2009 Dry Creek Vineyard ‘Foggy Oaks’
Russian River Valley Chardonnay

Dry Creek Vineyard has long been known for two wines in particular.

Among reds, the star of the cellar is Zinfandel. Among whites, it’s Sauvignon Blanc. But beginning not quite a decade ago, the Dry Creek winemaking team made a commitment to crafting world-class Chardonnay as well. That meant developing a vineyard in Sonoma County’s Russian River Valley.

The vineyard was named Foggy Oaks, and the 2009 vintage is the second from that cool Russian River site, where the maritime influence helps vintners produce Chardonnay wines that are flavorful and possess expressive character.

The Dry Creek team goes the extra mile in every step of the winemaking process. The harvest was perfectly timed, just before the October rains. Whole cluster pressing was used for gentle extraction. The finest French oak barrels were utilized for aging. The finished product is world-class in every way, and a delicious addition to the Dry Creek line.

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**Tasting Notes**

**Grape Composition:**
100% Chardonnay

**Aging Vessels:**
French Oak Barrels (34% New) for 11 Months

**Grape Source:**
Foggy Oaks Vineyard
in Russian River Valley

**When to Drink:**
Now Through 2016

**Aromas and Flavors:**
Coconut, Butterscotch, Oak and Baked Apple Pie

**Our Tasting Panel Score:**
92 Points

This rich, viscous wine offers notes of coconut, butterscotch, oak and baked apple pie.

**FOOD PAIRING SUGGESTIONS:** pasta with a white cream sauce, or baked halibut.

WINE RE-ORDER #: 24040

SKU 20390