



ZIN LOVERS CLUB
NEWSLETTER

April 2021



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

April 2021

Hello Zin Lovers!

By now you should know that we have a passion for Zinfandel at our family winery — we have been producing it for nearly 50 years! One of the things that I love most about Zinfandel is that it has such a rich history here in the United States. When European immigrants in the 1800s brought the vines with them to plant at their new homes in Dry Creek Valley, I wonder if any of them thought that the vines would still be standing over 100 years later? I couldn't be happier that you have not one, but two Zinfandels from vineyards planted prior to Prohibition in this shipment, and I hope you love them as much as I do.

We are thrilled that our winery has reopened for tastings and we invite you to come visit wine country when you are ready. We are still offering virtual tastings for those who are unable to travel, or would prefer to share an educational experience with their friends and family around the country. It has truly been our silver lining over the past year to connect with you right in your homes. Thank you from the bottom of our hearts for giving us that opportunity! I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts on our virtual tastings or favorite moments with our wines.

My best,



Kim Stare Wallace

President



ETHIOPIAN BERBERE LAMB CHOPS with TOMATO CUCUMBER SALAD (TIMATIM)

PAIRING: 2018 Beeson Ranch Zinfandel

- 8 bone-in lamb rib or loin chops, cut to 1¼-inch thick
- 5 tsp sweet paprika
- 1 tsp salt
- 1 tsp ground coriander
- 1/2 tsp ground ginger
- 3/8 tsp ground cardamom
- 3/8 tsp ground fenugreek
- 1/4 tsp ground nutmeg
- 1/4 tsp ground allspice
- 1/8 tsp ground cloves
- TOMATO CUCUMBER SALAD:**
- 2 cups tomatoes, cubed
- 1 cup cucumber, chopped
- 2 cloves garlic, chopped
- 1/2 cup white onion, chopped
- 1/2 tbsp jalapeño, seeded and chopped
- Kosher salt, to taste
- 2 tbsp lemon juice
- 2 tbsp olive oil

METHOD: Salt lamb on both sides and let sit at room temperature for 40 minutes. Meanwhile in a medium bowl, mix together all the berbere spice blend ingredients and set aside. Prepare charcoal grill and set the grate in place. Cover grill and preheat for 5 minutes. If you have a gas grill, set half the burners to high. Cover and preheat for 10 minutes. Clean and oil the grate. Brush the lamb chops evenly with mustard. Rub the berbere spice onto lamb chops before placing on grill. Cook until browned on both sides, about 3 minutes per side or until a meat thermometer reads 120°F for medium-rare or 130°F for medium. Transfer to a platter and let rest for 10 minutes.

To make the salad, mix together tomatoes, cucumber, garlic, onion and jalapeño in a large bowl. Sprinkle with salt. In a medium bowl, whisk together lemon juice, olive oil and salt. Toss vinaigrette with salad ingredients and serve alongside the lamb. *Serves 4.*



Sound Interclub class boats Jester, Alberta, Bee, Cirrus and Shorty III racing. Photographed by Rosenfeld and Sons in 1936



JUDGING A WINE BY ITS COVER

A wine label is the first thing we notice when selecting a bottle to open, but many times it is just a quick glance to confirm the right vintage or varietal, or to see if the descriptors listed will match the style of our meal. Rarely do wine labels offer more than these basic attributes, but if you look closer at our Old Vine Zinfandel label, there is more than meets the eye.

The label's design was inspired by an old steamship ticket, similar to what European immigrants might have purchased for their journey across the Atlantic to America in the 19th century. To represent this historic time period, we chose to include intricate detailing along the edges, stamped images throughout and a parchment paper background.

Our family winery has always been passionate about transparency on wine labels, and our Old Vine Zinfandel took this to a new level! This incredibly detailed label features information about the soil where the vines were grown, the fermentation techniques utilized, the types of barrel used, the dates that the grapes were harvested, and how many tons of grapes are typically produced per acre of vineyard. It also highlights the blend of the wine, as well as flavor descriptors that you might taste.

Our Old Vine Zinfandel is truly a labor of love with the grapes tended to and harvested by hand, so we brought elements of that personal nature into the label. Slightly off-kilter stamps in the corner and the circled harvest dates capture the essence of human touch, which is crucial to making authentic and delicious wines.

Of course, a Dry Creek Vineyard wine bottle wouldn't be complete without a sailboat! The image of vessels on the open water is taken from a photograph by Rosenfeld and Sons in 1936. This specific type of boat is part of the Sound Interclub class, which was all the rage for sailboat design and racing in the 1920s and 1930s. It seemed only appropriate to use this historic image for a bottle that celebrates vines that were planted prior to Prohibition.

To top it all off, our Old Vine Zinfandel is sealed with our patented cork closure that is laser-printed with data about the cork, such as the age of the cork forest, harvest date of the trees and sustainable habitat information.

We hope that the next time you look at a bottle of our Old Vine Zinfandel, you will find a tiny new detail that you hadn't noticed before!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2020 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2020 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2019 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2018 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2019 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> – SOLD OUT	\$28.00	\$22.40	\$252.00
2019 The Mariness – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay – <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2020 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir – <i>Russian River Valley</i> – SOLD OUT	\$40.00	\$32.00	\$360.00
2018 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i> – SOLD OUT	\$44.00	\$35.20	\$396.00
2018 DCV7 Estate Zinfandel – Wallace Ranch Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2018 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2017 Estate Zinfandel – Spencer’s Hill Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 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> – SOLD OUT	\$42.00	\$33.60	\$378.00
2018 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 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
2018 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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