



WINE CLUB
NEWSLETTER

May 2018



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

May 2018

Hello Wine Club Family!

Our family winery is turning 46 this year, so we thought that it was time to give our newsletter a bit of a refresh. Don't worry – we aren't having a mid-life crisis! We will still bring you the same great information on your club shipment wines, and we hope that you like our new look.

We have brought back our popular Vineyard Dinner Series this summer, and I invite you to join us! It is a fantastic experience to dine with other club members among the vines of our DCV2 Four Clones Vineyard. If you are already planning a trip to see us this summer, don't forget to reserve your private wine flight and picnic lunch or our new Meritage Blending Experience by calling our Concierge at (707) 433-1000 x104 or email concierge@drycreekvineyard.com

I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts or favorite moments with our wines.

My best,



Kim Stare Wallace
President



SKIRT STEAK WITH BALSAMIC-GLAZED ONIONS

PAIRING: 2016 Vogensen Ranch Zinfandel - Dry Creek Valley

1 head broccoli, cut into florets	1 1/2 cup polenta	2 tablespoons brown sugar
1/4 cup extra-virgin olive oil, divided	3 tablespoons butter	1/4 cup balsamic vinegar
Kosher salt	1 small red onion, thinly sliced into half-moons	1 1/4 pound skirt steak
Freshly ground black pepper		

METHOD: Preheat oven to 425°F. Arrange broccoli on a baking sheet and drizzle with 2 tablespoons olive oil. Season with salt and pepper and roast until golden around edges, 15 to 20 minutes. Meanwhile, bring 4 1/2 cups salted water to a boil in a medium saucepan. Add polenta in a slow, steady stream, whisking constantly. Bring to a boil, then reduce heat and simmer, whisking regularly, until thickened, 20 minutes. Stir in butter and season with salt and pepper. In a small saucepan over medium-high heat, heat 1 tablespoon olive oil. Cook onion until beginning to soften, 3 minutes, then stir in brown sugar and cook 2 minutes more. Add balsamic vinegar and bring to a boil, then reduce heat and let simmer until texture resembles a thick syrup, about 5 minutes. Season with salt and pepper. Heat a grill pan over high heat. Season skirt steak with salt and pepper and grill 3 to 4 minutes per side for medium rare. Let rest 5 minutes and cut thinly on the diagonal. Serve steak over polenta, topped with balsamic red onions, and with broccoli on the side. *Serves 4*



ALL IN A YEAR'S WORK

Some say that “great wine begins in the vineyard”, and we wholeheartedly agree! We are proud to have 185 acres of 100% certified sustainable vineyards, but with that comes tremendous responsibility and laborious cultivation. Our incredible team knows our estate properties inside and out, with each vine, row and block planted in just the right spot, in exactly the right way.

The growing cycle is crucial to our vines and, in turn, to our handcrafted wines. A grapevine is a perennial plant, meaning that it grows or blooms during the spring and summer, dies back during the autumn and winter, then repeats the cycle the following spring.

One of the most important activities in the vineyard is winter pruning. Without this meticulous handwork, grapevines will naturally grow into a bushy mess of leaves and branches. The prior vintage's canes are cut back and the best canes are selected to grow new shoots for the upcoming harvest. The amount of canes depends on the type of trellising that is being used. For example, Cabernet Sauvignon from our DCV9 Endeavour Vineyard uses the “Double Guyot” method, which is a system widely used in Bordeaux, France. Each vine has two canes and two spurs, with the canes being trained in opposite directions like arms that are outstretched. The

pruning system is typically determined during the initial stages of designing the vineyard, but it is possible to change the way the vines are trained in some cases.

During March and April, the sap rises up and the buds begin to break through, powered by the energy derived from carbohydrates that were stored in the roots and trunks of the vine during dormancy. The buds are very delicate during this time period and can be affected by weather events such as high winds, forceful rain, or hailstorms. After the buds break, they continue to grow in the direction that they are trained. The first three to four weeks of bud break show the most rapid growth, with the shoots growing an average of an inch or more per day.

In the early summer months, the weather warms up and flowers bloom for eight to ten days. The flowers of grapevines are called “perfect flowers” because they have both male (stamens) and female (carpels) components and are able to self-pollinate. There is a cap, called a calyptra, that covers the stamens and carpels until it is shed during blooming. Immediately after, the pollen sacs open and pollination occurs.

Two to three days after pollination, the fertilized flower begins to develop a seed and berry, which turns into tiny, young clusters of green berries. At this point, we walk each and

every vineyard for canopy management. During this process we remove leaves for even more sunlight on the fruit, thin the shoots if there are too many or they are too vigorous, and we position the clusters to avoid layering, which can lead to uneven ripening and in turn, an unbalanced wine.

In the mid to late summer, the grapes enter *véraison* (*vay-ray-shun*) and start to ripen and change colors from green to yellow, orange, red or purple. During this time period, we do a second pass in our vineyards to remove any fruit with abnormalities or clusters that are not ripening evenly, so that only the best fruit continues to grow and utilize the available energy.

Over the late summer months, the grapes continue to ripen and the sugar levels rise. Harvest typically occurs between August and October for us, when the sugar is balanced with acidity and flavor. Many wineries will hand sort their grapes at the winery after it is harvested, but we like to go

out a third time just prior to harvest to do our sorting in the vineyard to leave the bad fruit behind.

At this point, the vines have stopped producing carbohydrates from the chlorophyll in the leaves, which will lose their color and fall to the ground. After this occurs, the foliage dies off during the winter and the vines enter a stage of dormancy. Growth and development stop temporarily, the vines rest and are pruned, and the cycle starts over again.

It's hard to believe that all of this happens before the grapes are even brought to the winery! All of the little decisions of when to prune, how to position the clusters, which leaves to remove and which grapes should be left behind in the vineyard set the stage for making our appellation-focused, *terroir*-driven wines.



UPCOMING EVENTS



SUMMER OF ZIN | *June 23, 2018* | 12:00 - 4:00 PM

Join us for an incredible concert by the Sun Kings - the Bay Area's premier Beatles cover band! Twist and shout to live music on our beautiful picnic grounds with a sell-out crowd. Get by with a little help from your friends with Dry Creek Vineyard wines and delicious fare from Keith's BBQ Beast available for purchase.

Gates open at noon, concert starts at 1:00 pm.

\$30 Club Members | \$40 General Public

To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123

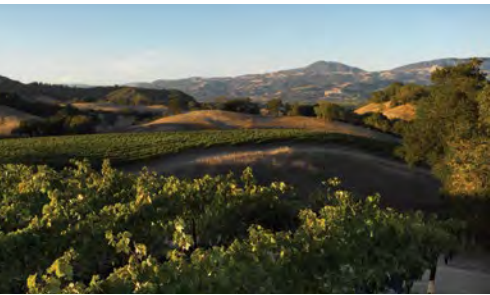


HARVEST EXPERIENCE | *September 22, 2018* | 12:00 - 4:00 PM

Join us for a fun and educational afternoon to celebrate harvest! Experience a behind-the-scenes look at the winemaking process and interact with members of our winemaking team. Enjoy the ambiance of our cellar and outdoor garden as you taste through your delicious club wines and mingle with fellow club members. This unique opportunity is held exclusively for club members and two guests (four people total).

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

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123.



ENDEAVOUR VINEYARD HIKE | *October 20, 2018* | 10:00 AM - 4:00 PM

Join Winemaker Tim Bell and Proprietor Don Wallace on an exploratory hike of our estate Endeavour Vineyard. This moderately strenuous hike will weave through the strategically planted rows of Cabernet Sauvignon, Petit Verdot, Petite Sirah and Zinfandel. Along the way, we will be stopping to take in the gorgeous views, enjoy a delightful wine country picnic, and learn firsthand about what makes this property so remarkable.

\$75 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123.

SUMMER VINEYARD DINNER SERIES

Join us for an incredible evening of food and wine this summer! Created exclusively for our wine club members, these delicious affairs feature a fabulous dinner created to pair perfectly with our limited-production wines. Dine with Dry Creek Vineyard President Kim Stare Wallace and her husband Don, or with Winemaker Tim Bell, and enjoy an evening among the vines with your wine club family.

SUMMER ZINFANDEL DINNER | *June 16, 2018* | 5:30 - 8:30 PM

SUMMER VINEYARD DINNER | *July 21, 2018* | 5:30 - 8:30 PM

HARVEST VINEYARD DINNER | *September 15, 2018* | 5:30 - 8:30 PM

\$125 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 x123.



WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2016 Dry Chenin Blanc - <i>Clarksburg</i>	\$15.00	\$12.00	\$135.00
2016 Fumé Blanc - <i>Sonoma County</i>	\$15.00	\$12.00	\$135.00
2017 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2016 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$24.00	\$19.20	\$216.00
2015 Merlot - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2015 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2013 Meritage - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2016 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2013 The Mariner - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 Taylor's Vineyard Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$32.00	\$25.60	\$288.00
2017 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$22.00	\$17.60	\$198.00
2016 DCV10 Estate Pinot Noir - <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2015 Farmhouse Zinfandel - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2015 DCV7 Estate Zinfandel - <i>Wallace Ranch - Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2014 Zinfandel - <i>Somers Ranch - Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 DCV2 Estate Zinfandel - <i>Four Clones Vineyard - Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Zinfandel - <i>Beeson Ranch - Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2016 Zinfandel - <i>Vogensen Ranch - Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Estate Petite Sirah - <i>Spencer's Hill Vineyard - Dry Creek Valley</i>	\$36.00	\$28.80	\$324.00
2015 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2014 Cabernet Sauvignon - <i>Wolcott Vineyard - Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2015 Cabernet Sauvignon - <i>Vogensen Ranch - Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2015 Eastern Bench Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2014 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$75.00	\$60.00	\$675.00



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Wine Club Administrator | Salina Littleton x123 | wineclub@drycreekvineyard.com

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