



NEWSLETTER

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SPRING 2017

*Dry Creek*

VINEYARD

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## The Tradition of Field Blend Vineyards

### ~ BEESON RANCH ZINFANDEL ~

For centuries, farmers have produced wine by harvesting and fermenting the miscellaneous assortment of grapes that were planted in their fields. This tradition of “field blends” lives on today, though it is becoming increasingly rare to find a vineyard planted in this old-world style.

Field blend vineyards are planted with multiple varietals, in a seemingly random way. This means that a Zinfandel vine might be planted right in between a Petite Sirah vine and a Carignane vine. The whole field is picked at one time, and all of the grapes are fermented together for a wine that is truly created in the vineyard.

When European immigrants migrated to California in search of gold in the early 1850s, they brought indigenous vine cuttings with them in an effort to carry on their heritage. An era of experimentation began as they settled into their new surroundings and searched for which varietals would be successful.

When the phylloxera epidemic struck in the late 19th century, many of the vineyards had to be replanted. By this point, growers were starting to learn which varietals were successful in different locations and what they wanted in their blends. In Dry Creek Valley, these old vine vineyards were primarily planted to Zinfandel, with Petite Sirah, Carignane and Alicante Bouschet mixed in.

Our Beeson Ranch Zinfandel is the perfect example of a field blend wine, with the original vineyard planted in the late 1800s. Beeson Ranch features the usual suspects of Zinfandel, Petite Sirah, Carignane, Grenache and Alicante Bouschet, interspersed with some unique vines of Pinot St. George (also known as Négrette) and a white varietal called Trousseau Gris.

In most cases, these field blend vineyards are at least 50 years old, and some as old as 150 years! The resulting wines are extremely concentrated and intensely flavored, reflective of the rich history of these treasured vines.



## 2014 BEESON RANCH ZINFANDEL – DRY CREEK VALLEY

**2013 Vintage: 90 Points | WINE SPECTATOR MAGAZINE**



**RETAIL:**  
\$45.00

**20% SAVINGS**  
**BOTTLE:**  
\$36.00

**25% SAVINGS**  
**CASE:**  
\$405.00

**PRODUCTION:** 754 cases | **BLEND:** 82% Zinfandel, 18% Petite Sirah

**HARVEST DATE:** September 23 - 29, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 25° | **PH:** 3.71

**TA:** 6.0g/L | **BARREL AGING:** 19 months in French, American and Hungarian oak; 20% new oak

**FERMENTATION:** 10 days in fermenters at 82°F - 88°F; pumped over twice daily. | **VINE AGE:**

100+ years | **YIELDS:** Less than 1 ton per acre

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**WINEMAKER COMMENTS:** Planted in the late 1800s, Beeson Ranch is one of Dry Creek Valley's oldest and most prized vineyards. The old gnarled vines, first planted by Italian immigrants, provide us with some of our most intriguing Zinfandel grapes. The initial aromatics of the wine are refined and elegant with underlying espresso and white pepper elements. After several minutes of airing, more dramatic aromas of bay leaf, graphite and blackberry characters come through. The palate is supple and rich with silky tannins that mingle with dark cherry, blackberry and dark chocolate. The finish is long, pure and mouthwatering.

## 2016 PETITE ZIN ROSÉ – DRY CREEK VALLEY



**RETAIL:**  
\$20.00

**20% SAVINGS**  
**BOTTLE:**  
\$16.00

**25% SAVINGS**  
**CASE:**  
\$180.00

**PRODUCTION:** 602 cases | **BLEND:** 92% Zinfandel, 8% Petite Sirah

**HARVEST DATES:** August 31 - September 17, 2016 | **ALCOHOL:** 14.1% | **BRIX:** Average 22.8°

**PH:** 3.52 | **TA:** 7.5g/L | **BARREL AGING:** All stainless steel and neutral oak barrels

**FERMENTATION:** Average 23 days at 55°F; 72% stainless steel and 28% barrel fermentation

**VINE AGE:** 12 - 25 years | **YIELDS:** 4 - 5 tons per acre

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**WINEMAKER COMMENTS:** This delicious and refreshing wine was crafted, first and foremost, from our love of Zinfandel. We allow the juice just enough time with the skins to gather some complexity and a healthy splash of color before fermenting it in stainless steel with a small portion going into neutral oak barrels. The wine has a stunning crimson color with fresh raspberry and rhubarb in the nose. It is nice and light on the palate and fills your mouth with watermelon flavors. The addition of Petite Sirah comes through at the end, giving it a lengthy finish with gentle spice.

## 2014 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY

**2013 Vintage: 91 Points | WINE SPECTATOR MAGAZINE**



**RETAIL:**  
\$42.00

**20% SAVINGS**  
**BOTTLE:**  
\$33.60

**25% SAVINGS**  
**CASE:**  
\$378.00

**PRODUCTION:** 767 cases | **BLEND:** 99% Zinfandel, 1% Petite Sirah

**HARVEST DATES:** September 5 - 22, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 26.8° | **PH:** 3.50

**TA:** 6.6g/L | **BARREL AGING:** 19 months in French, American and Hungarian oak; 20% new oak

**FERMENTATION:** Average 8 - 10 days at 82°F - 88°F; pumped over twice daily.

**VINE AGE:** 20+ years | **YIELDS:** 3 - 4 tons per acre

**WINEMAKER COMMENTS:** Somers Ranch was one of the first vineyards in Dry Creek Valley to be planted using Heritage vine budwood. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy. Somers Ranch Zinfandel is always one of our most deeply perfumed and brambly Zinfandels. This incredible vineyard provides us with a wine that is dark and rich with aromas of raspberry, rose petal and briar patch leading to a hint of oak toast. The palate is reminiscent of a rich berry pie with flavors of raspberry and boysenberry. Subtle notes of chocolate and toast add to the lush mouthfeel.

## 2014 ESTATE ZINFANDEL - SPENCER'S HILL VINEYARD – DRY CREEK VALLEY



**RETAIL:**  
\$40.00

**20% SAVINGS**  
**BOTTLE:**  
\$32.00

**25% SAVINGS**  
**CASE:**  
\$360.00

**PRODUCTION:** 660 cases | **BLEND:** 75% Zinfandel, 25% Petite Sirah

**HARVEST DATES:** September 10, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.9° | **PH:** 3.44

**TA:** 6.8g/L | **BARREL AGING:** 19 months in French and Hungarian oak, 25% new oak

**FERMENTATION:** Average 12 - 15 days at 82°F - 88°F; pumped over twice daily.

**VINE AGE:** 17+ years | **YIELDS:** Less than 1 ton per acre

**WINEMAKER COMMENTS:** Spencer's Hill Zinfandel is grown in two small parcels in our iconic estate Endeavour Vineyard. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich, ripe and full of expressive blackberry Zinfandel flavors. Named after winery owners Kim and Don Wallace's son, Spencer, this outstanding wine is as precocious as its namesake and expresses Dry Creek Valley *terroir* at its finest. The fruit from this dramatic hillside produces intense aromas of black cherry, blackberry and mocha. Hints of toast intermingle with rich flavors of boysenberry, dark chocolate and baking spices. Robust tannins shine through with refreshing acidity and exquisite balance.



## SUMMER OF ZIN | June 24: 1 pm - 4 pm

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.

For tickets, please contact Salina Littleton at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) or call (707) 433-1000 Ext.123.

\$28 - exclusive wine club member price • \$35 - general public

### PEPPERED DUCK BREAST



Pairing:  
2014 Beeson Ranch Zinfandel  
*Dry Creek Valley*

#### INGREDIENTS

4	duck breasts, silver skin, scored in crosshatch pattern	1	butternut squash about 1 pound, peeled, diced into 1 inch cubes
1 TBSP	pink peppercorns, crushed	20	Brussels sprouts, shaved thin
1 TBSP	black peppercorns, crushed	5 TBSP	butter
½ CUP	Brandy	1 TSP	cayenne
½ CUP	chicken stock	PINCH	ground cinnamon
1	shallot, minced	PINCH	ground clove
½ CUP	water		

**METHOD** Place the diced squash in a baking dish with ½ cup of water, cover with foil and bake at 350°F until tender, about 45-60 minutes. Remove the squash when finished, let cool then purée in a blender until smooth. Reserve for use later.

Season the duck breasts with the pink and black peppercorns on the skin side. Season the breasts with salt on both sides. Coat the bottom of a large sauté pan with olive oil and place over low heat, add the duck breasts skin side down and cook about 15 minutes or until skin is brown and crispy. When skin side is finished turn breasts onto flesh side and cook an additional two minutes or to desired doneness. Move the breasts to a cutting board to rest. Return the pan to high heat and add the shallots sauté for about 20 seconds; add the brandy, off the heat, to flame. **Caution: pan will flame very high.** Reduce until brandy is almost gone. Add the chicken stock and reduce by half, stir in 2 tablespoons of butter. Reserve to the side while duck rests.

While duck is resting, place the squash purée in a sauté pan with cinnamon, clove, cayenne, salt and pepper and one tablespoon of butter; heat gently over low flame stirring occasionally. Heat 2 tablespoons of butter over medium heat in a medium sauté pan, add the shaved Brussels sprouts and sauté about one minute stirring frequently add salt and pepper to taste.


Slice the duck thinly across the grain. Divide the squash purée and Brussels sprouts between four plates. Fan the duck breasts over each plate and coat with sauce. Serves 4.

#### 2017 SHIPMENT SCHEDULE


April	October
2014 Beeson Ranch Zinfandel	2015 Old Vine Zinfandel
2014 Somers Ranch Zinfandel	2015 DCV2 Estate Zinfandel - Four Clones Vineyard
2016 Petite Zin Rosé	2015 DCV7 Estate Zinfandel - Wallace Ranch
2014 Estate Zinfandel - Spencer's Hill Vineyard	2015 Vogensen Ranch Zinfandel

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