



ZIN LOVERS CLUB
NEWSLETTER

October 2018



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

October 2018

Hello Zin Lovers!

Here at Dry Creek Vineyard, we place great importance on the value of history. Our family winery has had so many historic firsts, such as starting the first winery in the Dry Creek Valley after Prohibition, and planting the first Sauvignon Blanc in the appellation. It makes sense that one of our flagship varietals, Zinfandel, has a long and significant history as well, though the varietal has been around a few more years than we have!

I hope you enjoy learning a little more about this incredible varietal in this newsletter.

By the time you read this newsletter, we will have harvested nearly all of our Zinfandel lots. The yields are slightly lower than average this harvest, but if the quality of the fruit that has been brought in so far is any indication, our 47th vintage will be fantastic.

As always, I love to hear from you! Please feel free to write to me at wineclub@drycreekvineyard.com to share your comments on this club, or your favorite moments with our wines.

My best,



Kim Stare Wallace

President



PEACH-GLAZED PORK TENDERLOIN

PAIRING: *2015 Somers Ranch Zinfandel - Dry Creek Valley*

Cooking spray	3 tablespoons peach preserves	1 garlic clove, grated
1 tablespoon olive oil	1 tablespoon reduced-sodium soy sauce	½ teaspoon sea salt or flaked salt
1 pound pork tenderloin, trimmed and cut in half crosswise	1½ teaspoon white wine vinegar	½ teaspoon freshly ground black pepper

METHOD: Heat a grill pan over medium-high. Coat pan with cooking spray. Rub oil over pork. Add pork to pan; loosely tent pork with foil. Grill 10 minutes, turning occasionally.

While pork cooks, combine peach preserves, soy sauce, vinegar and garlic in a microwave-safe bowl. Microwave at high 30 seconds or until preserves melt. Grill pork 6 minutes more, or until thermometer registers 145°F, turning and brushing frequently with peach glaze. Remove pork from pan; let stand 3 minutes. Cut pork crosswise into slices. Sprinkle with salt and pepper. *Serves 4.*



THE HISTORY AND MYSTERY OF ZINFANDEL

Zinfandel is thought to be one of the oldest grape varieties that is still being used in production today, but where did it come from and how did it get here? Evidence of the first Zinfandel wine from approximately 6000 B.C. has been found in Caucasus, a region located at the border of Europe and Asia that consists of southern Russia, Georgia, Armenia and Azerbaijan. The Primitivo grape in Puglia, Italy, was found to be genetically identical to Zinfandel, but at the time, Italians were sure that Zinfandel was not one of their native varieties. Croatia has also had several indigenous varieties related to Zinfandel, but most were lost in the late 19th century.

One well-documented route of Zinfandel to California indicates that the grape came from Austria, and it is possible that Austria obtained the vines during its rule over Croatia in the early 1800s. It wasn't until 2001 that researchers discovered just nine remaining vines of locally-known "Crljenak Kaštelanski" on Croatia's Dalmatian coast. DNA fingerprinting confirmed that the ancient Croatian variety has the same DNA structure as California Zinfandel.

Historians have traced Zinfandel's roots in the United States back to the 1820's, when George Gibbs, a nursery owner from Long Island, New York, brought cuttings from the Imperial Collection of Plant Species in Vienna, Austria. By 1832, a Boston nursery was advertising "Zinfandel" vines for sale, and sometime between 1835 and 1845 "Zinfandel" had become a popular grape in the Northeastern United States. Around that time, Frederick Maconday, a nursery owner from Massachusetts, is credited with bringing Zinfandel vines to California.

After the 1849 Gold Rush, timber and wire were scarce.

Production of Zinfandel grapes surged because it could easily be cultivated using the traditional "head pruning" technique, which required no special equipment or trellising. This is a technique that is still used today, for example in our Four Clones Vineyard right in front of our winery. Zinfandel's appeal soared during this time because it grew vigorously and provided miners with a versatile, substantial beverage.

While most of California's vineyards were destroyed by phylloxera in the late 1800's, Zinfandel vines were among the first vines replanted on rootstock starting around 1885. As vineyards were replanted, Italian immigrant families took the lead in growing and making Zinfandel. They brought the tradition of "field blends" by adding varieties such as Petite Sirah, Alicante Bouchet, Carignane, etc., which mingled with Zinfandel in the vineyard. These grapes were all harvested together, adding a new complexity to the wine. Some of these historic vineyards, such as Beeson Ranch, still exist today and produce intensely concentrated fruit.

Zinfandel has always played an important role for our family winery. We produced our first vintage in 1973, and coined the term 'Old Vines Zinfandel' in 1987. In the early 80s, we sought to preserve the heritage of old Zinfandel vineyards, so we began a 15-year process of grafting cuttings from a pre-Prohibition vineyard onto phylloxera-resistant rootstock and ultimately propagated our own "heritage vines" clone, which we still use to this day.

The journey of Zinfandel from 6000 B.C. to now has been a long and expansive one. The next time you open a bottle of your favorite Dry Creek Vineyard Zinfandel, we hope you appreciate all of the years of labor and love that occurred to preserve and propagate this historic variety!

UPCOMING EVENTS



HOLIDAY CELEBRATION | *November 24, 2018* | 12:00 - 4:00 PM

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, delicious nibbles and fabulous wines. To limit crowding and enhance your personal experience, we will be offering three sessions for this popular event: 12:00 – 2:00 pm, 1:00 – 3:00 pm and 2:00 – 4:00 pm. This festive occasion is held exclusively for club members and two guests (four people total).

Complimentary for Club Members | \$25 Per Person for up to 2 Guests | 21 and Older Only

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123.



HOLIDAY WINEMAKER DINNER | *December 8, 2018* | 5:30 PM

Join Kim Stare Wallace, her husband Don, and Winemaker Tim Bell for an incredible evening of food and wine to celebrate the holidays! This exclusive affair features a decadent four-course dinner created by Chef Shari Sarabi from Baci Café in Healdsburg to pair with our limited-production wines. Enjoy dancing and live music by Shea Breaux Wells and delight in the elegant ambiance of our cellar, all while you toast the holiday season with your Dry Creek Vineyard family.

\$175 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123.

We love your four-legged friends; however, for winery events we ask that you please leave your pets at home.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING 20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley - Sold Out</i>	\$28.00	\$22.40	\$252.00
2017 Sauvignon Blanc - Taylor's Vineyard - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$32.00	\$25.60	\$288.00
2016 DCV10 Estate Pinot Noir - <i>Russian River Valley - Sold Out</i>	\$40.00	\$32.00	\$360.00
2016 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 Zinfandel - Vogensen Ranch - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Zinfandel - Somers Ranch - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Zinfandel - Beeson Ranch - <i>Dry Creek Valley - Sold Out</i>	\$45.00	\$36.00	\$405.00
2015 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$36.00	\$28.80	\$324.00
2016 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Cabernet Sauvignon - Vogensen Ranch - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2014 Cabernet Sauvignon - Wolcott Vineyard - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2015 Western Slopes Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Eastern Bench Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$75.00	\$60.00	\$675.00

3770 Lambert Bridge Road, Healdsburg, CA 95448 | 707.433.1000 | 800.864.9463

Wine Club Administrator | Salina Littleton x123 | wineclub@drycreekvineyard.com

DRYCREEKVINEYARD.COM   

