



BORDEAUX LOVERS CLUB  
NEWSLETTER

*April 2019*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

## VINEYARD

April 2019

Hello Bordeaux Lovers!

Here at Dry Creek Vineyard, we place great importance on the value of tradition. Our family winery was inspired by my father, David Stare, who was bitten by the wine bug during his travels in the Loire Valley and Bordeaux regions in France, and brought his love of blending the Bordeaux varietals to the Dry Creek Valley. One of the first red grapes that he chose to work with was Merlot, which has remained an important part of our portfolio for nearly 50 years! I hope you will enjoy learning a little more about this incredible varietal in this newsletter.

I am particularly excited about the wines that you have received, as we have a new addition to our Bordeaux-inspired wine club portfolio to share with you! Our 2016 Merlot is a winery-exclusive wine, comprised entirely of grapes from the Dry Creek Valley. I hope that you enjoy our interpretation of this classic varietal as much as I do.

As always, I love to hear from you! Please feel free to send me a message at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) to share your comments on this club, or your favorite moments with our wines.

My best,



Kim Stare Wallace

President



### DUCK LEGS WITH ROASTED VEGETABLES & POMEGRANATE-CHERRY JUS

PAIRING: *2016 Merlot*

- 4 DUCK LEGS
- 1 YELLOW ONION, CUBED
- 2 TURNIPS, PEELED & CUBED
- 4 SPRIGS FRESH TARRAGON
- 2 CARROTS, PEELED & CUBED
- KOSHER SALT
- 2 PARSNIPS, PEELED & CUBED
- FRESHLY GROUND PEPPER
- 2 YUKON GOLD POTATOES, CUBED
- 16 OZ POMEGRANATE-CHERRY JUICE
- 2 TBSP MAGGI SAUCE
- ¼ TSP ALLSPICE
- 1 TSP CAYENNE PEPPER
- 1 TBSP RED WINE VINEGAR
- 2 ORANGES, JUICED
- 1 TBSP FRESH GINGER, PEELED & MINCED
- ¾ CUP DRY RED WINE

**METHOD:** Heat oven to 400°F. In a small roasting pan on stove over medium-high heat, sear duck legs, skin-side down, until skin turns golden brown, about 6 minutes. Turn duck legs over and cook 5 minutes more. Remove pan from heat.

Transfer duck legs to a plate with a slotted spoon. Add turnips, carrots, parsnips, potatoes and onion to roasting pan and stir to mix with fat. Place tarragon sprigs on top of vegetables and season with salt and pepper. Place duck legs skin side up over vegetables and Move pan to oven. Roast duck legs, turning vegetables occasionally, until thermometer inserted into the thickest part of leg away from bone registers 165°F, about 1 hour.

Meanwhile, combine pomegranate-cherry juice, Maggi sauce, allspice, cayenne, wine, vinegar, orange juice and ginger in small saucepan set over high heat. Bring to boil, then lower heat to medium and cook until reduced by half, about 25 minutes. *Serves 4 to 6.*



DCV6 (Bullock House) Merlot



## YES, I WILL DRINK MERLOT!

Despite the negative proclamation by Paul Giamatti in the 2004 movie “Sideways” that “I am not drinking (expletive) Merlot!” the grape remains America’s second most popular red grape after Cabernet Sauvignon. Known for being a soft, fruit-forward wine, Merlot is a wonderfully versatile varietal that pairs easily with food and can also be enjoyed on its own.

Merlot is the offspring of Cabernet Franc and the half-sibling of Carmènère, Malbec and Cabernet Sauvignon. It is believed that the first time the grape was used in winemaking was in the late 1700s when a Bordeaux blend listed Merlot as an ingredient on the label. The actual grapes are known for their loose bunches of large berries with very thin skin. Derived from the old French word ‘merle,’ which translates to ‘blackbird,’ the name is thought to have been given because of the grape’s intense blue-black color. Lower levels of tannins lead to a softer and smoother wine, full of luscious fruit flavors. Typically, Merlot has a higher sugar content than Cabernet Sauvignon and needs to be harvested up to two weeks earlier.

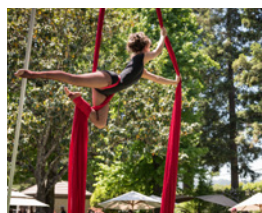
There are two predominant styles of Merlot; the “new world style” tends to harvest the grapes when they are very ripe, leading to full-bodied wines with plum and

blackberry characteristics. We subscribe to the traditional “Bordeaux style” of Merlot, which focuses more on acidity and produces medium-bodied wines with fresh flavors of raspberries and strawberries. It pairs well with lighter-bodied meats and poultry, as well as roasted or caramelized vegetarian dishes.

Merlot first made an appearance at Dry Creek Vineyard in 1974, when our founder, David Stare, created a limited-edition wine comprised of one barrel of 100% Merlot. That same harvest, Dave firmly established his love of Bordeaux blending by adding 10% Merlot into the 1974 Cabernet Sauvignon. From that point on, Merlot was woven into the fabric of our family winery, both as a blending component for our other Bordeaux-style wines, and as the star of the show. In fact, the Dry Creek Vineyard 1991 Reserve Merlot won the prestigious “Grand Prix d’Honneur” at the 1995 Challenge International Du Vin in Bordeaux, France - much to the surprise of the French!

We are thrilled to introduce our new winery-exclusive Merlot to you, our Bordeaux Lovers Club members. We hope that when you experience your first sip, you will see and taste why we have been an advocate of this exceptional varietal for nearly 50 years!

# UPCOMING EVENTS



## FRENCH GARDEN PARTY

May 18, 2019 | 12:00 - 4:00 PM

Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only



## SUMMER VINEYARD DINNER

July 20, 2019 | 5:30 - 8:30 PM

\$125 Per Person  
21 and Older Only

To RSVP, please visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events), or call (707) 433-1000 ext. 123.  
We love your four-legged friends; however, for winery events we ask that you please leave your pets at home.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 DCV3 Estate Sauvignon Blanc - Dry Creek Valley - <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2017 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley - <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2017 The Mariness - Dry Creek Valley - <b>SOLD OUT</b>	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - Dry Creek Valley	\$22.00	\$17.60	\$198.00
2016 Estate Pinot Noir - Dry Creek Valley - <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2017 Old Vine Zinfandel - Dry Creek Valley	\$38.00	\$30.40	\$342.00
2016 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - Russian River Valley	\$42.00	\$33.60	\$378.00
2016 Vogensen Ranch Zinfandel - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2015 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Malbec - Dry Creek Valley - <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Merlot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - Dry Creek Valley - <b>SOLD OUT</b>	\$65.00	\$52.00	\$585.00
2015 Western Slopes Cabernet Sauvignon - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2015 Endeavour Cabernet Sauvignon - Dry Creek Valley - <b>SOLD OUT</b>	\$75.00	\$60.00	\$675.00

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