



# 2022 SAUVIGNON BLANC

*Dry Creek Valley*

PREVIOUS VINTAGE:

**91**  
**POINTS**

WINE SPECTATOR  
*November 2022*



# 2022 SAUVIGNON BLANC

*Dry Creek Valley*

PREVIOUS VINTAGE:

**91**  
**POINTS**

WINE SPECTATOR  
*November 2022*



# 2022 SAUVIGNON BLANC

*Dry Creek Valley*

PREVIOUS VINTAGE:

**91**  
**POINTS**

WINE SPECTATOR  
*November 2022*



# 2022 SAUVIGNON BLANC

*Dry Creek Valley*

PREVIOUS VINTAGE:

**91**  
**POINTS**

WINE SPECTATOR  
*November 2022*



DRY CREEK VINEYARD

# 2022 SAUVIGNON BLANC

Dry Creek Valley

*"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."*

**BLEND**

79% SAUVIGNON BLANC, 14% SAUVIGNON MUSQUÉ,  
7% SAUVIGNON GRIS

**FERMENTATION**

81% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F  
FOR 24 DAYS; 19% BARREL FERMENTED AT AN AVERAGE OF  
63°F FOR 12 DAYS

**FLAVOR PROFILE**



PASSIONFRUIT



GUAVA



MEYER LEMON



LIME



CUCUMBER

**STYLE**

- Elegant
- Full-Bodied
- Complex
- Aromatic

**FOOD PAIRING**

- Oysters
- Shellfish
- Grilled Chicken
- Sushi

**ABOUT DRY CREEK VINEYARD**

Family owned and sustainably farmed since 1972  
Sonoma County, California

[WWW.DRYCREEKVINEYARD.COM](http://WWW.DRYCREEKVINEYARD.COM)



DRY CREEK VINEYARD

# 2022 SAUVIGNON BLANC

Dry Creek Valley

*"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."*

**BLEND**

79% SAUVIGNON BLANC, 14% SAUVIGNON MUSQUÉ,  
7% SAUVIGNON GRIS

**FERMENTATION**

81% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F  
FOR 24 DAYS; 19% BARREL FERMENTED AT AN AVERAGE OF  
63°F FOR 12 DAYS

**FLAVOR PROFILE**



PASSIONFRUIT



GUAVA



MEYER LEMON



LIME



CUCUMBER

**STYLE**

- Elegant
- Full-Bodied
- Complex
- Aromatic

**FOOD PAIRING**

- Oysters
- Shellfish
- Grilled Chicken
- Sushi

**ABOUT DRY CREEK VINEYARD**

Family owned and sustainably farmed since 1972  
Sonoma County, California

[WWW.DRYCREEKVINEYARD.COM](http://WWW.DRYCREEKVINEYARD.COM)



DRY CREEK VINEYARD

# 2022 SAUVIGNON BLANC

Dry Creek Valley

*"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."*

**BLEND**

79% SAUVIGNON BLANC, 14% SAUVIGNON MUSQUÉ,  
7% SAUVIGNON GRIS

**FERMENTATION**

81% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F  
FOR 24 DAYS; 19% BARREL FERMENTED AT AN AVERAGE OF  
63°F FOR 12 DAYS

**FLAVOR PROFILE**



PASSIONFRUIT



GUAVA



MEYER LEMON



LIME



CUCUMBER

**STYLE**

- Elegant
- Full-Bodied
- Complex
- Aromatic

**FOOD PAIRING**

- Oysters
- Shellfish
- Grilled Chicken
- Sushi

**ABOUT DRY CREEK VINEYARD**

Family owned and sustainably farmed since 1972  
Sonoma County, California

[WWW.DRYCREEKVINEYARD.COM](http://WWW.DRYCREEKVINEYARD.COM)



DRY CREEK VINEYARD

# 2022 SAUVIGNON BLANC

Dry Creek Valley

*"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."*

**BLEND**

79% SAUVIGNON BLANC, 14% SAUVIGNON MUSQUÉ,  
7% SAUVIGNON GRIS

**FERMENTATION**

81% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 52°F  
FOR 24 DAYS; 19% BARREL FERMENTED AT AN AVERAGE OF  
63°F FOR 12 DAYS

**FLAVOR PROFILE**



PASSIONFRUIT



GUAVA



MEYER LEMON



LIME



CUCUMBER

**STYLE**

- Elegant
- Full-Bodied
- Complex
- Aromatic

**FOOD PAIRING**

- Oysters
- Shellfish
- Grilled Chicken
- Sushi

**ABOUT DRY CREEK VINEYARD**

Family owned and sustainably farmed since 1972  
Sonoma County, California

[WWW.DRYCREEKVINEYARD.COM](http://WWW.DRYCREEKVINEYARD.COM)

