



*Dry Creek*  
VINEYARD



BORDEAUX LOVERS CLUB  
NEWSLETTER

*October 2020*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

## VINEYARD

October 2020

Hello Bordeaux 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](mailto: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](http://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](mailto: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



## ROAST PRIME RIB OF BEEF WITH HORSERADISH CRUST

PAIRING: 2017 Endeavour Cabernet Sauvignon

- 1 prime rib beef roast, about 6 lbs
- 5 garlic cloves, smashed
- ¼ cup prepared horseradish
- Leaves from 2 fresh rosemary sprigs
- Leaves from 4 fresh thyme sprigs
- ½ cup sea salt
- ¼ cup freshly ground black pepper
- ½ cup extra-virgin olive oil
- 2 carrots, cut into chunks
- 2 potatoes, cut into chunks
- 1 red onion, halved
- 1 head garlic, halved

**METHOD:** Preheat the oven to 350°F. Lay the beef in a large roasting pan with the bone side down (the ribs act as a natural roasting rack). In a small bowl, mash together garlic, horseradish, rosemary, thyme, salt, pepper and olive oil to make a paste. Massage the paste generously over the entire roast. Scatter the vegetables around the meat and drizzle them with olive oil. Put the pan in the oven and roast the beef for 1.5–2 hours for medium-rare (approximately 20 minutes per pound). Check the internal temperature of the roast; it should register 125°F for medium-rare. Remove the beef to a carving board and let it rest for 20 minutes. Serve with vegetables on the side. *Serves 6–8.*



## WHAT'S FOR DINNER?

Bordeaux varietals are traditionally paired with steak or lamb, 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. Cabernet Sauvignon and Meritage blends are 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 like a medium-bodied Merlot, 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 Cabernet Franc.

The actual flavor characteristics that are shared between the wine and food are important as well. Meritage blends that have notes of dark chocolate or espresso can pair well with cocoa-based spice rubs, just as those with notes of cherries,

blackberries, and boysenberries can pair well with 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 Cabernet Sauvignon 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 Meritage or Cabernet Sauvignon 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> - <b>SOLD OUT</b>	\$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> - <b>SOLD OUT</b>	\$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> - <b>SOLD OUT</b>	\$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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