



Dry Creek
VINEYARD



BORDEAUX LOVERS CLUB
NEWSLETTER

October 2019



FAMILY WINEMAKING SINCE 1972



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Hello Bordeaux Lovers!

We have always advocated for the art of blending here at Dry Creek Vineyard, particularly with the noble Bordeaux varietals. In fact, my father, David Stare, felt so strongly about the prestige of Bordeaux-inspired wines from California, that he was instrumental in creating a new classification for this style of wine, called Meritage, back in 1986. I find that most people pronounce this term as if it were French, like Merit-ahge, but it actually rhymes with the word “heritage”! I hope you will enjoy learning more about the history of the designation and all that it entails in this newsletter.

We are only one year away from our next wine cruise, which we are thrilled to announce will be in Tahiti! Our 10-night journey (October 14-24, 2020) will take us through the Society Islands, including Bora Bora and Moorea, as well as the incredible Tuamotu Archipelago. There is something for everyone on this dream vacation, including snorkeling, diving, relaxing, delicious food, and of course, Dry Creek Vineyard wines!

I hope that you will consider joining me and my husband Don on this fabulous trip. To book your cabin, please contact our friends at Expedia Cruise Ship Centers at 877-651-7447 or WineClub@CruiseShipCenters.com.

My best,



Kim Stare Wallace

President



STEAK GAUCHO-STYLE WITH CHIMICHURRI SAUCE

PAIRING: 2017 Malbec

FOR CHIMICHURRI SAUCE:

- 1 cup parsley, chopped
- 3 - 5 cloves garlic, minced
- 1 tsp salt
- ½ tsp freshly ground pepper
- 2 tbsp fresh oregano leaves

- 2 tbsp shallot or onion, minced
- ¼ cup vegetable or olive oil
- 3 tbsp red wine vinegar
- 3 tbsp lemon juice

FOR STEAK:

- 1 tbsp cayenne pepper
- 3 tbsp salt
- 2½ lbs rib-eye, New York strip, or sirloin steak, 1½ inch thick
- 2 baguettes, cut into ¼-inch-thick slices

METHOD: Preheat a grill. Place all chimichurri sauce ingredients in a blender or food processor and pulse until well chopped, but not pureed. Reserve.

To make grilling sauce, dissolve cayenne pepper and salt in 1 cup hot water. Transfer to a container. Place the steak directly over a hot grill, baste with the cayenne grilling sauce, and grill until the outer portion of the meat reaches the desired degree of doneness. For extra spicy steak, baste 2 or 3 additional times with the cayenne pepper mixture during grilling process. Remove the steak from the grill and slice long strips from the outer edges of the steak. To serve, place sliced steak on baguette slice. Spoon chimichurri sauce over steak and enjoy. *Serves 4.*



MERITAGE OR MERITAHHGE

Dry Creek Vineyard has long advocated the advantages of traditional Bordeaux-style blending and winery founder David Stare was among California's first vintners to plant Merlot and Cabernet Franc for just that purpose. The traditional winemaking style at the time was to bottle single varietals, such as Cabernet Sauvignon, which directly contradicted the blending style of winemaking that had been established for centuries in Bordeaux, France. Legally, in order for a wine to be labeled with a varietal name, such as "Cabernet Sauvignon," it must derive at least 75% of its volume from that grape. This meant, that if Dave made the best wine of his life with a final blend of 74% Cabernet Sauvignon and 26% Merlot, the wine would be labeled merely as "Red Table Wine" and it would be challenging to sell.

This was unacceptable to Dave, so in 1988, Dry Creek Vineyard and a group of American vintners formed The Meritage Association (now The Meritage Alliance) to identify and promote handcrafted wines blended from the traditional "noble" Bordeaux varieties. They needed a classification that would encourage maximum creativity in blending, without being hampered by having to sell something that was called red table wine. "Meritage," pronounced like "heritage," was selected from more than 6,000 entries in an international contest to name the new wine category. Meritage is an invented word that combines "merit" and "heritage" - reflecting the quality of the grapes

and the ancient art of blending wine. Once the classification was officially established, we quickly removed the labels from our 1985 vintage of red wine and printed updated labels with the new verbiage. From then on, our 1985 Meritage has been recognized as the first wine to proudly display the term.

The red noble Bordeaux varieties that can be included for this classification are Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot and the rarer St. Macaire, Gros Verdot and Carmenère. The white noble Bordeaux varieties are Sauvignon Blanc, Sémillon and Muscadelle du Bordelais. If any other wine makes up part of the blend, the wine is not considered a Meritage, and will just state "Red Wine" or "White Wine" on the label.

The pioneers of this movement selected the term Meritage to identify wines that represent the highest form of the winemaker's art of blending and distinguish these wines from the more generic style of a red blend. This name was originally limited to American wines, but it has since expanded to include international wines as well. Over the years, the word Meritage has been widely adopted into the English lexicon to describe a mixture of several things or something of unusually high quality. We hope that when you taste our Meritage wines you will agree that they are in a class of their own and deserve this distinction!

UPCOMING EVENTS



HOLIDAY CELEBRATION

November 30, 2019

12:00 - 2:00 PM | 2:00 - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 4 Guests
21 and Older Only
Sorry, No Children Allowed

To RSVP, please visit
www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 123.



WINTER WINELAND

January 18-19, 2020

11:00 AM - 4:00 PM

\$45 Weekend | \$35 Sunday Only
\$5 Designated Driver
21 and Older Only
Sorry, No Children Allowed

To purchase tickets, please visit
www.wineroad.com/events/winter-wineland

We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING 20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 DCV3 Estate Sauvignon Blanc - Dry Creek Valley - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2017 The Mariness - Dry Creek Valley - SOLD OUT	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - Dry Creek Valley - SOLD OUT	\$22.00	\$17.60	\$198.00
2017 DCV10 Estate Pinot Noir - Russian River Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2017 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - Russian River Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2016 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley - SOLD OUT	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - Dry Creek Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Malbec - Dry Creek Valley - Wine Club Exclusive	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Merlot - Dry Creek Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Western Slopes Cabernet Sauvignon - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$80.00	\$64.00	\$720.00

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