

2010 DCV3 SAUVIGNON BLANC – DRY CREEK VALLEY



HISTORY

DCV3 (Dry Creek Vineyard #3) is the crown jewel of our estate vineyards and was the very first to be planted to Sauvignon Blanc in the Dry Creek Valley. It was founder Dave Stare's passion for the wines of the Loire Valley in France that first inspired him to plant (at the time) such an "unusual" variety. Along the way, he was advised by many experts not to plant Sauvignon Blanc. In typical Dave fashion, he forged ahead in pursuit of his dream. Many years later, Sauvignon Blanc is now the number one planted white variety in the Dry Creek Valley and Dave's vision has led to a reawakening of viticulture in this once sleepy corner of Sonoma County.

GROWING SEASON

The 2010 vintage may go down as one of the more difficult, challenging vintages of the last decade. With varied growing conditions, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team came through, keeping a cool head and bringing in fruit that achieved full ripeness, flavor and balance.

WINEMAKER COMMENTS

At first swirl, our DCV3 Sauvignon Blanc presents a unique spicy aroma that is framed by citrus and grapefruit notes. On the palate, vibrant minerality shines through, with elements of jalapeño, lemon, and fresh limes. A few turns of the glass reveals a wine with an excellent core of acidity and zesty nuances that show a true distinctive character and terroir of the Dry Creek Valley. DCV3 is a historic vineyard and may well be one of our region's most important and well-respected properties.

SUGGESTED CALIFORNIA RETAIL PRICE	\$25/bottle
PRODUCTION	175 cases
RELEASE DATE	November 2012
BLEND	100% Sauvignon Blanc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 16-22, 2010
ALCOHOL	13.5%
BRIX	Average 22.8
FERMENTATION	Stainless steel fermented at an average of 52°F for approximately 30 days.
PH	3.40
TA	.64g/100mL
SOILS	Sandy loam
VINE AGE	30+ years in age
YIELDS	Approximately 4 tons per acre

