



ZIN LOVERS CLUB  
NEWSLETTER

*April 2018*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

VINEYARD

April 2018

Hello Zin Lovers!

Our family winery is turning 46 this year, so we thought that it was time to give our newsletter a bit of a refresh. Don't worry – we aren't having a mid-life crisis! We will still bring you the same great information on your club shipment wines, and we hope that you like our new look.

In this newsletter you'll find a spotlight on the newest addition to our Zinfandel lineup – our 2015 Farmhouse Zinfandel. This elegant and balanced Russian River Valley Zinfandel is a great compliment to the intense, fruit-forward Vogensen Ranch Zinfandel, the dark, brooding Old Vine Zinfandel, and the spicy, intriguing Beeson Ranch Zinfandel.

I'd also like to invite you to join us at our Summer Zinfandel Dinner or Summer of Zin concert this June, where we celebrate all things Zinfandel! I love to hear from you, so please feel free to write to me at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) to share your thoughts or favorite moments with our wines.

Warmly,



Kim Stare Wallace  
President



## PORK MEDALLIONS WITH FENNEL-APPLE SLAW

PAIRING: 2015 *Farmhouse Zinfandel* - *Russian River Valley*

1 6-oz sweet potato, halved lengthwise and thinly sliced  
¾ cup olive oil, divided  
1 pound pork tenderloin, cut into 1/2-inch slices  
½ teaspoon kosher salt, divided  
½ teaspoon black pepper, divided  
½ cup hard apple cider or non-alcoholic cider  
2 tablespoons whole grain mustard

2 tablespoons Dijon mustard  
2 tablespoons unsalted butter  
2 cups thinly sliced apple  
1 cup thinly sliced fennel bulb, plus fronds for garnish  
2 tablespoons sliced shallot  
2 tablespoons minced parsley  
2 tablespoons fresh lemon juice

**METHOD:** Preheat oven to 450°F. Combine potato slices and 1 tbsp oil on a rimmed baking sheet lined with parchment paper. Bake at 450°F for 10 minutes or until tender. Heat 1 tbsp oil in a skillet over medium-high. Top pork slices with ¼ tsp salt and pepper. Add to pan; cook 5 minutes on one side. Remove from pan; add cider, and cook 1 minute. Stir in mustard. Remove pan from heat; stir in butter. Add pork to pan; let stand 3 minutes. Combine potatoes, remaining 2 tbsp oil, remaining salt, apple, fennel bulb, shallot, parsley and lemon juice to a bowl. Serve slaw with pork and pan sauce. *Serves 4*



## FARMHOUSE ZINFANDEL

WHILE DRY CREEK VALLEY HAS BECOME SYNONYMOUS WITH EXCEPTIONAL ZINFANDEL, THE RUSSIAN RIVER VALLEY HAS MADE A NAME FOR ITSELF FOR BALANCED AND ELEGANT INTERPRETATIONS OF AMERICA'S VARIETAL. Despite the popularity of Chardonnay and Pinot Noir from Russian River Valley, Zinfandel is actually the third most widely planted varietal in the region.

Our 2015 Farmhouse Zinfandel is the first Zinfandel that we have produced exclusively from the Russian River Valley in the history of our family winery. Our estate Farmhouse Vineyard is a 31.5-acre parcel, located right in the heart of this famed American Viticultural Area (AVA). Planted in 1997, this incredible property features 19.5 acres of Sauvignon Blanc and 12 acres of Zinfandel, which form the backbone of our Fumé Blanc and Heritage Vines Zinfandel bottlings.

Farmhouse was one of the original vineyards planted using the heritage budwood concept. The development of heritage vines began as an experimental project initiated in 1982 to preserve the tradition and "heritage" of old Zinfandel vineyards. Cuttings from Mazzoni Ranch, a pre-Prohibition vineyard in the Dry Creek Valley, provided budwood for grafting onto phylloxera-resistant rootstock. Then, for several years, we

worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997, the process concluded with a "young vine" wine that displayed "old vine" Zinfandel characteristics reminiscent of turn of the century heirloom vines.

Located on a rolling plain, Farmhouse Vineyard has a gentle slope with rocky soil at the higher elevation, with clay and alluvial soils on the lower portion. The cooler climate of the Russian River Valley lends more fog and cloud cover than our home appellation, which in turn, results in a longer hang time for the grapes and preserves the natural acidity. The berries are smaller and more concentrated, hanging in loose clusters for even sun exposure. Fruit from this vineyard is typically picked early in the morning on two different days, depending on the sugar, acid and flavor.

Russian River Valley Zinfandels tend to feature aromas and flavors of ripe blackberries and boysenberries, intermingled with plum, raspberries and red cherry. Overtones of black pepper, white pepper and other spices are also prominent in Zinfandels from the region. The wines maintain excellent levels of elegance and balance, appealing to both the Zinfandel novice and Zin Lover alike.

## UPCOMING EVENTS



### SUMMER ZINFANDEL DINNER | June 16, 2018

Join Dry Creek Vineyard President Kim Stare Wallace and her husband Don for an incredible evening of food and wine to celebrate our love of Zinfandel! Exclusively for our club members, this relaxed affair features a family-style dinner by Chef Amiee D'Maris created to pair perfectly with our limited-production Zinfandels. Enjoy a summer evening amongst the vines in our Four Clones Vineyard with your Dry Creek Vineyard wine club family.

\$125 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please contact [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com), or call (707) 433-1000 x123.



### SUMMER OF ZIN | June 23, 2018

Join us for an incredible concert by the Sun Kings - the Bay Area's premier Beatles cover band! Twist and shout to live music on our beautiful picnic grounds with a sell-out crowd. Get by with a little help from your friends with Dry Creek Vineyard wines and delicious fare from Keith's BBQ Beast available for purchase.

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

\$30 Club Members | \$40 General Public

To purchase tickets, please visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events), or call (707) 433-1000 x123.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2015 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 Taylor's Vineyard Sauvignon Blanc - <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
2017 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$22.00	\$17.60	\$198.00
2016 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2015 DCV7 Estate Zinfandel - Wallace Ranch - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Farmhouse Zinfandel - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2014 Zinfandel - Somers Ranch - <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 - Beeson Ranch - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2015 Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$36.00	\$28.80	\$324.00
2015 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Eastern Bench Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 DCV9 Estate Petit Verdot - <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
2014 45th Anniversary Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$60.00	\$48.00	\$540.00
2014 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$75.00	\$60.00	\$675.00

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