



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

May 2020



FAMILY WINEMAKING SINCE 1972



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Hello Wine Club Family!

First and foremost, I hope that you and your families are all safe and healthy. As I write this newsletter, California is currently under a shelter in place order, like much of the country. It is my hope that by the time this newsletter is in your hands, we will have passed through the worst of this unprecedented crisis and be on the road to recovery. For now, all I can tell you is how incredibly valuable your continued support and membership has been to our family winery.

We have a lot of exciting things happening around the winery this summer to look forward to, including our new Wild Boar Pigout at Endeavour Vineyard! You can find all of our event information at www.drycreekvineyard.com/events - I hope you will join us for one (or more!) of these spectacular occasions.

I love to hear from you, so please feel free to send me a message at wineclub@drycreekvineyard.com to share your thoughts on this club or favorite moments with our wines.

Warmly,



Kim Stare Wallace
President



GRILLED LAMB BURGERS WITH ROASTED RED PEPPER, PARSLEY, & KALAMATA OLIVE RELISH

PAIRING: *2017 Somers Ranch Zinfandel*

RELISH:

- 1 cup charred red bell peppers, charred; skinned, seeded, & coarsely chopped
- ½ cup Kalamata olives, coarsely chopped
- ½ cup fresh flat-leaf parsley, coarsely chopped
- 2 tbsp extra-virgin olive oil
- 1 tsp garlic, finely minced
- 2 tsp white balsamic vinegar or lemon juice
- Coarse Kosher salt to taste

BURGERS:

- 1½ lb lean ground lamb
- ¼ cup fresh flat-leaf parsley, finely chopped
- ½ tsp crushed red pepper
- 2 tsp garlic, finely minced
- 1 tsp coarse Kosher salt
- 1 tsp freshly ground black pepper

METHOD: To make the relish, stir together the peppers, olives, parsley, olive oil, garlic, vinegar and salt in a small serving bowl. This tastes even better if made several hours ahead or the night before.

For the burgers: Prepare a barbecue grill to cook on medium-high heat. In a large bowl, gently mix together the ground lamb, parsley, red pepper, garlic, salt and black pepper. Form the mixture into four burgers, flatten them to about ¾-inch thick, and gently press your thumb in the center of each one to help them cook evenly. Grill or pan fry the burgers carefully for about 3 to 4 minutes per side for medium-rare. Be forewarned that the fat in lamb can cause flare-ups. Serve the burgers on lightly grilled soft buns or ciabatta rolls. Top with the relish.

Serves 4.



THE ART OF WINE

Since 1982, sailboat imagery has graced our labels, capturing the spirit of the high seas and our passion for the sport. We believe that the art of winemaking and the skill of sailing have a lot in common. Like winemaking, sailing is fun, adventuresome and daring. Like sailing, the art of winemaking demands skill, discipline and plenty of help from Mother Nature.

Dating back to the first sailboat on the 1982 David S. Stare Reserve Red, we made an intentional effort to choose a class of boat that would fit the nature of the winery. We decided early on that the J Class yachts would be our inspiration – specifically those boats from 1929 to 1937. Considered the golden years of yachting, the J's of the 30s were in a class by themselves. They were extremely dangerous to sail and the complex rigging and lack of a motor made them sailable only for the most experienced skippers.

From the very beginning, we have worked with local artist Michael Surles to create these original pieces of art that have come to express each of our wines. His innate ability to capture the spirit of these boats is uncanny from their shape and color, all the way down to the intricate rigging on the sails. We thought it would be interesting to provide a rundown of each of the classic boats that grace our labels:

Our Chenin Blanc features Rainbow, which was designed to defend the America's Cup against Endeavour in 1934. After losing the first two races, she went on to win the next four races and defend the cup. The bright colors of this oil painting reflect the wine's fresh, tropical flavors.

Lulworth is the boat that graces our Fumé Blanc and Sauvignon Blanc bottles. Built in 1920, Lulworth's name comes from Lulworth Castle, which belonged to her second owner. Lulworth was built as a racing boat to compete in the premier yachting league in Europe: the British "Big Class." Lulworth embodies the essence of our Fumé and Sauvignon Blanc wines - modern and sleek yet displays old world charm.

Lutine captures the heart of our dark and brooding Heritage Vines Zinfandel. Lutine is the name given to all Lloyd's of London yachts and is modeled after the J boat, Ranger. Interestingly, Ranger was the last J Class yacht to sail in the America's Cup, successfully defending in 1937 in Newport, RI.

Reliance expresses the unique nature of our single vineyard red wines and our Cabernet Sauvignon. When Reliance was first built, she was the largest gaff rigged cutter ever conceived and was called a "freak" by many in the sailing community. Most folks thought she could not be sailed safely. For us, Reliance embraces this idea of pushing the envelope – crafting wines from specific vineyards and complex *terroir*.

Zio and Nightwind are the names of the yachts that characterize our single vineyard white wines. These boats were built in 1939 and this particular image is a famous one. Captured at a key moment, each boat is reaching under spinnaker (meaning the front sail is out, powering the boat downwind) heading down the middle of Long Island Sound during a New York Yacht Club cruise. The spirit in this particular image with its bright hues, struck us as matching perfectly with our most cherished white wines.

Finally, we come to Endeavour. Endeavour was built in 1934 as a challenger for the America's Cup. At the time, Endeavour was one of the most technologically advanced boats ever conceived. We thought this would be a perfect match for our Endeavour Cabernet Sauvignon which, when planted, was one of the most technologically advanced vineyards ever conceived in the region.

The timelessness of these sailboats carries on in each new vintage of wine we produce. Each boat depicts a specific element in the wine – they complement each other. The artistic expression of these paintings embodies the hard work and artisan approach in our winemaking efforts. For us, sailing and wine is the perfect pairing.

FAMILY FAVORITES



I am often asked about my favorite places to stay or things to do in wine country, so I thought it would be fun to share some of my favorite restaurant dishes with you! Here are my top 3 “must haves” for your next trip to Healdsburg. I hope you love them as much as I do!

Kim



TRUFFLE PARMESAN FRIES

HEALDSBURG BAR & GRILL

The gold standard of salty, savory, crispy goodness, in a snackable form. The menu says the fries are enough to share, but we won't tell if you decide to eat them all on your own!

GAMBERETTI MARINATI

BACI CAFÉ & WINE BAR

This dish of grilled wild gulf shrimp, chilled with lime, mint, feta cheese and extra virgin olive oil is pure heaven. When paired with our crisp Sauvignon Blanc, this light, fresh appetizer is the ideal beginning to a fabulous meal.



HAWAIIAN AHI POKE STYLE

VALETTE RESTAURANT



Mouthwatering ahi served with Strong Art Farm kombu, wakame salad, soy kombu emulsion, crispy nori and warm avocado. Every component on this dish is delicious, and it all comes together in a perfectly balanced and nuanced way.

UPCOMING EVENTS



SUMMER OF ZIN | *June 20, 2020* | 12:00 PM - 4:00 PM

Join us for an incredible concert by the Sun Kings – the Bay Area’s premier Beatles tribute band! Twist and shout to live music on our beautiful picnic grounds and get by with a little help from your friends with wine and food available for purchase.

Gates open at noon, concert starts at 1:00 pm.

\$40 Club Members | \$50 General Public | \$300 VIP Table for up to 6 Guests

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



SAILING ADVENTURE | *September 12, 2020* | 12:00 PM - 3:00 PM

Join us for a spectacular day on the San Francisco Bay aboard a classic schooner. This club member only event includes a three-hour sail with lunch on board. There are only a handful of slots open for this exclusive experience.

*\$150 Per Person | 2 Tickets Per Membership
21 and Older Only | Sorry, No Children Allowed*

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



HARVEST EXPERIENCE | *October 3, 2020* | 12:00 PM - 4:00 PM

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

*Complimentary for Club Members | \$25 Per Person for up to 2 Guests
21 and Older Only | Sorry, No Children Allowed*

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

DINING IN THE VINEYARD

Join us for an incredible evening of food and wine this summer! Created exclusively for our wine club members, these delectable affairs feature a delicious dinner created to pair perfectly with our limited-production wines. Dine with Dry Creek Vineyard President Kim Stare Wallace and her husband Don, and Winemaker Tim Bell and enjoy an evening among the vines with your wine club family.

SUMMER VINEYARD DINNER | *July 25, 2020* | 5:30 PM - 8:30 PM

WILD BOAR PIGOUT AT ENDEAVOUR VINEYARD | *September 19, 2020* | 5:30 PM - 8:30 PM

\$150 Per Person | 2 Tickets Per Membership | 21 and Older Only | Sorry, No Children Allowed

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



WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 Dry Chenin Blanc - <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2018 Fumé Blanc - <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2019 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2018 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2017 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2018 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2016 Meritage - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2017 The Mariner - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2018 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i> - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 The Mariness - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2018 DCV Block 10 Chardonnay - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2019 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2017 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 DCV8 Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2016 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Merlot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Meritage "Benchland" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - <i>Dry Creek Valley</i> - SOLD OUT	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon "Iron Slopes" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$80.00	\$64.00	\$720.00

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