



ZIN LOVERS CLUB NEWSLETTER

October 2020



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

October 2020

Hello Zin Lovers!

It is my continued wish that as you read this newsletter, you and your families are all safe and healthy. It is hard to believe that we are in the midst of our 49th harvest, and I am grateful for our winemaking team and their commitment to produce amazing wines despite all of the obstacles that seem to find their way into our lives.

As we inch towards the holiday season, I invite you to reserve a private virtual tasting with one of our wine educators for your friends and family. It has been heartwarming to see so many people connect around the country in these experiences, despite the distances and restrictions between us all. If you are interested in your own private experience, please contact our concierge team at concierge@drycreekvineyard.com or (707) 433-1000 ext. 103.

We have also been offering larger communal virtual tastings to bring a little bit of wine country to you! You can join a 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 us know how you're doing or share your favorite moments with our wines.

In good health,



Kim Stare Wallace

President



TIM BELL'S MEXICAN FLANK STEAK

PAIRING: 2018 DCV2 Estate Zinfandel - Four Clones Vineyard

- 1½ lbs flank steak
- 1 cup pineapple juice
- ½ tbsp salt, plus more to taste
- 2 tsp black pepper, plus more to taste
- 2 tsp garlic salt
- 2 tsp onion salt
- 2 tsp hot paprika
- 1 tsp celery salt
- ½ tsp ground nutmeg
- ¼ tsp *herbes de Provence*
- 1 large white onion, thinly sliced
- 1 tsp canola oil
- 2 tbsp Dijon mustard
- 1 tbsp honey mustard
- 1 tbsp water

METHOD: At least two hours before serving, remove fat from meat, cut into ¾ inch strips and place in 9" x 13" pan. Put pineapple juice, salt, pepper, garlic salt, onion salt, celery salt, paprika, nutmeg, and *herbes de Provence* in a small bowl and mix thoroughly. Pour over meat. Stir every 15 minutes.

Heat coals on barbeque grill to very hot. In a skillet, fry onions for about 5 minutes in mustard, water, salt and pepper. Then cover and simmer over low heat for 10 minutes while cooking the flank steak to desired doneness. Serve the flank steak on heated plates over a bed of onions. *Serves 4.*



WHAT'S FOR DINNER?

Zinfandel is traditionally paired with barbeque, pizza, or chocolate, but what is it about these combinations that works so well? To find the perfect food and wine match, it is important to look at the basic components of both and try to balance them so that neither overpowers the other.

The first goal is to match the weight of the food with the weight of the wine. Zinfandel is commonly thought to be bold and robust, which is perfect for richer meals of stews, casseroles, or smoked meats. It is important to take the weight into consideration, as it might be better to pair a heavier fish—like salmon—with a lighter style of red wine, such as a medium-bodied Zinfandel, as opposed to a bright, high-acid white wine.

Then we look to the intensity of flavor in the wine and the dish. While it echoes the similar concept of looking at the weight of a food, it is important to consider the flavors on their own. For example, potatoes can be very heavy, but are light in flavor without a sauce or other components. It is not always the main ingredient in the dish that should be used to make the match, but rather the dominant flavor found in the sauce or seasoning. An example would be a piece of Cajun-spiced chicken that can stand up to a peppery Zinfandel.

The actual flavor characteristics that are shared between the wine and food are important as well. Zinfandels that have notes of dark chocolate or espresso can pair well with

chocolate-based desserts, just as those with notes of cloves, ginger or allspice can pair well with spice rubs or sauces that feature those qualities.

Acidity can play two roles in food and wine pairing. The first is to match the levels of acidity to complement each other. Tomatoes are a high-acid food, which pair wonderfully with red wines with brighter flavors and naturally higher levels of acidity. A bright and fruit-forward Zinfandel will play off the tomatoes and enhance the flavors. On the other side of the cork, a wine with bright acidity can help cut through fatty foods in the same way that a lemon cuts through greasy or rich food.

Secondly, tannins play a critical role in food pairing. The more textured the food, like a fatty piece of brisket or a chewy piece of steak, the more tannins are needed in the wine. Wine tannins are attracted to fat proteins, which is why your gums pucker and dry out when a dry, tannic wine meets the protein-filled saliva in your mouth. When enjoying a high-fat protein, the tannin molecules from a robust Zinfandel attach themselves to the protein molecules and strip them from your mouth, leaving it refreshed, cleansed, and ready for the next mouthful.

Our final piece of advice when considering wine and food combinations is to remember that taste is subjective. Pair whatever feels and tastes best to you and you'll always have a superb meal!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 Dry Chenin Blanc - <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2019 Fumé Blanc - <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2019 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2018 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2017 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2018 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2018 Meritage - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2017 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
2019 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i> - SOLD OUT	\$28.00	\$22.40	\$252.00
2019 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2018 The Mariness - <i>Dry Creek Valley</i> - SOLD OUT	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2019 Petite Zin Rosé - <i>Dry Creek Valley</i> - SOLD OUT	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 DCV8 Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2018 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2017 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2018 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Merlot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Meritage "Benchland" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Meritage "Alluvial Gap" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon "Iron Slopes" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$80.00	\$64.00	\$720.00

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