



WINE CLUB  
NEWSLETTER

*Autumn/Winter 2023*



A FAMILY LEGACY OVER 50 YEARS IN THE MAKING



# Dry Creek

VINEYARD

Hello, Wine Club Family!

We're wrapping up our 52<sup>nd</sup> Harvest, and what a fantastic vintage it is! This time of year always brings me back to the roots of our winery, and the inspiration that drove my father to move our family across the country in pursuit of his dream. He was bitten by the wine bug during his travels in the Loire Valley and Bordeaux regions of France and brought his love of Sauvignon Blanc and blending Bordeaux varietals to the Dry Creek Valley. And well... the rest is history!

To this day, over 50 years later, our family winery stands proud of our classic, award-winning, appellation-focused, *terroir*-driven wines. To thrive as long as we have in a constantly changing world has really tested our creativity — this season, I'm excited to share a highlight on our innovative fusion barrels and their unique impact on our winemaking. I hope you enjoy this story, as well as this shipment's featured wines!

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 part of our family! And as always, I love to hear from you. Please feel free to write me at [wineclub@drycreekvineyard.com](mailto: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!

Warmly,



Kim Stare Wallace  
President



## WINTER TASTING EXPERIENCES



### ZINFANDELS OF DRY CREEK VALLEY

AVAILABLE DAILY

*Complimentary for 2 Club Members  
\$50 General Public*



SCAN THE QR CODE WITH YOUR MOBILE  
PHONE TO MAKE A RESERVATION



### BORDEAUX VARIETALS TASTING

AVAILABLE DAILY

*Complimentary for 2 Club Members  
\$50 General Public*



SCAN THE QR CODE WITH YOUR MOBILE  
PHONE TO MAKE A RESERVATION

To book these or other experiences, please visit our website at [www.drycreekvineyard.com/visit](http://www.drycreekvineyard.com/visit)



## OH, THE MIGHTY OAK!

Over five decades of experience has taught us that more than anything, good winemaking is a living tree — in more ways than one! Today, Dry Creek Vineyard remains one of the few family-owned and -operated wineries in our region. It's no secret that we owe much of our independent success to a “No Compromises” philosophy, focusing on sustainable vineyards and high-quality wines that marry the best of our home appellation and our love of classic, varietal-driven styles. However, building a legacy in an increasingly corporate landscape means that we must challenge ourselves year after year to bring our wines to the “next level,” honing in on every step of our winemaking process — one of which is our barrels.

For many wine lovers, oak aging is a black box: we know it happens at some point during the process of grape to bottle, but its effects are complex and mysterious! The influence of wood on wine is ancient in origin and plays a notable role in the maturation of red wines and some white wines. As wine ages in barrels, oxygen moves through the pores of the wood and around the bung (the large stopper on the side of the barrel), working down the wine's tough tannins and eventually leaving a softer and more supple result.

Perhaps the most talked-about aspect of oak aging is its addition of flavors to increase the wine's complexity. This is when oak aging starts to feel like a sophisticated logic

puzzle in the winemaking process — how much flavor is added depends on a variety of factors. Here are a few rules-of-thumb to remember: (1) the newer the oak, the stronger the flavors, (2) the longer the time in the barrel, the stronger the flavors (although eventually they reach peak intensity and harmonize), and (3) the smaller the barrel, the stronger the flavors. Because we never know what cards Mother Nature will deal us, the amount of new oak and length of barrel aging will differ vintage to vintage as our winemaking team seeks the perfect balance in the wine. We usually prefer a moderate percentage of new oak in most of our blends to allow the vineyard and fruit to take centerstage.

Oak is the most common, though not the only, type of wood used for barrels. The basic subdivisions of oak are American oak, French oak and European oak (which is produced in several countries, including Hungary, the Czech Republic and Poland). Barrel artisans, called coopers, regard geographical origin as one of the most important factors. For example, American oak is said to build more aggressive and aromatic notes, whereas Hungarian oak adds great body and texture, and French oak contributes elegant vanilla and baking spices. When oak barrels are pieced together, the wooden staves are toasted to make the wood more flexible, and this level of toast can also affect the flavors! A slight toast can impart nuttiness while a heavy toast can be reminiscent of mocha.

As it turns out, coopers are no strangers to technology — the industry has moved beyond a traditional blood-sweat-and-tears style to more revolutionary ways of crafting better tools, and thus better wines! With our own second-generation focus on innovating for the future, it felt natural to us to learn more about the most cutting-edge barrel-making techniques. Winemaker Tim Bell and his team met with our coopers and visited cooperages (barrel facilities) to explore modern barrel-making with this question in mind: how can we use these trailblazing techniques to make Dry Creek Vineyard wines one of a kind?

Tim's research proved fruitful, because soon after in 2012, we introduced a new element to our oak aging program: fusion barrels. Fusion barrels are barrels made with more than one type of oak and customized according to the winemakers' specifications. With curated fusion barrels, our winemaking toolkit grew exponentially; we can now achieve boundless complexity in our wines, combined with our traditional blending techniques! Fusion barrels became an integral part in crafting our portfolio of red

wines. One example of a custom Dry Creek Vineyard fusion barrel is made with 75% Hungarian oak and 25% American oak staves, and 100% French oak heads (the ends of the barrels). Not only do the varying oaks have unique flavors, but they also toast at different rates, allowing multiple toast levels and added nuances within a single barrel.

The advanced fusion barrel process integrates technology with an extensive database of barrel "cause-and-effect." Tim and his team can select any barrel property, from the toast intensity to fruit expression and tannins imparted by the oak, and the software maps the resulting characteristics in the wine! This isn't a foolproof calculation by any means because wine is still a product of nature and process, with many factors outside of barrel composition. However, it certainly takes a little guessing out of the game, and it gives us yet another conduit for creative ways to bring balance and deliciousness to our wines. It goes to show that even in a craft as historical and established as winemaking, a combination of modern and traditional methods can make big waves!



*Thank you for supporting our family winery!*



# 2024 SAVE THE DATE



2/3

## Barrel Tasting

4/27-28

## Passport to Dry Creek Valley

Join the celebration at Dry Creek Vineyard! In collaboration with Winegrowers of Dry Creek Valley, you can navigate your way through an incredible tasting experience at our winery using an all-weekend pass through our home appellation.

Tickets will be available at [drycreekvalley.org](http://drycreekvalley.org)

5/18

## La Vie en Rosé

A ROSÉ & BLANCS PARTY

Raise a toast to spring amongst the vines at this event featuring our newly-released Petite Zin Rosé, Blancs, seasonal bites and live music! Enjoy the blooms of our gardens in your pink attire best to welcome in scrumptious sips, sunny days and new beginnings.

6/8

## Summer of Zin



9/7

## Sailing Adventure

CLUB EXCLUSIVE



10/12

## Endeavour Release Party

Enjoy delicious wines and paired seasonal bites as we celebrate the release of our coveted 2021 Endeavour Cabernet Sauvignon! Taste bold red wines crafted with intense grapes from our self-sustaining Endeavour Vineyard in Lytton Springs.

11/30

## Holiday Celebration

Our annual Thanksgiving weekend tradition is the perfect way to spark your holiday spirit with friends and family! Enjoy charming gift ideas, delicious nibbles and your fantastic club wines.

12/7

## Holiday Winemaker Dinner

CLUB EXCLUSIVE



More events to be announced soon! Visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events) for details.

# WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2022 Dry Chenin Blanc – <i>Clarksburg</i>	\$17.00	\$13.60	\$153.00
2022 Fumé Blanc – <i>Sonoma County</i>	\$20.00	\$16.00	\$180.00
2022 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2021 DCV Block 10 Chardonnay – <i>Russian River Valley</i>	\$45.00	\$36.00	\$405.00
2021 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$28.00	\$22.40	\$252.00
2021 Old Vine Zinfandel – <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2019 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2020 Meritage – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$40.00	\$32.00	\$360.00
2019 The Mariner – <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2020 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$100.00	\$80.00	\$900.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING 20% SAVINGS BOTTLE	25% SAVINGS CASE
2022 DCV3 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2022 Taylor’s Vineyard Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$32.00	\$25.60	\$288.00
2022 The Mariness – <i>Dry Creek Valley</i> – <b>RELEASED IN NOVEMBER</b>	\$38.00	\$30.40	\$342.00
2022 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2021 Pinot Noir – <i>Russian River Valley</i>	\$45.00	\$36.00	\$405.00
2020 Farmhouse Vineyard Zinfandel – <i>Russian River Valley</i>	\$46.00	\$36.80	\$414.00
2021 Wallace Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2021 Four Clones Vineyard Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2020 Historic Blocks Zinfandel – <i>Dry Creek Valley</i>	\$56.00	\$44.80	\$504.00
2020 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$46.00	\$36.80	\$414.00
2020 Spencer’s Hill Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2021 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2020 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2020 Spencer’s Hill Petite Sirah – <i>Dry Creek Valley</i>	\$41.00	\$32.80	\$369.00
2019 Cabernet Franc – <i>Dry Creek Valley</i>	\$47.00	\$37.60	\$423.00
2020 Merlot – <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2021 Malbec – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$42.00	\$33.60	\$378.00
2019 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$70.00	\$56.00	\$630.00
2020 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$72.00	\$57.60	\$648.00
2020 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$72.00	\$57.60	\$648.00
2019 50 <sup>th</sup> Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00

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