



2025  
SAUVIGNON  
BLANC  
*Dry Creek Valley*

PREVIOUS VINTAGE:

91  
POINTS

**WINEENTHUSIAST**  
*December 2025*



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DRY CREEK VINEYARD

# 2025 SAUVIGNON BLANC

Dry Creek Valley

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

**BLEND**

99% SAUVIGNON BLANC, 1% SEMILLON

**FERMENTATION**

82% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F FOR 22 DAYS; 18% BARREL FERMENTED AT AN AVERAGE OF 62°F FOR 16 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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