

Dry Creek
VINEYARD

2010
DRY CHENIN BLANC
Clarksburg

NEW RELEASE!

Our winery is widely considered the North American expert of this wonderfully expressive grape. The 2010 Dry Chenin Blanc is summertime in the bottle with whispers of honeysuckle, pineapple, white peach and honeydew melon. On the palate, the wine expresses soft apple notes, cantaloupe, and pineapple, happily mingling with underlying chalky minerality and freshly grated lemon zest that keeps this wine fresh and crisp. Completely delicious, the 2010 Dry Chenin Blanc is just begging to be your summertime favorite!

2009 VINTAGE

“BEST BUY!” - WINE ENTHUSIAST MAGAZINE

Beautiful Chenin Blanc, among the best in California.
– Steve Heimoff

“AMAZING VALUE!” - FOOD & WINE MAGAZINE

An amazing value, year in and year out. – Ray Isle

RELEASE DATE	June 2011	pH	3.57
BLEND	100% Chenin Blanc	TA	.68g/100mL
APPELLATION	Clarksburg	SOILS	Flat, sandy delta soil
HARVEST DATES	September 18 - October 2, 2010	VINE AGE	20 years on average
ALCOHOL	13.2%	YIELDS	6-7 tons per acre
RESIDUAL SUGAR	0.65% (Dry)		
FERMENTATION	Stainless steel fermented at an average of 55°F for approximately 35 days		

