



2023 SPARKLING CHENIN BLANC

Clarksburg

HISTORY

When our founder, David S. Stare, established Dry Creek Vineyard in 1972, Chenin Blanc was among the very first wines he crafted — inspired by his travels in France's Loire Valley and his love of aromatic white wines. For more than four decades, we have sourced Chenin Blanc from Wilson Ranch in the Clarksburg AVA, building a longstanding relationship with the family who farms it. This limited-production 2023 Sparkling Chenin Blanc, handcrafted in the Méthode Champenoise tradition, returns by popular demand as a vibrant, elegant expression of this beloved variety.

GROWING SEASON

The Clarksburg appellation in the Sacramento Delta consistently provides us with Chenin Blanc that reflects our Loire Valley-inspired roots. In 2023, a wet winter and cooler spring delayed bud break and slowed ripening compared to recent years. Mild summer temperatures, free from heat spikes, created ideal conditions for gradual flavor development and retention of natural acidity. With one of the latest harvest starts — and longest harvests — in recent memory, we were able to pick each block at optimal ripeness for vibrant, balanced wines.

WINEMAKER COMMENTS

Fermented in 100% stainless steel, this exquisite sparkling wine is bright, crisp and refreshing. Aromas of tart white peach, honeydew melon and Fuji apple rise from the glass, layered with delicate floral notes. Hints of lemon curd, brioche and red fruits add intrigue. On the palate, lively flavors of lemon blossom, kiwi and green apple mingle with accents of raspberry and pomegranate. The finish is clean and mineral-driven, with a touch of creaminess and balanced acidity. This fresh and elegant sparkling wine is delightful now, yet also has the potential to age for more than five years.



BLEND

90% Chenin Blanc
10% Cabernet Franc

FERMENTATION

Stainless steel fermented at 52–58°F
for about 19 days

EN TIRAGE

Aged on the lees 19 months

ALCOHOL | 12.5%

DOSAGE | 3.8 g/L

BRIX | 18.7

PH | 3.04

TA | 7.49 g/L

HARVEST DATES

September 1–13, 2023

DISGORGE DATE

July 8, 2025

VINE AGE | 14–29 years

SOILS

Sandy loam with river rock, some clay

RELEASE DATE

September 2025