

# 2008 DRY CHENIN BLANC

Clarksburg

## NEW RELEASE!



A FRESH NEW LOOK. SAME TERRIFIC WINE.

### FEATURES AND BENEFITS

- Screw cap closure modernizes the look and feel, appealing to a new generation of wine drinkers.
- Inviting new label design is elegant and sophisticated.
- “Wilson Ranch” vineyard designation further highlights the distinct *terroir* of the Clarksburg appellation.
- Seal of sustainability highlights our commitment to promote and enhance a more earth friendly farming environment.

RELEASE DATE	June 1, 2009	pH	3.73
BLEND	100% Chenin Blanc	TA	.62g/100mL
APPELLATION	100% Clarksburg (Sacramento Delta Region)	SOILS	Sandy, well draining
HARVEST DATES	August 23 – 30, 2008	VINE AGE	10-20 years
ALCOHOL	12.5%	YIELDS	6-8 tons per acre
RESIDUAL SUGAR	0.6% (Dry)		
FERMENTATION	Stainless steel fermented at an average of 52° F for approximately 30 days		

*Dry Creek*  
V I N E Y A R D

