

Dry Creek
VINEYARD

2006
Dry Chenin Blanc
Clarksburg

35TH VINTAGE RELEASE!



FEATURES AND BENEFITS

- 35 years of tradition, innovation, and excellence.
- Benchmark wine in the category.
- Consistent, outstanding wine quality.
- Refreshing acidity and bright tropical fruit flavors have developed a loyal following among trade and consumers.
- 7 out of 12 years voted a “Top 10” wine in the Pacific Coast Oyster Wine Competition.
- One of Wine Spectator’s 2005 “Top 100 Values.”

“Since 1972, Chenin Blanc has played an integral role at our family winery. Even as other wineries stopped producing Chenin in favor of more profitable varietals, we’ve always taken Chenin Blanc seriously and considered it a very fine wine. With this 35th vintage, I’m proud to say that Dry Creek Vineyard continues to be internationally recognized for our outstanding Chenin Blanc.”

—Don Wallace, President

GRAPES:

100% Chenin Blanc

APPELLATION:

Clarksburg

HARVEST:

September 8 – 9, 2006

FERMENTATION:

Cold fermented in stainless steel at 52°F for 38 days

ALCOHOL: 12.5%

TOTAL ACIDITY: 0.64

PH: 3.57

RESIDUAL SUGAR: Dry

