



DRY CREEK VINEYARD
DRY CHENIN BLANC

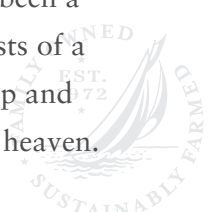
FIRST YEAR PRODUCED 1972	APPELLATION CLARKSBURG	VINEYARD WILSON RANCH
SOIL SANDY & SILTY CLAY LOAM		



CHENIN BLANC & OYSTERS: THE PERFECT PAIRING

When David S. Stare started Dry Creek Vineyard in 1972, his desire was to craft wines that reflected his passion for the Loire Valley in France. A lover of fine Vouvray, Dave’s first vintage in 1972 included a dry style of Chenin Blanc. More than 50 years later, we continue to honor the history and tradition of this incredible white wine. Our Chenin Blanc forms the perfect pairing with fresh oysters, having been a 10-time winner at the Pacific Coast Oyster Competition. This most perfect of marriages consists of a freshly shucked Kumamoto oyster, without sauces or other accoutrements, alongside our crisp and delicious Dry Chenin Blanc. Often described as high on “the bliss factor,” it’s a match made in heaven.

Family Owned and Sustainably Farmed Since 1972



THE ULTIMATE FOOD WINE
SUMMERTIME SIPPER

PAIRING SUGGESTIONS OYSTERS, SHELLFISH, SPICY CUISINE	SERVING TEMPERATURE BELOW 55°F
FLAVOR PROFILE TROPICAL FRUIT, FRESH CITRUS, MINERALS	

OUR DRY CHENIN BLANC is our most versatile food-pairing wine. From fresh shellfish to more hearty fare, the round tropical fruit notes and superb acidity make the wine sublime for any occasion. Year round, a cold bottle of Chenin Blanc makes the perfect apéritif. A key factor in crafting this wine is the use of stainless-steel fermentation. A long, cold soak just after harvest keeps the grapes fresh and vibrant. Our goal is to preserve the integrity of the grape — we like to say the wine should taste like biting into a perfectly ripe and refreshing Chenin Blanc grape.

WHAT OTHERS ARE SAYING
OUTSTANDING ACCOLADES

Sunset	96 Points, Double Gold, Best of Class, Best of Show White Wine – “Lemony, golden delicious apples, orange blossoms.”
WINE ENTHUSIAST	Top 100 Best Buys of 2020, 90 Points – “Lifted acidity lends great balance in this rather light-bodied, bright and delicious offering.”
MARGUERITE THOMAS	“Is there a category of wines one might label as ‘loveable’? If so, Dry Creek’s food friendly and affordable Chenin Blanc definitely belongs there.”
Chicago Tribune	“For years, one of the standard-bearers of the grape from California; big on stone fruit aromas and flavors, refreshingly crisp at the finish, but soft and juicy while it’s going down.”
RICH COOK	“For as long as I’ve been writing this column, Dry Creek’s Chenin from the Clarksburg area north of Napa and Sonoma has been a winner.”
PACIFIC COAST OYSTER WINE COMPETITION	10-Time Winner – Since the founding of the Pacific Coast Oyster Competition in 1995, our Dry Chenin Blanc won a record 10 awards, finishing in the Top 10.



WINEMAKING NOTES
DRY CHENIN BLANC

FERMENTATION 100% STAINLESS STEEL	RESIDUAL SUGAR 0.35%
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WE RECEIVE SUPERIOR CHENIN BLANC fruit from the Clarksburg appellation, allowing us to produce an expressive, nuanced and delicious wine. At first swirl, aromatics of honeydew, watermelon and pineapple spring forward from the glass with floral notes. On the palate, the wine has refreshing flavors of cucumber, lime and nectarine with hints of geranium, sweet basil and ripe orange. The mouthfeel is soft but inviting, with a lively acidity.

THE FIRST NEW WINERY AFTER PROHIBITION
DRY CREEK VINEYARD

FOUNDED 1972	WINE PIONEER DAVID S. STARE	ESTATE VINEYARD ACRES 185 SUSTAINABLY FARMED
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FOUNDED IN 1972 by David S. Stare, Dry Creek Vineyard was the first new winery in the Dry Creek Valley following Prohibition. Dave’s vision to start a winery modeled after a Loire Valley chateau reintroduced the world to the wines of northern Sonoma County. Today, his daughter Kim Stare Wallace continues to build on these established traditions while innovating for the future. With the second generation firmly at the helm, the stewardship and future of Dry Creek Vineyard has never been brighter.

