2025 DRY CHENIN BLANC

Wilson Ranch, Clarksburg

HISTORY

When our founder, David Stare, set out to craft an aromatic white reminiscent of those in France's Loire Valley, his search led him to Clarksburg, where rich soils and cool Delta breezes create ideal conditions for Chenin Blanc. Among the first to recognize the region's potential, Dry Creek Vineyard has partnered with the Wilson family for more than 40 years to produce a wine that is crisp and refreshing, and continues to embody Dave's pioneering spirit — a legacy underscored by our 2023 vintage being named to the Wine Spectator Top 100 Wines of 2025.

GROWING SEASON

After steady winter rains and early springtime warmth, bud break arrived a week ahead of historical averages. Mild weather throughout bud break and flowering contributed to a full, even fruit set, and a healthy crop with good yields. The summer was especially cool with very few heat spikes. This led to consistent and even ripening. While grapes for sparkling wine and a few Sauvignon Blanc vineyards were harvested in mid-late August, the majority of our vineyards ripened 1-2 weeks later than normal. The cool growing season and long hangtime allowed for uniform ripening, resulting in grapes with bright acidity and complex flavors.

WINEMAKER COMMENTS

The 2025 vintage opens with bright, expressive aromas of peach, honeydew melon, and citrus, recalling a classic creamsicle note alongside orange blossom, jasmine, and honeysuckle. Accents of tart mandarin, cucumber, parsley stem, and lemon curd add freshness and complexity. On the palate, the wine is vibrant and layered, offering flavors of ripe peach, honeydew melon, Meyer lemon, and lemon gelato, lifted by citrus blossom and a touch of honey. Notes of cucumber, flower stem, lime and lime peel, celery, and wet-stone minerality bring a crisp, savory edge, while hints of kiwi and chamomile tea add nuance. The mouthfeel is well balanced, with soft, rounded edges through the front and mid-palate, complemented by bright, refreshing acidity that carries the wine to a clean, lively finish.

FERMENTATION
Stainless steel fermented at an average of 52-59ºF for 21 days

ALCOHOL | 12.0%

RESIDUAL SUGAR | 0.32%

BRIX | 20.6

PH | 3.26

TA | 6.4 g/L

HARVEST DATES
August 26–September 5, 2025

VINE AGE | 31 years

SOILS
Sandy and silty clay loam

92 POINTS WINE ENTHUSIAST

91 POINTS Wine Spectator