

Dry Creek

VINEYARD

FAMILY WINEMAKING
SINCE 1972



WINE CLUB
NEWSLETTER

November 2016



GREETINGS!

We just wrapped up our 45th harvest and it was quite a whirlwind! The 2016 harvest has been a pleasant surprise

after the short crop of 2015 and the drought conditions during the previous years. We had several heat spikes in September, so the season was fast and furious. The aromas of Sauvignon Blanc are strong and vibrant, Zinfandel is showing some beautiful, pure berry flavors and the Cabernet Sauvignon of this vintage is sure to be a standout!

Many of you already know that we have produced a Dry Chenin Blanc and Fumé Blanc for 45 consecutive vintages, but it is a little known fact that we have crafted a Chardonnay every year as well! Our approach to this classic varietal has transformed over the years, but I can say with confidence that our DCV Estate Block 10 Chardonnay is the best it has ever been. In the modern world of creating things that are bigger and faster, we are bucking the trend and shifting towards a smaller and slower approach - with incredible results!

Finally, I'd like to take a moment to thank all of you for your continued patronage and commitment to Dry Creek Vineyard. We know that there are a lot of wineries out there, and we are very happy to have you as a part of our wine club family. As always, I love to hear from you. Please feel free to write me at wineclub@drycreekvineyard.com to share your comments on this club, or your favorite moments with our wines.

Wishing you all a happy and healthy holiday season.

My best,
KIM STARE WALLACE
President

DCV ESTATE BLOCK 10

Our Smaller and Slower Approach to Chardonnay

Chardonnay has a long history at Dry Creek Vineyard. Along with Dry Chenin Blanc and Fumé Blanc, it is the only other wine that we have produced in every vintage of our 45-year history. In the early years, David Stare produced just a small amount sourced from the "Remhoogte Vineyard", farmed by Robert Young and his wife Gertrude in northern Healdsburg. As the winery grew, so did production and by the late 1990s we were producing over 30,000 cases of Sonoma County Chardonnay.

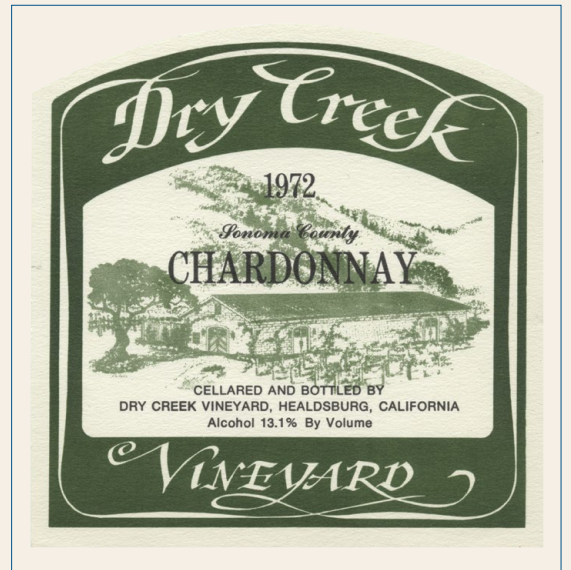
When the second generation took the helm, Kim and her husband Don decided to shift the focus of the Chardonnay program to be more in line with the family's uncompromising commitment to quality. In 2003, production was cut to a mere 7,500 cases with all of the grapes coming from the Russian River Valley. Five years later, production dropped again to 3,500 cases with all of the fruit sourced from our estate "Foggy Oaks" vineyard. With each new iteration of Chardonnay the quality was increasing, but Kim knew that it could still be better.

In 2011, Winemaker Tim Bell came on board and Kim issued him a challenge to "make the best darn Chardonnay you can." Tim immediately headed out into our estate DCV10 vineyard in Russian River Valley to investigate the growing conditions and found 30 rows in the northeast corner that caught his eye.



Winemaker Tim Bell

The well draining, gravelly soils and low fertility zones provided us with fruit that had a full ripeness of flavor. The canopy was functional as well, performing photosynthesis and transpiration late into the season so that the Chardonnay fruit retained its crisp acidity. The moderate climate of the Russian River Valley and fog from the Pacific Ocean kept our grapes protected from the harsh sun, allowing them to ripen evenly and slowly. All of these factors combined would create a Chardonnay with incredible dimension and depth, but only 1,250 cases could be produced from the 30 rows. Without hesitation, Kim agreed and DCV Estate Block 10 Chardonnay was born.



FEBRUARY 11 - 1 pm - 4 pm

**Barrel Tasting - Wine Club Exclusive
New Release Reception**

Join us for a memorable barrel tasting experience! Sample upcoming vintages directly from the barrel, taste individual blending components and savor current club wine selections in our cellar.

Complimentary for club members.

\$25 per person for up to 2 guests. 21 and older



APRIL 29 & 30 - 1 pm - 4 pm

Passport to Dry Creek Valley

Chart your course and join the regatta for the Dry Creek Cup! We're celebrating 45 years of family winemaking in the Dry Creek Valley. The weekend will be filled with delicious victuals, salty shanties and a stem to stern selection of fabulous wines!

To purchase tickets, visit www.wdcv.com.



MAY 20 - 1 pm - 4 pm

**A Day in the Loire Valley
Wine Club Exclusive - New Release Reception**

Revel in the sights, sounds, food and *joie de vivre* of A Day in the Loire Valley. Sample our Loire-inspired wines while you relax and enjoy family and friends in the comfort of our gardens with music, food pairings, artists and more!

Complimentary for club members.

\$25 per person for up to 2 guests. 21 and older



JUNE 23

**Summer Zinfandel Dinner
Wine Club Exclusive**

Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! Extremely limited seating.

\$95 per person. 2 tickets per membership.



JUNE 24 - 1 pm - 4 pm

Summer of Zin

Back by popular demand, the Sun Kings are the Bay Area's premier Beatles cover band. Each year, we sell out our picnic area and witness an awesome concert with Dry Creek Vineyard wines and food available for purchase. Gates open at noon.

\$28 - exclusive wine club member price

\$35 - general public



JULY 16

Dave Stare's Dixieland Jazz Festival

This is a great way to spend the afternoon on our beautiful picnic grounds! You'll enjoy jazz legends, new talent and local favorites while sipping Dry Creek Vineyard wines. Details to come so stay tuned!



JULY 29

**Summer Vineyard Dinner
Wine Club Exclusive**

Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! Extremely limited seating.

\$95 per person. 2 tickets per membership.



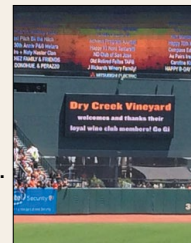
TBD

Giants Game - Wine Club Exclusive

Join us for an incredible day of baseball! In our private lounge, we will have a pre-game reception including scrumptious gourmet fare and delicious Dry Creek Vineyard wines. Space is extremely limited.

\$195 per person. 2 tickets per membership.

21 and older



TBD

Sailing Adventure - Wine Club Exclusive

Join us for a spectacular day on the San Francisco Bay aboard a classic schooner. This club member only event begins with lunch, followed by a three hour sail. There will only be a handful of slots open for this exclusive experience.

\$150 per person. 2 tickets per membership.



SEPTEMBER 23

Harvest Dinner - Wine Club Exclusive

Join us the evening before our Harvest Experience for a memorable dinner amongst the vines and break bread with fellow club members and our winemaker Tim Bell to celebrate Harvest 2017. Extremely limited seating.

\$95 per person. 2 tickets per membership.



SEPTEMBER 24 - 1 pm - 4 pm

**Harvest Experience - Wine Club Exclusive
New Release Reception**

Join us for an afternoon of fun and educational activities to help celebrate the season. Taste through our delicious wines, mingle with your friends and fellow club members and enjoy the ambiance of our cellar and outdoor garden.

Complimentary for club members.

\$25 per person for up to 2 guests. 21 and older



NOVEMBER 25 - 1 pm - 4 pm

**Holiday Celebration - Wine Club Exclusive
New Release Reception**

This Thanksgiving weekend tradition is the perfect way to spark your holiday spirit. Our tasting room and cellar will be adorned for the season along with charming gift ideas, sweet treats and fabulous club wines.

Complimentary for club members.

\$25 per person for up to 2 guests. 21 and older



DECEMBER 2

**Holiday Winemaker Dinner
Wine Club Exclusive**

A culinary extravaganza! Join proprietors Don and Kim Stare Wallace with winemaker Tim Bell as they lead you through an incredible wine and food experience. Truly a night to remember!

\$150 per person. 2 tickets per membership.



To RSVP, or for more information on these events, please contact Salina Littleton at wineclub@drycreekvineyard.com, or call her at 707-433-1000 x123.



We love your four-legged friends, however we ask that you leave your pets at home during events.

EASY SHORT RIBS BRAISED IN RED WINE

◆ Pairing: 2013 Endeavour Cabernet Sauvignon - Dry Creek Valley ◆

INGREDIENTS

1 TBSP	unsalted butter	2 CLOVES	garlic, minced	2 TBSP	vegetable oil
1	medium onion, finely chopped	2 TBSP	tomato paste	4	2-inch-thick, flanken-cut short ribs with bone (2 ¾ pounds)
1	large celery rib, finely chopped	2 TBSP	all-purpose flour	TO TASTE	salt and freshly ground pepper
1	large carrot, finely chopped	2 CUPS	dry red wine	FOR SERVING	buttered egg noodles
		4 CUPS	veal or chicken stock		

METHOD In a large Dutch oven, melt the butter. Add the onion, garlic, celery and carrot, cover and cook over moderate heat until slightly softened, about 5 minutes. Uncover and cook until the vegetables are lightly browned, about 3 minutes longer. Stir in the tomato paste. Add the flour and cook for 1 minute, stirring. Add the wine and stock and bring to a simmer.

Meanwhile, heat the oil in a large skillet until shimmering. Season the ribs with salt and pepper, add them to the pan and cook over moderately high heat, turning, until they are well browned, about 15 minutes.

Transfer the short ribs to the Dutch oven. Partially cover and cook over moderately low heat until very tender, about 2 hours.

Transfer the ribs to a plate and remove the bones. Strain the sauce into a heatproof measuring cup and skim off the fat. Return the sauce to the Dutch oven and boil until reduced to 2 cups, about 10 minutes. Return the meat to the sauce and simmer over low heat until heated through. Serve the ribs with egg noodles.

Serves 4.



OUR LATEST ACCOLADES



2015
FUMÉ BLANC
SONOMA COUNTY

90
POINTS

TOP 100
BEST BUY
WINES FOR
2016

WINEENTHUSIAST
MAGAZINE



2013
OLD VINE ZINFANDEL
DRY CREEK VALLEY

93
POINTS

WINEENTHUSIAST
MAGAZINE



2013 ENDEAVOUR
CABERNET SAUVIGNON
DRY CREEK VALLEY

93
POINTS

Robert Parker's
Wine Advocate

Every aspect of our DCV Estate Block 10 Chardonnay is handcrafted – from manual sorting in the vineyard, to small lot fermentations that require individual care and attention. Instead of destemming the fruit, we press the entire cluster and utilize the stems as a natural press aid. Our long, gentle press cycle minimizes extraction of any harsh aromas or flavors and increases the aging potential of our final blend. Some lots are fermented with native yeasts, while others undergo sequential fermentation with a non-*Saccharomyces* yeast strain. By utilizing both types of yeast, we can complete the fermentation to dryness, resulting in more complex flavors.

We ferment our DCV Estate Block 10 Chardonnay in carefully selected French oak barrels that are made from tight-grain wood and with toasts that compliment the intense fruit flavors without overwhelming the wine. Careful management of the *sur lie* aging is very important to achieve a richer texture and increase flavor complexity while maintaining freshness of the fruit. We are continually tasting the wine to determine the perfect luxurious mouthfeel. Once we have the right balance of aromatics, fresh fruit flavors and increased body, we rack the wine to

tank and prepare for bottling.

“We have had to rethink our entire approach to Chardonnay,” says Tim. “It’s extremely rewarding to see how this wine has developed. The entire winemaking team is very proud.”



DCV Estate Block 10 Vineyard - Russian River Valley

◆ WINE LIST ◆

SIGNATURE WINES	Retail Bottle	CLUB MEMBER PRICING	
		20% Savings Bottle	25% Savings Case
2015 Fumé Blanc - Sonoma County	\$14.00	\$11.20	\$126.00
2015 Sauvignon Blanc - Dry Creek Valley	\$18.00	\$14.40	\$162.00
2012 Meritage - Dry Creek Valley	\$30.00	\$24.00	\$270.00
2013 Merlot - Dry Creek Valley	\$26.00	\$20.80	\$234.00
2013 Cabernet Sauvignon - Dry Creek Valley	\$26.00	\$20.80	\$234.00
2014 Old Vine Zinfandel - Dry Creek Valley	\$32.00	\$25.60	\$288.00
2012 The Mariner - Dry Creek Valley	\$45.00	\$36.00	\$405.00
LIMITED RELEASE WINES			
2014 DCV3 Estate Sauvignon Blanc - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2014 DCV Estate Block 10 Chardonnay - Russian River Valley	\$30.00	\$24.00	\$270.00
2014 Malbec - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2014 DCV10 Estate Pinot Noir - Russian River Valley	\$40.00	\$32.00	\$360.00
2014 DCV7 Estate Zinfandel - Wallace Ranch - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Beeson Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Somers Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Estate Zinfandel - Spencer’s Hill Vineyard - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2014 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2014 Vogensen Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$70.00	\$56.00	\$630.00

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 Content: 100% Recycled, 50% Post-Consumer Waste,
 Processed Chlorine Free

