



WINE CLUB
NEWSLETTER

Spring 2024



A FAMILY LEGACY OVER 50 YEARS IN THE MAKING



Dry Creek

VINEYARD

Spring 2024

Dear Wine Club Members,

Sunny days are here, and we are thrilled to raise a toast with you in this new year and season at our family winery! From premier seated wine tastings to off-road vineyard tours and bocce ball, we can't wait to enjoy gorgeous weather and delicious sips with you in beautiful wine country. We invite you to look ahead to plan your next visit with us — you can reserve an experience at www.drycreekvineyard.com/visit or by emailing conciierge@drycreekvineyard.com. We look forward to seeing you and your friends and family soon.

Our hospitality team has been hard at work planning a full slate of exciting events for 2024, including some new members-only offerings. On Earth Day, April 20th, we will enjoy the great outdoors alongside Winemaker Tim Bell, embarking on a hike and picnic lunch in our famed, self-sustaining estate in Lytton Springs: our Endeavour Vineyard. This experience is wine club-exclusive and intimate, limited to just 30 guests. Summer at Dry Creek Vineyard will also be vibrant with not just one, but two live concerts on the lawn this year! Our wildly popular Summer of Zin on June 8th will be followed by our new Motown Get Down event on July 13th. As you plan your next trip to Sonoma County, we would love to have you join us for these fantastic events. Tickets are now available on our website at www.drycreekvineyard.com/events.

Veteran club members may notice this newsletter has a slightly different format — this is to provide for more features and stories starting late spring and summer! As always, I love to hear from you. Please feel free to write to me at wineclub@drycreekvineyard.com to share your feedback on your wine club membership or your favorite moments with our wines.

Warmly,



Kim Stare Wallace
President



UPCOMING EVENTS

CLUB
EXCLUSIVE



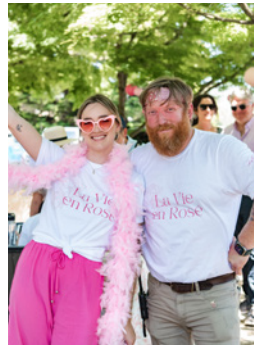
ENDEAVOUR VINEYARD HIKE

Saturday, April 20, 2024
10 A.M.—2 P.M.

\$95 Per Person for Club Members
Limited to 30 guests



SCAN THE QR CODE WITH YOUR MOBILE
PHONE TO PURCHASE TICKETS



LA VIE EN ROSÉ: A ROSÉ & BLANCS PARTY

Saturday, May 18, 2024
12—4:30 P.M.

\$30 Per Person for Club Members
\$50 Per Person for General Public



SCAN THE QR CODE WITH YOUR MOBILE
PHONE TO PURCHASE TICKETS

To book these or other experiences and events, please visit our website at www.drycreekvineyard.com
We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.



2022 DCV BLOCK 10 CHARDONNAY

Russian River Valley

BLEND

95.4% CHARDONNAY, 3.1% CHENIN BLANC, 1.5% SAUVIGNON BLANC

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$45.00	\$36.00	\$405.00

WINEMAKER NOTES: Located in the cool Russian River Valley, the DCV Block 10 vineyard tends to ripen slowly, providing grapes that are deliciously balanced. In crafting this wine, 30 rows of the variety are selected at the far northeast side of the property. After careful cultivation through the growing season, the fruit is whole cluster-pressed for gentle extraction of flavors. Some lots were fermented with native yeasts, and French oak barrels were used, providing complex aromatics and flavors. This balanced Chardonnay carries aromas of peach, green apple and lime with notes of candied ginger, allspice, cream soda and a touch of minerality. The palate is full of intense, rich flavors of Asian pear, mango and Meyer lemon, with striking nuances of ruby grapefruit, honeydew melon and vanilla bean. Traces of spice from its brief barrel aging contribute to its harmonious and bright mouthfeel. Excellent immediate drinkability, although the wine does have potential to age well for 1–3 years.

AGING POTENTIAL: 1–3 YEARS. 965 CASES PRODUCED.



2021 SPENCER'S HILL PETITE SIRAH

Dry Creek Valley

BLEND

82% PETITE SIRAH, 18% ZINFANDEL

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$42.00	\$33.60	\$378.00

WINEMAKER NOTES: The Petite Sirah varietal has traditionally played an important role in producing our world-class Zinfandel wines. We blend Petite Sirah into several of our Zinfandel bottlings to give the wine a solid backbone with fleshy tannins and excellent acidity. In certain vintages, we decide to bottle a small amount of Petite Sirah to more fully express this incredible variety. This wine was produced from our iconic estate Endeavour Vineyard in the Lytton Springs district of the Dry Creek Valley. From the first moments of airing, this voluptuous Petite Sirah exudes aromas of boysenberry, black cherry and cranberry with nuances of cumin, roasted almond, toffee and cedar. The palate is defined by flavors of plum, black and white pepper and fine leather. Notes of mocha and baking spices emerge along a luscious, rich mouthfeel with supple tannins.

AGING POTENTIAL: 5–7 YEARS. 612 CASES PRODUCED.

2021 HISTORIC BLOCKS ZINFANDEL

Dry Creek Valley

BLEND
 79% ZINFANDEL, 15% PETITE SIRAH, 6% ALICANTE BOUSCHET

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$58.00	\$46.40	\$522.00

WINEMAKER NOTES: Our Historic Blocks Zinfandel is a tribute to the legacy vineyards of Dry Creek Valley and our family winery's enduring commitment to preserve the extraordinary heritage of Zinfandel. Located primarily along the eastern bench of the valley, specific blocks of old vine Zinfandel were selected as the backbone of this robust and luxurious wine. These century-old, gnarled vines are still tended to by hand, preserving this beloved tradition and living testament to the remarkable history of our home appellation. Our 2021 vintage presents inviting aromatics of black cherry, blackberry and plum with notes of chai, nutmeg and white pepper. On the palate, layers of blueberry and black currant come forward with nuances of baking spices and marzipan, as well as hints of thyme, sage and mocha. The wine is full-bodied, with deep richness and impeccable balance alongside a lingering finish.

AGING POTENTIAL: 5–7 YEARS. 660 CASES PRODUCED.



PAN-SEARED SALMON WITH ROMESCO SAUCE

PAIRING: 2021 *Historic Blocks Zinfandel*

PREP TIME:
30 minutes

COOK TIME:
10 minutes

TOTAL TIME:
40 minutes

SERVINGS:
4

- 4 6-oz salmon fillets, skin-on
- 2 tbsp K&D Mercantile Estate Olive Oil
- Salt and pepper, to taste
- Lemon wedges, for garnish
- Chopped fresh parsley, for garnish

FOR THE SAUCE:

- 2 large red bell peppers
- ½ cup roasted almonds
- 2 cloves garlic, minced
- ¼ cup K&D Mercantile Estate Olive Oil

- 2 tbsp tomato paste
- 1 tbsp K&D Mercantile Traditional Dark Balsamic Vinegar
- 1 tsp smoked paprika
- Salt and pepper, to taste

METHOD: Begin by preparing the romesco sauce. Roast the peppers over an open flame or by using the broiler until the skin is charred. Place them in a bowl and cover with plastic wrap, letting them steam for about 10 minutes. Peel off the skin, remove the seeds, and roughly chop the peppers. In a food processor, add the peppers, almonds, garlic, tomato paste, vinegar, paprika, salt and pepper. Blend while slowly drizzling in the olive oil until the sauce is smooth. Set aside.

Pat the salmon fillets dry as best you can with paper towels — this is the key to crispy skin. Season both sides generously with salt and pepper. In a large skillet, heat the olive oil over medium-high heat. When the skillet is hot, add the fillets, skin-side down. Cook 4–5 minutes without moving them, then flip the fillets and cook for an additional 3–4 minutes to desired doneness or an internal temperature of 145°F. To serve, spoon the romesco sauce over the salmon, add lemon wedges and sprinkle with parsley.

NOTE: For a vegetarian option, consider eggplant steaks in place of salmon. Season sliced eggplant generously with salt and pepper and brush with olive oil, then bake 15–20 minutes in a 400°F oven.