



2022 DCV3 SAUVIGNON BLANC

Dry Creek Valley



HISTORY

For over 50 years, Dry Creek Vineyard has been a leader in Sauvignon Blanc in California. Winery founder David S. Stare was the first person to plant the Sauvignon Blanc variety in the Dry Creek Valley in our DCV3 Vineyard, against the advice of viticultural experts. Many years later, Sauvignon Blanc is now the most widely planted white variety in the Dry Creek Valley, and his daughter Kim and her husband Don continue to elevate the winery's Sauvignon Blanc program to new heights!

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage – cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

Our 2022 vintage of DCV3 Sauvignon Blanc displays intense aromas of lemon, lime, grapefruit and passion fruit. After a few more minutes of airing, softer herbal nuances of jasmine, thyme and chamomile come forward. The palate is bursting with vibrant flavors of Meyer lemon and nectarine with striking hints of cucumber, jalapeño and white pepper. The bright acidity of this crisp and refreshing wine is preserved by stainless steel fermentation. Enjoy this lively wine now in its youth, or age for a few years if desired.

BLEND

100% Sauvignon Blanc

FERMENTATION

Fermented in stainless steel at an average of 52°F for 28 days

ALCOHOL | 12.8%

BRIX | 21.1

PH | 3.41

TA | 6.9 g/L

HARVEST DATES

August 25, 2022

VINE AGE | 11 years

SOILS

Sandy Yolo gravelly loam

YIELDS

4 tons per acre