley

PREVIOUS VINTAGE:

92 POINTS

Wine Spectator December 2024



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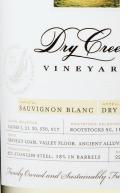
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SAUVIGNON BLANC DRY

CLONES 1, 21, 30, 530, 917 ROOTSTOCK SELECTION ROOTSTOCKS 5C, 11

GRAVELLY LOAM, VALLEY FLOOR, ANCIENT ALLUV

\*\* STAINLESS STEEL, 18% IN BARRELS 2

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  $52^{\circ}F$  for 24 days; 19% barrel fermented at an average of  $63^{\circ}F$  for 15 days

#### FLAVOR PROFILE











STYLE

- Elegant
- Full-Bodied
- FOOD PAIRING
- Oysters
- Shellfish
- Grilled Chicken

Complex

Aromatic

Sushi

#### ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972 Sonoma County, California



WWW.DRYCREEKVINEYARD.COM

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