

# 2015 Dry Creek

## Chenin Blanc

100% Chenin Blanc, fermented in stainless steel tanks (no oak).  
0.6% residual sugar (off-dry)

**Certified California  
Sustainable Winegrowing!**

**90 points**

*WineReviewOnline.com*, Michael Apstein, May 24, 2016.

**"Even though the grape variety is Chenin Blanc, Dry Creek Vineyard labels it as Dry Chenin Blanc for emphasis, which is appropriate. Fresh and vibrant, it's a blissful harmony of fruit and zing. Think sushi or poolside. Buy it by the case for the summer."**

**Food pairings:** Great with oysters, fin fish, shellfish & summer salads. Try with Sushi, Asian, Thai or Indian inspired cuisine!

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# 2015 Dry Creek

## Sauvignon Blanc

Dry Creek Valley Sauvignon Blanc, with 13% Sauvignon Musqué and 4% Sauvignon Gris. Stainless steel fermentation was supplemented with small amounts of chestnut, acacia and French oak barrels adding additional character and nuance.

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**95 points**

*WineReviewOnline.com*, Robert Whitley, May 24, 2016.

**"The previous vintage of this classic Sonoma County sauvignon was a stunner. The new vintage, 2015, may well be better. From the nose, which shows white flower and spice, to the mouth-watering palate that offers aromas of ripe white peach and citrus, this is a memorable sauvignon blanc that rivals the finest California has to offer. Serve it with freshly shucked oysters, steamed shellfish or summery pasta dishes, or simply sit back and enjoy this exceptional sauvignon on its own."**

**Serving Suggestions:** Perfect with oysters and other shellfish, Sushi and lighter fish dishes – sole, tilapia and trout.

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