

NEW
RELEASE!



2007
DRY CHENIN BLANC
Clarksburg

Wine writer Dan Berger calls this wine one of his “old favorites.” Excellent as a summer white wine and a perfect pairing with oysters on the half shell, the 2007 vintage is one of our best ever!

2006 *Vintage Accolades*

- ◆ **APRIL 2008 “BEST AMERICAN WINES \$15 & UNDER”**
Food & Wine Magazine
- ◆ **“WINE OF THE WEEK”**
Jancis Robinson
- ◆ **“10 WINES YOU SHOULD BE DRINKING...BUT PROBABLY AREN'T”**
Chicago Tribune
- ◆ **“ALL AMERICAN BARGAIN WINE”**
San Francisco Chronicle
- ◆ **“ONE OF THE FINEST NEW WORLD CHENIN BLANCS WE'VE TASTED”**
Alan Boehmer, Los Angeles based wine critic and educator
- ◆ **“8-TIME OYSTER AWARD WINNER”**
Pacific Coast Oyster Wine Competition

GRAPES:

100% Chenin Blanc

APPELLATION:

100% Clarksburg
(Sacramento Delta region)

HARVEST:

August 27 - 30, 2007

FERMENTATION:

Cold fermented in stainless steel at
52°F for 35 days

ALCOHOL: 12.5%

TOTAL ACIDITY: 0.59

pH: 3.67

RESIDUAL SUGAR: 0.6%

Dry Creek
VINEYARD

