

NEWSLETTER

FALL 2013

ZIN LOVERS CLUB



DRY CREEK  
VINEYARD



*Dry Creek*

VINEYARD

## 2010 ESTATE ZINFANDEL - SPENCER'S HILL VINEYARD - DRY CREEK VALLEY



**RETAIL:**  
\$38.00

**20% SAVINGS  
BOTTLE:**  
\$30.40

**25% SAVINGS  
CASE:**  
\$342.00

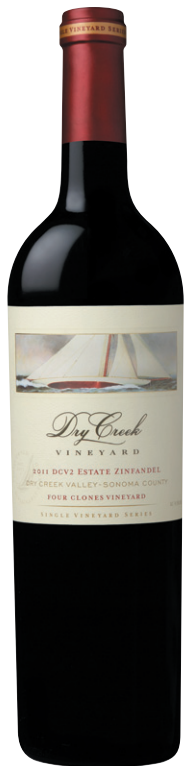
► **HISTORY** Spencer's Hill Zinfandel is grown in two small Zinfandel parcels in our estate Endeavour vineyard. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich, ripe and full of expressive blackberry Zinfandel flavors. Named after Kim and Don Wallace's son, Spencer, this outstanding wine is as precocious as its namesake and expresses true Dry Creek Valley *terroir*.

► **GROWING SEASON** The 2010 vintage may go down as one of the more difficult, challenging vintages of the last decade. With varied growing conditions, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team came through, keeping a cool head and bringing in fruit that achieved full ripeness, flavor and balance.

► **WINEMAKER COMMENTS** The Spencer's Hill Zinfandel is perhaps the most vibrant, juicy and expressive Zinfandel in our portfolio of Zins. In the glass, the aromatics stand out with black fruits, spice, black pepper and chocolate. A few more minutes of airing reveal subtle spicy elements of cardamom, clove and nutmeg. On the palate, this Zin is really striking with flavors that are dense and full-bodied, offering a wonderful core of blackberry, raspberry and blueberry characters. The tannins are smooth and the mouthfeel is refined and integrated. The flavors linger with repeating themes of dense fruit and a long and satisfying finish.

<b>PRODUCTION</b>	296 cases
<b>BLEND</b>	85% Zinfandel, 15% Petite Sirah
<b>HARVEST DATES</b>	October 10, 2010
<b>ALCOHOL</b>	14.7%
<b>BRIX</b>	Average 27.1
<b>FERMENTATION</b>	Average 16 days in fermenters at 86°F; pumped over twice daily.
<b>PH</b>	3.59
<b>TA</b>	0.62g/100mL
<b>BARREL AGING</b>	17 months in French, American and Hungarian oak; 31% new oak
<b>VINE AGE</b>	21+ years, Heritage vines
<b>YIELDS</b>	3-4 tons per acre

## 2011 DCV2 ESTATE ZINFANDEL - FOUR CLONES VINEYARD - DRY CREEK VALLEY



► **HISTORY** This is the first vintage of single vineyard Zinfandel from our appropriately named estate DCV2 - Four Clones Vineyard. This incredible 4.4 acre property, located in front of the winery, is a throwback to a bygone era of grape growing. Planted in 2010, this traditional head-pruned Zinfandel vineyard incorporates four distinct clones – Bradford Mountain, St. Peter’s Church, Primativo and Dupratt on St. George rootstock. Our hope is that this vineyard preserves the heritage and authenticity of old vine vineyards for generations to come.

► **GROWING SEASON** The 2011 season was fraught with many weather related challenges. However, our viticulture team was up to the task, carefully managing the vineyard and providing fruit with excellent ripeness. Winter rains were plentiful and lasted well into the late spring and early summer. The summer growing season was unseasonably cool. Harvest was temperate and canopy management was key to achieving optimal ripeness in the grapes. Unwelcome rains came later into harvest – fortunately, much of our fruit was already picked and safely at the winery.

► **WINEMAKER COMMENTS** This impressive wine presents an aromatic profile of blackberry, cherry and red currants that speak to the young and vibrant nature of this new vineyard. An additional few minutes in the glass reveal a sophisticated spice box of dried flowers, pepper and baking spices. On the palate, the smooth tannins are structured and fleshy. The fruit is evident but not overpowering, with layers of flavor and nuance. This Zinfandel, grown in the traditional head-pruned style, delivers an earthy mixed berry character and subtle hints of white and black pepper. The finish lingers on with supple and harmonious integration of fruit and tannins.

**RETAIL:**  
\$38.00

**20% SAVINGS**  
**BOTTLE:**  
\$30.40

**25% SAVINGS**  
**CASE:**  
\$342.00

<b>PRODUCTION</b>	211 cases
<b>BLEND</b>	85% Zinfandel, 15% Petite Sirah
<b>HARVEST DATES</b>	September 27, 2013
<b>ALCOHOL</b>	14.5%
<b>BRIX</b>	Average 26.1
<b>FERMENTATION</b>	Average 19 days at 85°F; pumped over twice daily.
<b>PH</b>	3.78
<b>TA</b>	0.63g/100mL
<b>BARREL AGING</b>	20 months in French, Hungarian and American oak; 25% new oak
<b>VINE AGE</b>	3 years
<b>YIELDS</b>	Less than 1 ton per acre

## 2011 OLD VINE ZINFANDEL - DRY CREEK VALLEY



► **HISTORY** First coined by founder David Stare in 1986, the term “Old Vine” has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. In the case of our Old Vine Zinfandel, the vines are more than 90 years in age and in some cases, more than 110 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

► **GROWING SEASON** The 2011 season was fraught with many weather related challenges. However, our viticulture team was up to the task, carefully managing the vineyard and providing fruit with excellent ripeness. Winter rains were plentiful and lasted well into the late spring and early summer. The summer growing season was unseasonably cool. Harvest was temperate and canopy management was key to achieving optimal ripeness in the grapes. Unwelcome rains came later into harvest – fortunately, much of our fruit was already picked and safely at the winery.

► **WINEMAKER COMMENTS** This prized and historic wine presents a special aroma and flavor profile that is distinctive to the Dry Creek Valley appellation. Black and white pepper, dried flowers, potpourri and bright cherry elements immediately arise from the glass. After several minutes of airing, the wine reveals layers of blackberry and raspberry fruit along with exotic spices. On the palate, the wine is rich and well balanced, with black raspberry, wild cherry and brambly fruit. Several more sips reveal a bright, earthy quality that is truly unique and distinctive. This is a wine that is seamless and well integrated from start to finish.

**RETAIL:**  
\$30.00

**20% SAVINGS**  
**BOTTLE:**  
\$24.00

**25% SAVINGS**  
**CASE:**  
\$270.00

<b>BLEND</b>	86% Zinfandel, 14% Petite Sirah
<b>HARVEST DATES</b>	October 2 – 12, 2011
<b>ALCOHOL</b>	14.5%
<b>BRIX</b>	Average 25.8
<b>FERMENTATION</b>	Average 22 days in fermenters at 86°F; pumped over twice daily.
<b>PH</b>	3.71
<b>TA</b>	0.56g/100mL
<b>BARREL AGING</b>	20 months in French, American and Hungarian oak; 28% new oak
<b>VINE AGE</b>	Average age is 90 years
<b>YIELDS</b>	1-2 tons per acre



## HOLIDAY WINEMAKER DINNER IN OUR CELLAR

SATURDAY, DECEMBER 7, 2013 | 6:00 P.M.  
\$150 PER PERSON (INCLUSIVE)

This year, we're pulling out all the stops to make our annual Holiday Winemaker Dinner truly over the top. For starters, we have decided to host this tremendous evening in the comfort of our beautiful cellar. Many club members have commented that they love having dinner at the winery – we hear you!

Secondly, we are thrilled to announce that Chef Josh Slivers, a pillar of the Sonoma County restaurant community, will be dazzling us with his inspired wine country creations. Lastly, back by popular demand is local jazz artist, Shea Breaux Wells, who performed for us several years ago at our Valentine Winemaker Dinner and wowed the audience with her sultry sounds.

Seating is extremely limited for this event. Buy tickets online at [http://store.drycreekvineyard.com/2013\\_Holiday\\_Winemaker\\_Dinner](http://store.drycreekvineyard.com/2013_Holiday_Winemaker_Dinner) or call Salina Littleton at (707) 433-1000 ext. 123 for reservations.

### MEXICAN FLANK STEAK

A recipe by Winemaker Tim Bell

#### INGREDIENTS

1½ LBS	flank steak	½ TSP	ground nutmeg
1 CUP	pineapple juice	¼ TSP	herbs de Provence
½ TBSP	salt	1	large white onion, thinly sliced
2 TSP	black pepper	1 TSP	canola oil
2 TSP	garlic salt	2 TBSP	Dijon mustard
2 TSP	onion salt	1 TBSP	honey mustard
2 TSP	hot paprika	1 TBSP	water
1 TSP	celery salt	TO TASTE	salt and pepper

**METHOD** At least two hours before serving, remove fat from meat, cut into ¾ inch strips and place in 9" x 13" pan. Put pineapple juice, salt, pepper, garlic and onion salt, paprika, celery salt, nutmeg and herbs de Provence in a small bowl and mix thoroughly. Pour over meat. Stir every 15 minutes.

Heat coals on barbeque grill to very hot. In a skillet, fry onions about five minutes in mustard, water, salt and pepper. Then cover and simmer over low heat for ten minutes while cooking the flank steak to desired doneness. Serve the flank steak on heated plates over a bed of onions. Serves 4.

*Pair with:* 2011 DCV2 ESTATE ZINFANDEL - DRY CREEK VALLEY



TripAdvisor has ranked Dry Creek Vineyard **the #1 winery to visit in Healdsburg**, thanks to your kind reviews.

*Thank you!*



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## OLD SCHOOL ZINFANDEL

Rising up from the dirt like gnarled old tree stumps, old vine vineyards dot Dry Creek Valley's landscape. These plantings pay homage to a rich history, weaving a 150-year-old story of a valley first settled by Italian immigrants. Our passion for Zinfandel played a central role in our decision to continue the tradition of old vine, head-pruned vineyards with the replanting of 4.4 acres to what we affectionately refer to as Four Clones Vineyard.

Four Clones Vineyard (sometimes called DCV2) sits along the edge of Lambert Bridge Road and Dry Creek Road. This tract of land welcomes visitors down Lambert Bridge and into the main entrance of our winery. For several years, we allowed the ground to lay "fallow" – a farming term that essentially means unseeded or inactive. This gave the soil time to replenish itself naturally, an important and underrated step in the sustainable farming movement.

Planted in the Spring of 2009, DCV2 has four unique clones of Zinfandel – Bradford Mountain, St. Peter's Church, Primitivo and Dupratt grafted onto St. George rootstock. Each of these clones provides a unique flavor profile to the wine. Primitivo, for example, tends to ripen more quickly and exudes juicy blackberry and dark fruit characters. St. Peter's Church on the other hand tends to be a spicy grape, lending structure and tannin. Each plant grows low to the ground with much of the shoots intertwining with one another during the growing season. At harvest time, the Zinfandel grapes hang off the canopy, beautiful, glistening and ripe. Yields from this vineyard are very small and the entire vineyard is handpicked to ensure superior quality. In planting this vineyard, our hope is that other like-minded vineyard and winery owners will take note and follow our lead. Preserving our valley's rich winemaking history is an important part of ensuring quality for generations to come.

*Dry Creek*  
VINEYARD

THE OFFICIAL  
SINCE  1972  
WINE FOR  
SAILORS™

3770 Lambert Bridge Road  
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