



*Dry Creek*  
VINEYARD



WINE CLUB  
NEWSLETTER

*February 2021*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

VINEYARD

February 2021

Dear Wine Club,

Flipping the calendar from one year to another has never felt so good! 2020 hit us from all sides, but we are ready to take on this new year and see the glass as half full. It also means that we are just one year away from our 50th anniversary! It feels like I have been counting down the years for so long, and now it is finally just around the corner. We are busy planning all sorts of fantastic events and commemorative wines to celebrate this momentous occasion, and I truly hope that you will be able to celebrate along with us.

We have new virtual tastings coming down the pipeline and if you haven't already joined us for one of these fun events, I invite you to do so! It has been wonderful to see your faces and get a glimpse into your lives. If you would prefer a more private experience for yourself or a group of your loved ones, our wine educators are ready to bring wine country to you! You can see our upcoming tastings at [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events), or choose your private virtual tasting selection in the 'shop' section of our website.

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

Warmly,



Kim Stare Wallace  
President



## KOREAN BARBECUE-STYLE MEATBALLS WITH GINGER SCALLION RICE

PAIRING: 2018 Beeson Ranch Zinfandel

### GINGER SCALLION RICE:

- 1 tbsp butter
- 2 scallions, thinly sliced, reserving greens for garnish
- ½-inch piece of ginger, minced
- 1½ cup jasmine rice
- Salt to taste

### MEATBALLS:

- 2 tbsp soy sauce
- ½ cup scallions, chopped
- 2 tbsp garlic, minced
- 1 tsp kosher salt
- 1 tsp black pepper
- ½ cup finely crushed Ritz crackers (about 12 crackers)
- 1 lb ground beef (80%/20%)

### SAUCE:

- 2 tbsp soy sauce
- 1 tbsp rice vinegar

**METHOD:** Preheat oven to 425°F. To make the rice, melt butter in a small pot over medium-high heat. Add scallion whites and ginger and cook until fragrant, about 1 minute. Add rice, 2¼ cups water, and a healthy pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, about 15–18 minutes.

While the rice cooks, combine all of the meatball ingredients and use your hands to gently mix. Shape the meat into 12 golf-ball-size rounds (about 2 inches in diameter), and arrange on a greased rimmed baking sheet. Bake until golden and cooked through, about 15 minutes. Mix together sauce ingredients and pour desired amount over meatballs and ginger scallion rice. Garnish with scallion greens. *Serves 4.*



## COVER CROPPING: WHAT IS IT AND HOW IS IT BENEFICIAL?

As a certified sustainable winery, we have spent decades seeking out ways to support the environment and the ecosystem of our vineyards. One very effective method is using cover crops instead of herbicides. Cover cropping is the process of planting legumes, cereal grains, or brassicas between and under vines in order to improve the biodiversity of the vineyard.

Soil is an important component of winemaking, contributing to the unique *terroir* of each of our wines; making sure the soil in our vineyards is healthy and fertile is crucial to making great wine. Cover cropping helps protect soil from erosion, especially on sloped terrains in our vineyards like Wallace Ranch and Endeavour. The nutrients in the cover crops help promote vine growth, as well as provide a food source to favorable organisms like earthworms and insects that prey on other invasive and crop-damaging insects.

Cover cropping also provides the paradoxical benefit of helping to keep water both in and out of the soil. It can help prevent rain damage from water that might run off too quickly, and can increase the soil's water-holding capacity. Since California often goes through drought periods, it helps the vines stay healthy during seasons of little rain, and requires less watering.

Each type of cover crop can contribute something different to the soil, and our vineyard manager Matt Vogensen works with second-generation owner Don Wallace to determine the mix by the following measures: vineyard floor characteristics, vine vigor (the relative growth rate of the vines), soil vigor potential and organic content, and insect control. For example, our Four Clones Vineyard—directly in front of our family winery—is currently planted with an insectary flower mix composed of Persian clover, coriander, California poppy, rose clover, and more. Only every other row is planted, making it easier to perform vineyard tasks throughout the season, especially when machinery is needed.

Across the street at our DCV6 vineyard, there is a no-till management plan; the vineyard is initially tilled, then after the cover crops are planted they reseed themselves on an annual basis without needing to be tilled again. This specific plan helps us with erosion of the slopes planted with Malbec and Cabernet Franc, as well as controls the growth vigor of the Sauvignon Blanc vines. The vigor of the grapevines is a delicate balance: too much means more time spent pruning the vines, while too little means a smaller yield of grapes.

Cover cropping is an integral part of keeping our soils and vines healthy in a way that's beneficial to the flora and fauna of Dry Creek Valley and to keeping our wines delicious!

# 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
2020 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
2018 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
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
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
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> – <b>SOLD OUT</b>	\$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
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>	\$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> – <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2017 Meritage "Benchland" – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$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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