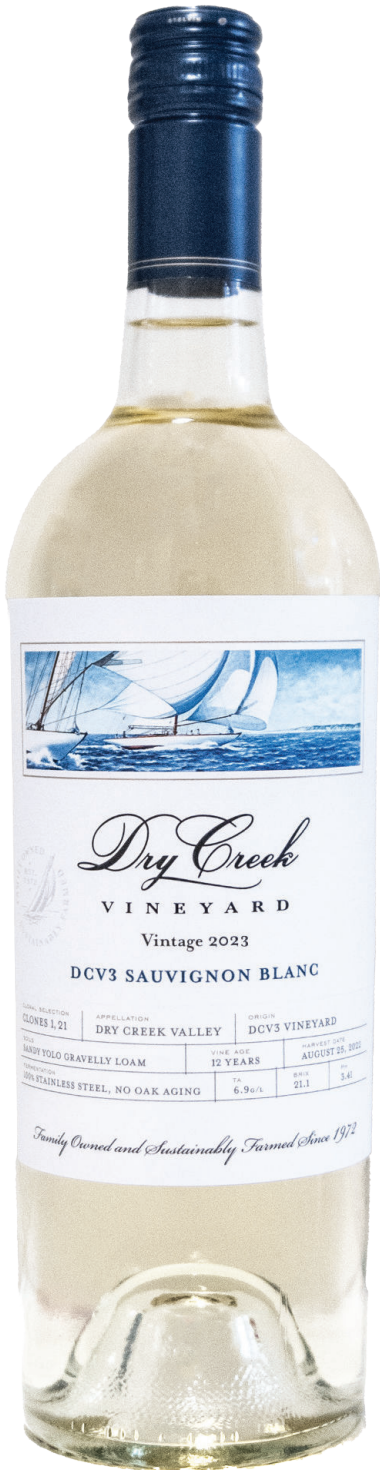




2023 DCV3 SAUVIGNON BLANC

Dry Creek Valley



HISTORY

For over 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 variety in the Dry Creek Valley in our DCV3 Vineyard, against the advice of 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 continue to elevate the winery's Sauvignon Blanc program to new heights!

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – and as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

The 2023 vintage displays intense aromas of Meyer lemon, grapefruit and mango. After a few minutes, softer floral nuances of jasmine and geranium come forward. The palate is bursting with vibrant flavors of lime, peach and passion fruit with hints of parsley, jalapeño and white pepper. The bright acidity of this crisp and refreshing wine is preserved by stainless steel fermentation.

BLEND

100% Sauvignon Blanc

FERMENTATION

Fermented in stainless steel at an average of 50–55°F for 22–24 days

ALCOHOL | 12.5%

BRIX | 20.8

PH | 3.30

TA | 6.9 g/L

HARVEST DATES

September 15–22, 2023

VINE AGE | 12 years

SOILS

Sandy yolo gravelly loam