

2023 SAUVIGNON BLANC Dry Creek Valley



Wine Spectator December 2024





Dry Creek

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92 POINTS

Wine Spectator December 2024



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Wine Spectator December 2024



SAUVIGNON BLANC DRY

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CONEL | TL 30, 530, 917 ROOTSTOCKS 5C, 11

HULLY LOAM, VALLEY FLOOR, ANCIENT ALLUY

RUSIAISLESS STEEL, 185 IN BARRELS 2

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2023 SAUVIGNON BLANC Dry Creek Valley









SAUVIGNON BLANC DRY COMPLETE SA 530, 917 ROUTSTOCKS SC. 11 MULTINAL SA 530, 917 RULLING STOCK SC. 11 RULLING STOCK 155 IN BARRELS 20 Tuning Owned and Statestably The

DRY CREEK VINEYARD 2023 SAUVIGNON BLANC Dry Creek Valley

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

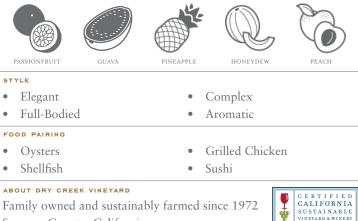
BLEND

100% SAUVIGNON BLANC

FERMENTATION

82% stainless steel fermented at an average of $54\degree\mathrm{F}$ for 22 days; 18% barrel fermented at an average of 61°F for 14 days

FLAVOR PROFILE



Sonoma County, California

WWW.DRYCREEKVINEYARD.COM

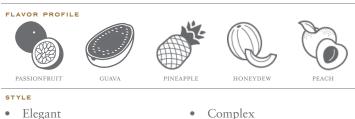
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Elegant

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

Aromatic

CERTIFIED CALIFORNIA

SUSTAINABLE VINEYARD & WINERY

ABOUT DRY CREEK VINEYARD





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- ABOUT DRY CREEK VINEYARD

Family owned and sustainably farmed since 1972 Sonoma County, California



Grilled Chicken

Sushi

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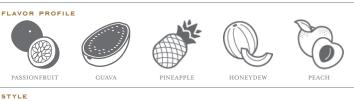
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