

## 2005 REGATTA WHITE – CALIFORNIA



**GRAPES** 42% Sauvignon Blanc,  
40% Chardonnay, 17% Viognier,

**APPELLATION** California

**PRODUCTION** 1,163 cases

**FERMENTATION** Fermented 15 days  
at 55° F

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.57

**PH** 3.64

**RESIDUAL SUGAR** Dry

### WINEMAKER COMMENTS

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At first swirl, citrus, melon, and pear show up in the aroma. They are soon married with scents of toast and vanilla creating another layer of fragrance. On the palate, flavors of grapefruit and honeysuckle from the Sauvignon Blanc show through while crème and lemon from the Chardonnay and Viognier add depth and balance. This easy drinking wine pairs beautifully with white fish or pasta in a light crème sauce.



POST OFFICE BOX T  
3770 LAMBERT BRIDGE RD  
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000  
FACSIMILE 707.433.5329  
WWW.DRYCREEKVINEYARD.COM