



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

September 2020



FAMILY WINEMAKING SINCE 1972



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Hello Wine Club Family!

It is my sincere hope that as you read this newsletter, you and your families are all safe and healthy. The past year has been quite a rollercoaster, but I am so grateful for our winery team and their commitment to produce amazing wines and provide fantastic hospitality experiences, despite all of the hoops that we are continually jumping through.

The blessing in disguise is that our new boundaries have pushed us to find creative ways to connect with you! If you haven't already, I encourage you to join our private wine club facebook group at www.facebook.com/groups/dcvwineclub. It has been so wonderful to see glimpses into your lives and share our mutual love for wine!

We have also been offering more virtual tastings to bring a little bit of wine country to you! You can join a larger group tasting with me or our winemaker, Tim, or schedule a private tasting with one of our wine educators. Please check our events page at www.drycreekvineyard.com/events for upcoming tastings, or choose your virtual tasting selection in the 'shop' section of our website.

I love to hear from you, so please feel free to send me a message at wineclub@drycreekvineyard.com to let me know how you are doing or share your favorite moments with our wines.

In good health,



Kim Stare Wallace

President



STUFFED PASTA SHELLS WITH ZINFANDEL SAUCE

PAIRING: 2017 Estate Zinfandel - Spencer's Hill Vineyard

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| <ul style="list-style-type: none">• 1-12 oz box jumbo pasta shells (50-60) <p>STUFFING:</p> <ul style="list-style-type: none">• 2 lbs lean ground beef (can substitute ground veal, turkey, or ricotta cheese)• 1 large onion, minced• 2 garlic cloves, minced | <ul style="list-style-type: none">• 2 pkg frozen spinach, chopped• ¾ cup Parmesan or Romano cheese• ¼ tsp salt• 1 cup bread crumbs• ¼ tsp pepper• 2 eggs | <p>SAUCE:</p> <ul style="list-style-type: none">• 2 tbsp olive oil• 2 medium onions, minced• 3 cloves garlic, minced• 1-28 oz can crushed tomatoes• 10 oz tomato sauce• 8 oz Dry Creek Vineyard Zinfandel | <ul style="list-style-type: none">• ¼ cup parsley, minced• ¼ cup fresh basil, minced or 3 tbsp dried• 3 tbsp fresh oregano, minced or 1 tbsp dried• Salt & pepper to taste• ½ cup Parmesan or Romano cheese |
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METHOD: Make the sauce: Sauté onions in olive oil until wilted. Add garlic, tomatoes, tomato sauce, Zinfandel, parsley, basil, oregano, salt and pepper. Bring to a boil, lower heat and simmer 1-2 hours, until thick.

Make the stuffing: Sauté beef, onion, and garlic until beef loses color and onions are slightly wilted. Remove from heat and put in large mixing bowl to cool. Cook spinach according to package instructions. Drain thoroughly; mince fine and add to bowl. Add remaining ingredients and mix thoroughly.

Cook pasta shells in salted, boiling water for 7-8 minutes. Drain and rinse in cold water. Stuff each shell with stuffing and place ¼ inch apart, seam side down, in 13"x8" baking dish. Pour sauce over the shells and sprinkle cheese on top. Bake at 350°F for 30 minutes. *Serves 8.*



HARVEST TERMS DEFINED

As the song goes, “it’s the most wonderful time of the year.” While you might associate that song with the holidays, we feel like the most wonderful time of the year is right now – harvest! There is something magical and mysterious about harvest, knowing that Mother Nature truly holds all of the cards. Early winds, late rains, and everything in between can doom or distinguish a vintage.

While the outcome of the vintage may be a mystery until we are closer to bottling, the lingo that we use this time of year shouldn’t be! If you are joining us for our virtual tastings, you may have noticed that we throw out terms like brix, TA and racking, but what do they all mean? Here is your definitive glossary for winemaking terms so you can be in the know and incorporate the harvest lingo into your next glass of wine with friends.

Brix: No, this isn’t what the third little pig built his house out of, but rather a scale used to measure the sugar content of grapes and wine. Each degree Brix ($^{\circ}\text{B}$) is equivalent to 1 gram of sugar per 100 grams of grape juice. The amount of alcohol that a wine will produce is estimated by multiplying the Brix reading (typically 22-26 degrees Brix at harvest) by 0.55. Therefore, 22 $^{\circ}\text{B}$ will make a wine with about 13.2 percent alcohol.

TA and pH: TA, or “total acidity” tells us the concentration of acids in the wine whereas pH tells us the intensity of

how those acids taste. How do they relate to each other? Winemakers use pH as a way to measure ripeness in relation to acidity. Typically, the higher the pH, the lower the acidity, and vice versa. Low pH wines will taste tart and crisp, while higher pH wines are more voluptuous and soft. This harmony of alphabet letters gives us an indication of how balanced the final wine will be, and how long it will potentially age.

Punchdown: It may sound like a hip, new gym class, but it’s actually a technique to keep the fermenting wine and skins mixed up during red wine fermentation. As the wine ferments, the skins rise to the top and form a thick cap. The cap has to be broken up multiple times a day to extract color and flavor, and to prevent the cap from drying out. Winemakers use what looks like a giant potato masher to break up the cap, or in other words, punch it down.

Racking: While this sounds reminiscent of a medieval torture method, it is really just a way to clarify a wine. Once the solids (skins, yeast cells, etc.) have settled to the bottom, the clear wine on top is transferred to another tank or barrel. This is done throughout fermentation and before bottling as a method of clarification to keep your wine perfectly clear.

Now that you have the behind-the-scenes harvest jargon, you can talk like a winemaker and impress your friends about the TA of your favorite wine and how many punchdowns it must have taken to extract all of that flavor!

UPCOMING EVENTS



VIRTUAL TASTING WITH JOURNEYMAN MEAT CO.

October 29, 2020

4:00 PM

Join Kim Stare Wallace and Pete and Cathy Seghesio from Journeyman Meat Co. for a virtual wine and salumi tasting!

To RSVP and purchase the wines, please visit www.drycreekvineyard.com/events.



VIRTUAL TASTING

November 19, 2020

4:00 PM

Join Winemaker Tim Bell for an in-depth virtual tasting to explore the nuances and complexities of three selections from our portfolio.

To RSVP and purchase the wines, please visit www.drycreekvineyard.com/events.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 DCV3 Estate Sauvignon Blanc - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2019 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2018 The Mariness - Dry Creek Valley - SOLD OUT	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2019 Petite Zin Rosé - Dry Creek Valley - SOLD OUT	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir - Russian River Valley	\$40.00	\$32.00	\$360.00
2018 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 DCV8 Zinfandel - Farmhouse Vineyard - Russian River Valley	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2017 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 DCV6 Estate Cabernet Franc - Dry Creek Valley - OCTOBER RELEASE	\$42.00	\$33.60	\$378.00
2018 Malbec - Dry Creek Valley - OCTOBER RELEASE	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Merlot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Meritage "Benchland" - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2017 Meritage "Alluvial Gap" - Dry Creek Valley - OCTOBER RELEASE	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon "Iron Slopes" - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2017 Endeavour Cabernet Sauvignon - Dry Creek Valley - OCTOBER RELEASE	\$80.00	\$64.00	\$720.00

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