



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

September 2019



FAMILY WINEMAKING SINCE 1972



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Hello Wine Club Family!

The summer is winding down, and I am already dreaming about vacation plans for the coming year. I am thrilled to announce we have settled on our next wine cruise destination – Tahiti! Don and I celebrated our wedding anniversary on this very cruise earlier this year in January and fell in love with the people and incredible beauty of the South Pacific. When the opportunity came up to share it with you, we jumped at the chance!

Our 10-night journey (October 14-24, 2020) will take us through the Society Islands, including Bora Bora and Moorea, as well as the incredible Tuamotu Archipelago. For those who are adventurous, we will be able to kayak, paddleboard, snorkel, dive and windsurf in the breathtaking water. For those who are looking to relax, we will take in the picturesque views from the luxurious m/s Paul Gaugin, a small ship specifically designed to explore the intimate ports and shallow seas of the South Pacific.

And did I mention the wine? We will be hosting three delicious dinners, expertly paired with Dry Creek Vineyard wines, and three educational wine tastings. It will be a dream vacation and I hope that you will consider joining us. To book your cabin, please contact our friends at Expedia Cruise Ship Centers at 877-651-7447 or WineClub@CruiseShipCenters.com.

Warmly,



Kim Stare Wallace
President



BEEF TAGINE WITH BUTTERNUT SQUASH AND SCALLION COUSCOUS

PAIRING: 2016 Estate Zinfandel - Spencer's Hill Vineyard

- 2 tsp paprika
- 1 tsp ground cinnamon
- ¾ tsp salt
- ½ tsp ground ginger
- ½ tsp crushed red pepper
- ¼ tsp freshly ground black pepper
- 1 lb beef shoulder roast or petite tender roast, trimmed & cut into 1-inch cubes
- 1 tbsp olive oil
- 4 shallots, quartered
- 4 garlic cloves, chopped
- 1¼ cup low-sodium chicken broth
- 14.5 oz can no-salt-added diced tomatoes, undrained
- 3 cups peeled butternut squash, cut into 1-inch cubes
- ¼ cup fresh cilantro, chopped
- ⅓ cup green onion, chopped
- 10 oz package plain couscous
- 1 tbsp butter (optional)

METHOD: Combine first 6 ingredients in a medium bowl. Add beef; toss well to coat.

Heat oil in a Dutch oven over medium-high heat. Add beef and shallots; cook 4 minutes or until browned, stirring occasionally. Add garlic; cook 1 minute, stirring frequently. Stir in ½ cup broth and tomatoes; bring to a boil. Cook 5 minutes. Add squash; cover, reduce heat and simmer for 15 minutes or until squash is tender. Sprinkle with cilantro.

For Scallion Couscous: Bring ¾ cup chicken broth and ½ cup water to a boil in a medium saucepan. Gradually stir in 1 cup uncooked couscous. Remove from heat; cover and let stand for 5 minutes. Fluff couscous with a fork. Stir in green onions and butter. *Serves 4.*



OUR WINE CRUISE DOWN THE ENCHANTING RHINE

We recently returned from our latest wine cruise and what an incredible trip it was! We traveled along the Rhine River through the Netherlands, Germany, France and Switzerland, tasting our way through Europe's famed Riesling-producing regions. This trip was particularly meaningful, as the river cruise took us near the town of Neuwied in Germany, where David Stare lived from 1967-1969 and was bitten by the wine bug, before returning to the United States and later starting Dry Creek Vineyard in 1972.

Our pre-cruise excursion to Amsterdam began with a visit to the famous Keukenhof tulip gardens. The colors and the varieties of tulips were absolutely stunning with patterns expertly planted throughout the 79-acre garden. Amsterdam is known for its rich history and exquisite art, so we toured the illustrious Rijksmuseum, a Dutch national museum with nearly one million objects dating from the Middle Ages to present day. The Rijksmuseum possesses the largest and most important collection of classical Dutch art, including *The Night Watch* by Rembrandt.

The last day of our pre-cruise adventure took us to a Dutch windmill village, where we saw the iconic structures in action! Then we set out to explore Amsterdam and all that it has to offer. We saw the classic canals and sampled the tasty offerings of a Dutch Gouda cheesemaker. Afterwards, we had an up close and personal show of how to create a traditional wooden clog, called a klomp, starting from the very beginning with only a hatchet and a block of wood!

After a few days of marveling at the beauty of the Netherlands, we made our way to board the luxurious AmaKristina cruise ship. Once we joined the rest of the group for our journey down the Rhine, our first stop was in Cologne, Germany. We began with a walking tour through the 2,000-year-old city and the UNESCO-designated Cologne Cathedral, one of Germany's most revered Gothic masterpieces. A trip to Germany wouldn't be complete without a pint of beer of course, so we ventured to a local, family-owned tavern, Hausbrauerei Päßgen, to learn about Kölsch, a German beer made only in Cologne from four ingredients: water, hops, yeast and barley. It is an unusual (but delicious!) style of beer because although it is warm fermented with ale yeast, it is then conditioned at cold temperatures like a lager to naturally carbonate the beer after fermentation is complete.

Back on board the AmaKristina, we cruised down the Rhine River Gorge while taking in the views of its many castles from the top deck with a glass of Fumé Blanc in hand. The setting was almost magical – so many castles and so little time! From there our travels took us to Heidelberg, Germany, a pristine medieval city that remarkably was not bombed in World War II. Heidelberg is known as a university town, home to Heidelberg University, which was founded in 1386. The town also boasts having the largest wine cask in the world that dates back to the Middle Ages. The Heidelberg Tun was constructed in 1751, and has a capacity of 57,854 gallons – about 24,333 cases of wine!

Our final days were filled with a visit to Strasbourg, the capital city of Alsace in France, as well as touring some of the local wineries. Strasbourg is situated right on the border of France and Germany, and is the official seat of the European Parliament. We wandered through the charming streets and marveled at yet another UNESCO World Heritage Site, called La Petite France, which looks like the perfect fairy tale setting with its timber houses and medieval architecture.

In Alsace, we were fortunate to visit several wineries. First, we met Celine Metz of Domaine Hubert Metz in Blienschwiller, Alsace. She is the granddaughter of the owner and now runs the winery. Their family has been making wine since 1728, and it was absolutely delicious. She even surprised us by opening several library vintages! Our next stop was to Domaine Albert Seltz, who is the 14th generation owner and

winemaker of his family's winery. He specializes in organic wines and in particular the Sylvaner variety, which is a white wine grape grown primarily in Alsace and Germany. The final stop was in Riquewihr, Alsace, a perfectly preserved medieval village that seemed too picturesque to be true.

Our time aboard the luxurious AmaKristina ship was fantastic, spending time among friends, new and old, while sharing our Dry Creek Vineyard wines and love of exploring the world. All in all, our wine cruise was an epic journey of honoring the history and culture of an incredible region, and deepening our relationships with dear friends. We are currently accepting reservations for our next wine cruise to Tahiti in October of 2020 and we hope you will consider joining us!



UPCOMING EVENTS



ENDEAVOUR VINEYARD HIKE | *October 19, 2019* | 10:00 AM - 2:00 PM

Join Kim Stare Wallace and Don Wallace on an exploratory hike of our estate Endeavour Vineyard. This moderately strenuous hike will weave through the strategically planted rows of Cabernet Sauvignon, Petit Verdot, Petite Sirah and Zinfandel. Along the way, we will be stopping to take in the gorgeous views, enjoy a delightful wine country picnic, and learn firsthand about what makes this property so remarkable.

*\$75 Per Person | 2 Tickets Per Membership
21 and Older Only | Sorry, No Children Allowed*

To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.



HOLIDAY CELEBRATION | *November 30, 2019* | 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 two sessions for this popular event: 12:00 –2:00 pm and 2:00 –4:00 pm. This festive occasion is exclusively for club members and four guests (six people total).

*Complimentary for Club Members | \$25 Per Person for up to 4 Guests
21 and Older Only | Sorry, No Children Allowed*

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.

We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.

CORPORATE GIFT GIVING

Let us handle the holidays for you! Whether it is for client gifts, employee recognition or a special thank you to colleagues, we have you covered! Select one of our holiday gift sets with the perfect combination of Dry Creek Vineyard wines, pre-selected and packaged in a beautiful gift box or logo wood box. Or send one of our winery-exclusive, limited-edition, single vineyard or large format bottles and be the star of the season!

Contact us at (707) 433-1000 ext. 123 or wineclub@drycreekvineyard.com to reserve these memorable holiday gifts with exclusive wine club member savings.



DISCOVER TAHITI WITH DRY CREEK VINEYARD!

10 NIGHTS | *October 14 - 24, 2020*

Join Dry Creek Vineyard second-generation owners Kim Stare Wallace and Don Wallace on a breathtaking 10-night cruise through South Pacific French Polynesian islands! Whether you spend your days on land or underwater, aquatic beauty surrounds you.

First, the Society Islands wow with lush rainforests, impossibly clear lagoons, and endless palm trees swaying in the warm breeze. Then, the Tuamotu Archipelago beckons with an underwater ecosystem that's known the world 'round. Grab a snorkel mask or dive tank and see it for yourself!

Contact Expedia CruiseShipCenters at 877-651-7447 or WineClub@CruiseShipCenters.com to reserve your space today!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 Dry Chenin Blanc - <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2018 Fumé Blanc - <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2018 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2017 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2016 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$29.00	\$23.20	\$261.00
2017 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2016 Meritage - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2015 The Mariner - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i> - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2017 The Mariness - <i>Dry Creek Valley</i> - SOLD OUT	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - <i>Dry Creek Valley</i> - SOLD OUT	\$22.00	\$17.60	\$198.00
2017 DCV10 Estate Pinot Noir - <i>Dry Creek Valley</i> - SOLD OUT	\$40.00	\$32.00	\$360.00
2017 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2016 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2016 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2016 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i> - SOLD OUT	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2016 Malbec - <i>Dry Creek Valley</i> - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 Merlot - <i>Dry Creek Valley</i> - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - <i>Dry Creek Valley</i> - SOLD OUT	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - <i>Dry Creek Valley</i> - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Western Slopes Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i> - SOLD OUT	\$75.00	\$60.00	\$675.00

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