



**BORDEAUX LOVERS CLUB
NEWSLETTER**

October 2018



FAMILY WINEMAKING SINCE 1972



Dry Creek

V I N E Y A R D

October 2018

Hello Bordeaux Lovers!

I am particularly excited about the wines that you have received, as we have some new additions to our Bordeaux-inspired portfolio to share with you! The release of our Lytton Springs Meritage and Western Slopes Cabernet Sauvignon mark the continuation of our *Site Specific Terroir Series*, showcasing specific vineyards and geographical districts from within the Dry Creek Valley. We created these wines especially for you – our Bordeaux Lovers Club members! I hope that you enjoy these limited production wines as much as I do.

By the time you read this newsletter, we will have harvested nearly all of our Bordeaux varietal lots. The yields are slightly higher than average this harvest, and 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



FILET MIGNON WITH MERITAGE MUSHROOMS

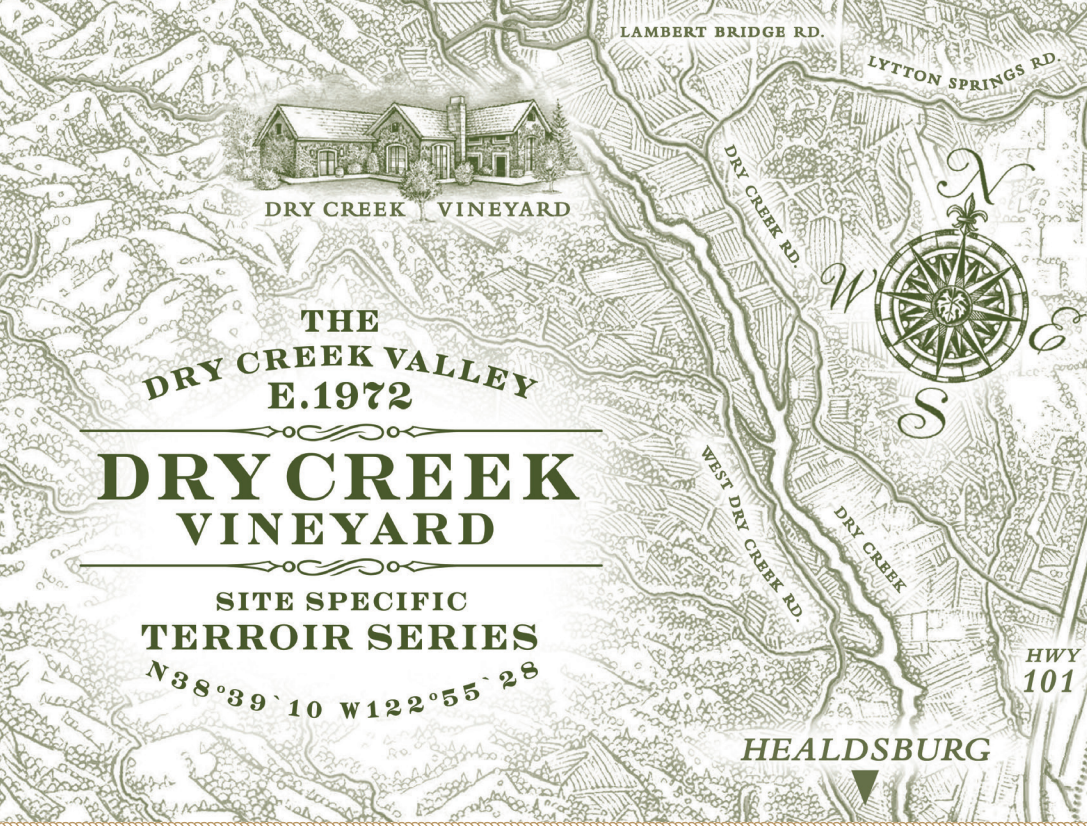
PAIRING: 2015 Lytton Springs Meritage - Dry Creek Valley

1½ pounds filet mignon steaks
1 tablespoon olive oil
salt and pepper

8 ounces mushrooms, sliced
4 green onions, sliced
4 cloves garlic, minced

1 cup Meritage red wine
fresh thyme and rosemary
2 tablespoons butter

METHOD: Allow steaks to rest at room temperature for 30 minutes prior to cooking. Season with salt and pepper. Preheat oven to 400°F. Heat a large oven-safe skillet over high heat. Add olive oil. When the oil is hot, add the steaks and allow to brown, undisturbed, for about 5 minutes. Turn the steaks and immediately transfer to preheated oven. Cook until you reach an internal temperature of 125-130°F. Remove from oven, transfer steaks to a plate, and loosely cover with aluminum foil. Using the same pan, cook mushrooms and green onions over high heat, stirring occasionally, until browned. Reduce heat to medium, add garlic, stir, and cook for another 1-2 minutes. Add wine and fresh herbs. Use a wooden spoon to scrape the bottom of the pan and allow wine to reduce by about half. Remove from heat and stir in butter to finish off sauce. To serve, top steak with a large spoonful of the mushrooms and sauce. *Serves 4.*



SITE SPECIFIC TERROIR SERIES

Our *Site Specific Terroir Series* is the culmination of nearly 50 years spent working with different vineyard sites within the Dry Creek Valley. Produced from distinct geographical locations in the valley, this extremely focused approach is the first of its kind to highlight the unique microclimate and *terroir* of specific districts within our home appellation.

To compliment our inaugural selection, the Eastern Bench Meritage, we looked in the opposite navigational direction to create our Western Slopes Cabernet Sauvignon. The backbone of this wine comes from our longtime vineyard manager's property, Vogensen Ranch, an impressive, high elevation property located on the backside of Bradford Mountain. The Cabernet Sauvignon is located in the "Rocks Block," which is the second highest area of the vineyard, rising more than 800 feet off the valley floor. This particular piece of the property sits on top of a steep hill and provides the optimal location for long days of even sun exposure. We also selected Cabernet Sauvignon from another part of Vogensen Ranch, called the "House Block." This parcel features Clone 6, which is affectionately known as the "winemaker's clone" because it produces a low yield of small, loose clusters. House Block is located on a steep, rocky hillside on the property, and contributes intensely concentrated fruit to this limited-production wine.

Conversely, our new Lytton Springs Meritage is derived from the southeastern section of Dry Creek Valley. First, we looked to the Cabernet Sauvignon and Petit Verdot

from our iconic Endeavour Vineyard to make up the base of this Bordeaux-style blend. This extraordinary property contains its own sustainable vineyard ecosystem, complete with a natural pond to collect rainwater flow from the amphitheater-style rolling hills. When our family winery purchased this 38-acre piece of undeveloped land, Dry Creek Vineyard Proprietor Don Wallace implemented a groundbreaking planting concept called variable vine spacing. Using topographic maps and soil quality analysis, he was able to determine which parts of the vineyard had lower soil fertility versus other areas that had higher soil fertility. In planting the vines, areas that were higher in fertility were planted closer together and those lower in fertility were planted further apart. This resulted in a completely sustainable vineyard that is able to maintain and moderate yields on its own. We paired this exceptional Cabernet Sauvignon and Petit Verdot with Cabernet Franc and Merlot from our longtime growing partner, Puma Springs. These delicious varietals from this biodynamically-farmed vineyard added just the right touch to this handcrafted Meritage blend.

We firmly believe that the Dry Creek Valley is an incredibly unique and distinctive place, with many different districts and microregions to share and experience. We hope that when you try one of our *Site Specific Terroir Series* wines, you will see and taste why we feel so honored to call this extraordinary appellation our home.

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</i> - Sold Out	\$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</i> - Sold Out	\$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</i> - Sold Out	\$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

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

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