

# Dry Creek VINEYARD

FAMILY WINEMAKING  
SINCE 1972



[drycreekvineyard.com](http://drycreekvineyard.com)



Wine Club Newsletter – Sept. 2012



## GREETINGS!

*Harvest season is once again upon us and we are truly excited for this new vintage. After a couple of years of abnormal weather, including some unseasonal rains and cool temperatures, this year's harvest is looking fantastic. Our winemaker Tim Bell reports that Zinfandel is especially beautiful and abundant along with great development in our Sauvignon Blanc and Cabernet Sauvignon vineyards.*

*Included in this shipment is a very rare and special wine. The 2009 Anniversary Cuvée was crafted especially for you to help us celebrate our 40<sup>th</sup> birthday. It's an exquisite wine that pays homage to our roots of Bordeaux blending while also innovating for the future. It's a very small production wine (only 230 cases produced) and one that will definitely demand some aging in your cellar before opening.*

*Finally, as we look ahead, we're excited about the pending holiday season and all that comes with bringing together family and friends. After all, wine is the great unifier and there's nothing better than opening a bottle and sharing it with those you love!*

Cheers,

*The Dry Creek Vineyard Family*



## 40<sup>TH</sup> ANNIVERSARY CUVÉE — A Wine Club Exclusive —

Celebrating the big 4-0 for some, can be a rather traumatic experience. A 40<sup>th</sup> birthday can conjure up unpleasant images of wrinkles, sore backs, and a not-so-young feeling. For a winery like Dry Creek Vineyard however, celebrating our 40<sup>th</sup> anniversary makes us proud. It's not often that a family winery, especially in this day in age, can say that we have weathered the storms and are still producing exciting wines that define their varietal category.

To mark this historic milestone, we have crafted a special wine, exclusively for club members. However, before we discuss the details of this blend, it's important to review some critical points in our history. Going back to the winery's founding in 1972, David Stare's passion for wines began with a trip to the French wine country in the late 60s. There, he developed a taste for the wines of Bordeaux. Traveling along both the Right and Left Bank, Dave (always analytical by nature) noted that none of these classic wines were 100% varietal. In fact, all of them were a blend of at least two, and in most cases, several different Bordeaux varieties.

Inspired by this technique, Dave took those blending ideals with him when he produced his first vintage of Dry Creek Vineyard red wines in 1973. Initially, the production was very small, just 500 case lots, yet each of the wines was a blend. The Cabernet Sauvignon was a blend of Cabernet and Merlot. The Zinfandel was a field blend of Zinfandel and Petite Sirah. The Merlot was a blend of Merlot and Cabernet Sauvignon. At the time, many of the locals thought Dave was crazy. Why? Well, because in those days most vintners were under the impression that in order for Cabernet Sauvignon to be Cabernet Sauvignon, it had to be 100% varietal. With Dave's arrival and "new way of thinking" he turned conventional wisdom on its head.

Since that first vintage, four decades ago, the winery has embraced the concept of blending. Later on in the 1980s, California wineries began the process of searching for a name that would define the classic blending techniques of Bordeaux. That term, Meritage – the "merit" of the vineyard combined with the "heritage" of the vine, has been instrumental in improving the quality perception of American Bordeaux-style blends. And as always, Dry Creek Vineyard was an early adopter of the name, becoming the first winery to release a Meritage wine with our 1985 vintage.

Today, we continue to proudly carry on the traditions and legacies first established all those years ago. This 2009 40<sup>th</sup> Anniversary Cuvée pays homage to classic blending techniques while also innovating for the future. For the first time, we are releasing a blend that incorporates a large



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## 2010 DCV3 SAUVIGNON BLANC - Dry Creek Valley



**BLEND** 100% Sauvignon Blanc  
**PRODUCTION** 175 cases  
**ALCOHOL** 13.5%

### WINEMAKER COMMENTS:

Our DCV3 Sauvignon Blanc presents a unique spicy aroma that is framed by citrus and grapefruit notes. On the palate, vibrant minerality shines through, with elements of jalapeño, lemon, and fresh limes. A few turns of the glass reveals a wine with an excellent core of acidity and zesty nuances that show a true distinctive character and terroir of the Dry Creek Valley. DCV3 is a historic vineyard and may well be one of our region's most important and well-respected properties.

**Retail:** \$25.00

**20% Savings Bottle:**  
\$20.00

**25% Savings Case:**  
\$225.00

## 2009 SPENCER'S HILL ZINFANDEL - Dry Creek Valley

### Featured Wine for ClubRed Members



**BLEND** 100% Zinfandel  
**PRODUCTION** 266 cases  
**ALCOHOL** 14.5%

### WINEMAKER COMMENTS:

At first swirl, vibrant Zinfandel aromas leap from the glass. Blackberries, allspice, black pepper and chocolate are immediately evident and invite one in for another sniff. After a few minutes, more subtle spicy components of cardamom and clove begin to integrate within the wine. On the palate, the flavors are dense and full-bodied with a wonderful core of black fruit characters. The tannins are smooth and the mouthfeel is refined and integrated. The finish lingers with repeating themes of dense fruit and a long and satisfying finish.

**Retail:** \$38.00

**20% Savings Bottle:**  
\$30.40

**25% Savings Case:**  
\$342.00

## 2009 THE MARINER - Dry Creek Valley



**BLEND** 43% Cabernet Sauvignon  
37% Merlot  
10% Malbec  
5% Cabernet Franc  
5% Petit Verdot

**PRODUCTION** 5,348 6-bottle cases

**ALCOHOL** 14.5%

### WINEMAKER COMMENTS:

The 2009 Mariner presents enticing aromas with deep vibrant hues of attractive red fruits. Aromas are dominated by cassis and dark cherry, toasted vanillin oak, hints of crème brulee and notes of espresso. On the palate, the flavors are harmonious and supple with blackberry and sweet black cherry combining with a fine toasty complexity. The tannins are fine and grainy lending excellent structure to this wine. The finish is long and lingering with a charming flavor profile that entices one for another sip.

**Retail:** \$40.00

**20% Savings Bottle:**  
\$32.00

**25% Savings Case:**  
\$360.00

## SPECIAL SELECTION

### 2009 ANNIVERSARY CUVÉE - Dry Creek Valley



**BLEND** 47% Petit Verdot  
35% Cabernet Sauvignon  
12% Merlot  
6% Malbec

**PRODUCTION** 230 cases

**ALCOHOL** 13.8%

### WINEMAKER COMMENTS:

A blend of the noble Bordeaux varietals, the first swirl impresses with a deeply hued color. Initial aromas are spicy and complex revealing black and white pepper along with cardamom, cinnamon, and clove. After several minutes of airing, Dry Creek Valley typicity shines through with bright cherries and red raspberry nuances. On the palate, the wine is very sophisticated, with underlying earthy and mineral nuances that support the velvety fruit. Balanced from start to finish, this Bordeaux-style blend reminds us why blending these noble varieties together is so rewarding - a terrific wine from start to finish!

**Retail:** \$40.00

*Limited production. Sorry, no re-orders available at this time*

# 2012 HOLIDAY CELEBRATION

SATURDAY,  
NOVEMBER 24, 2012

11:30 A.M. TO 4:00 P.M.

Please join us for our annual Holiday Celebration! This wonderful Thanksgiving weekend tradition is the perfect way to spark your holiday spirit.

Our tasting room and cellar are adorned for the season along with creative gift giving ideas, wine and food pairings and a special VIP lounge for wine club members.

Bring your friends and family and enjoy the warmth of our fireplace and gracious wine country hospitality.

We hope to see you!

Admission is complimentary.



2012 EVENTS ♦ 2012 EVENTS ♦ 2012 EVENTS ♦ 2012 EVENTS ♦ 2012 EVENTS ♦ 2012 EVENTS ♦ 2012 EVENTS



## SUMMER OF ZIN

Warm sunshine. The music of the Beatles. Terrific Zinfandels. The Summer of Zin was once again an event to remember! Back by popular demand was Beatles cover band, The Sun Kings. It's no exaggeration to say that if you close your eyes, you would swear that John Lennon himself was playing on stage. The spirit of the Summer of Zin continued with our Zintastic showcase of single vineyard Zinfandels as well as our beloved Heritage Zin and Old Vine Zin. The picnic grounds were full as everyone danced the afternoon away under perfect wine country skies and moderate afternoon temperatures.

Be sure to mark your calendars for June 2013 - the Sun Kings will be back for more Beatles tunes and delicious Dry Creek Zinfandels!

## WILD BOAR & ZIN

Held the night before Summer of Zin, Wild Boar & Zin was a sold out success! Exclusive to wine club members and their guests, this terrific new event certainly made an impression in every way. Upon arrival, guests were greeted by Kim Stare Wallace in our new outdoor "secret garden". Everyone was wowed by this terrific new space, complete with beautiful furniture and a shade sail providing wonderful wine country ambiance. Even though the weather did not cooperate (yes, it rained in June!), we turned our cellar into a charming wine country retreat with picnic tables and lanterns. Guests were treated to a spectacular menu of Wild Boar and Domestic Artisan hog, compliments of Chef Tim Vallery of Pelaton Catering. Kim and Don graciously offered up a delicious wine from their cellar for tasting - the 1998 Heritage Clone Zinfandel, which was a hit with the crowd.

Afterwards, everyone enjoyed some childlike exuberance in a spirited piñata thrashing. Prizes were awarded and the night ended with memories galore and an evening not soon to be forgotten.



# ◆ WINE LIST ◆

SIGNATURE WINES	Retail Bottle	CLUB MEMBER PRICING	
		20% Savings Bottle	25% Savings Case
2011 Dry Chenin Blanc - <i>Clarksburg</i>	\$12.00	\$9.60	\$108.00
2011 Fumé Blanc - <i>Sonoma County</i>	\$14.00	\$11.20	\$126.00
2011 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$16.00	\$16.00	\$180.00
2009 Foggy Oaks Chardonnay - <i>Russian River Valley</i>	\$20.00	\$12.80	\$144.00
2009 Heritage Zinfandel - <i>Sonoma County</i>	\$19.00	\$15.20	\$171.00
2009 Merlot - <i>Dry Creek Valley</i>	\$19.00	\$15.20	\$171.00
2008 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2009 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2008 Meritage - <i>Sonoma County</i>	\$28.00	\$22.40	\$252.00
2008 The Mariner - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
<b>LIMITED RELEASE WINES</b>			
2010 Estate Sauvignon Blanc DCV3 - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2011 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$18.00	\$14.40	\$162.00
2009 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2009 Spencer's Hill Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2007 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$60.00	\$48.00	\$540.00
<b>DESSERT WINES – 375 ML</b>			
2007 Soleil - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00

## OUR LATEST ACCOLADES ...

2009 ESTATE SAUVIGNON BLANC DCV3

**EXCEPTIONAL**

California **GRAPEVINE**  


2008 THE MARINER

**92 POINTS**

**WINEENTHUSIAST**  
MAGAZINE

2008 CABERNET SAUVIGNON

**91 POINTS**

**WINEENTHUSIAST**  
MAGAZINE

## 30% SAVINGS!

Order two or more cases and receive **30% SAVINGS**. Please note: discounts can be applied to "mixed cases".

Call Salina Littleton at 800-864-9463 x123 or order from our online store. **Discount will be applied when you check out.**

## Win a \$25 GIFT CERTIFICATE

Be one of the first five members to review one of our September club wines, and we will send you a \$25 gift certificate by return email (limit one per membership).

To review the wines visit our online store, log in as a club member and go to "club member wines".

**AVERAGE RATING**



# PROSCIUITTO-CRUSTED Chicken

◆ Pairing: 2010 DCV3 Sauvignon Blanc – Dry Creek Valley ◆

A recipe from Chef Charlie Palmer

## INGREDIENTS

### For Compound Butter:

3 TBSP unsalted butter, at room temperature  
2 TBSP minced shallots  
1 TBSP chopped fresh sage  
2 TSP fresh lemon juice

### For Prosciutto Chicken:

4 large boneless, skinless chicken breasts  
8 slices prosciutto  
2 TBSP unsalted butter  
fresh sage leaves  
TO TASTE salt & white pepper

## METHOD

*Compound Butter:* In a small bowl, mix together the butter, shallots, sage, and lemon juice, and season with salt and white pepper.

*Prosciutto Chicken:* Place the chicken breasts on a cutting board and butterfly them; holding the knife parallel to the cutting board, slice in from the thicker side about three-quarters of the way through to the thinner side. Open out the butterflied breast and lightly score the inside in a crisscross pattern. Lay the butterflied breasts cut-side up on a sheet of waxed paper. Spoon an equal amount of compound butter onto the center of each breast, and then roll each one lengthwise into a cylinder.

Lay out pairs of prosciutto slices, overlapping them halfway. Roll the chicken in the prosciutto so it's completely wrapped. Preheat the oven to 350°. In a large ovenproof skillet over medium high heat, sear the chicken on all sides. Transfer the skillet to the oven and cook for 12 - 15 minutes. About halfway through, add a knob of butter and a few fresh sage leaves to the pan, and baste the chicken as it finishes cooking. Cook the chicken until an instant-read thermometer inserted into the middle registers 155°.

# PAN ROASTED FILET MIGNON with Porcini Mushrooms

◆ Pairing: 2009 The Mariner – Dry Creek Valley ◆

## INGREDIENTS

4 filet mignon steaks (6-8 ounces each)  
2 CUPS beef stock  
1 CUP Dry Creek Vineyard The Mariner  
2 TBSP unsalted butter  
4 OZ dried porcini mushrooms  
TO TASTE black pepper  
TO TASTE sea salt

**METHOD** Cover and soak dried porcini mushrooms in hot water until fully rehydrated. Remove mushrooms from water and chop. Reserve the leftover water for use in the sauce.

Season the filets with salt and pepper, then sear in a hot pan until brown, about 3 - 4 minutes on each side. Transfer the steaks from the pan into a 375° oven and cook for about 5-10 minutes, or until desired temperature is reached. Let rest for five minutes.

In same pan that the meat was cooked, add The Mariner and mushroom water, then reduce until syrupy. Add beef stock and reduce until the sauce coats the back of a spoon. When ready to serve, add reserved mushrooms, season with salt and pepper and stir in 2 tablespoons of butter. Spoon over meat and around plate. Serves 4.

# JIMTOWN DUCKBURGER with Red Pepper Mayonnaise

◆ Pairing: 2009 Spencer's Hill Zinfandel – Dry Creek Valley ◆

A recipe from the Jimtown Store, Healdsburg, California

## INGREDIENTS

### For Duckburgers:

4 LBS fresh duck  
½ LB fresh ground turkey breast  
1 TSP kosher salt  
1 TSP ground cumin  
1 TBSP butter or olive oil  
4 fresh hamburger buns  
TO TASTE cayenne & black pepper

### For Red Pepper Mayonnaise:

1 egg yolk, room temperature  
1 whole egg  
2 TSP Dijon mustard  
1 TBSP fresh lemon juice  
1 CUP corn oil  
3 roasted, peeled, seeded red peppers, coarsely chopped  
TO TASTE salt & pepper

**METHOD** Skin, bone and grind the duck. Add the turkey, salt, cumin, cayenne and black pepper. Sauté a bit of the ground duck mixture. Taste the cooked morsel and adjust the seasonings. Form the rest of the mixture into four bun-sized patties and sauté until both sides are browned. Brush the buns with butter or olive oil and toast under the broiler until golden. Serve with red pepper mayonnaise, lettuce, and tomato.

*Red Pepper Mayonnaise:* Blend all of the ingredients except the oil and red peppers in a food processor. Slowly, with the processor running, add the oil until the mixture emulsifies. Stop the processor, add the chopped red peppers, taste and adjust the seasonings. Purée and chill. Serves 4.

amount of Petit Verdot. Traditionally, Petit Verdot is used as “seasoning to the soup” – a spicy grape that provides wonderful black pepper nuances to a blend. With this wine, we chose to highlight Petit Verdot’s inherent spicy qualities. The finished blend is 47% Petit Verdot, 35% Cabernet Sauvignon, 12% Merlot and 6% Malbec. Each of these grapes comes exclusively from our estate Endeavour vineyard in the Dry Creek Valley making this wine a true rarity. We were only able to bottle 230 cases which means that, unfortunately, we won’t have any available for reorder. Don’t despair though – this is a wine that we would recommend for extended cellar aging. In fact, this might be a perfect wine to open and enjoy when we turn 50!

## DUSTING OFF MOLDY OLDIES



Over the past few months, in honor of our 40<sup>th</sup> Anniversary, we have enjoyed one of the many “perks” of working for a family owned winery. Sitting down over wine, charcuterie, cheese and 35-year-old Zinfandel on a Wednesday afternoon can certainly be described as a major perk. These library tastings were thoughtfully organized by varietal and we tasted only 6-7 wines per tasting session. We felt it was important to give each wine some serious thought as many older wines can take time to open up and will definitely change with some airing.

Our first flight of wines consisted of some true gems, with the 1981 Zinfandel in particular standing out. This wine had a wonderful complexity of aromas. Carmel, dried orange peel and red raspberry characters were certainly evident. Much of the conversation centered on the ageability of Zinfandel. We all agreed that great old Zinfandel must have excellent structure and tannins to withstand the test of time. In particular, the 1981 vintage was cool throughout harvest and, early on, this Zin was rather tightly wound and certainly needed some time.

In our next tasting session, a surprising wine rose to the top. The 1994 Petite Sirah was at the top of the class of this particular flight. For years, the winery had used Petite Sirah as a blending component for Zinfandel (as we do today) but in 1994, we decided to produce a 100% varietal version. What a knockout wine! It was very youthful and still fresh on the palate with excellent tannin and structure. All of us thought this wine could easily age for another decade or more. It was a fascinating wine to taste as it expressed lovely notes of black pepper and spice, yet carried a vibrancy of fruit that was hard not to love.

Our final tasting session included some incredible old Cabernet Sauvignons dating back to 1977. We were fascinated by some of the flavors and characters from these old wines. Wines of this age seem to express a black tea component along with dried spices and a wonderful earthy complexity. They were a joy to taste. The stand out wine, however, was a wine from the 90s – the 1995 VSC Cabernet Sauvignon. For those of you who still have some of this wine in your cellar, you’re in for a real treat! This incredible wine had delicious fruity complexity and tannins that lingered on and on. All of us were unanimous in our praise – it was certainly a wine in a class by itself.

Ultimately, we always encourage you to open up some of your cellar aged wines. It can be an amazing experience and one that should be enjoyed with your closest family and friends.

P.O. Box T • 3770 Lambert Bridge Road,  
Healdsburg, CA 95448  
Tel. 707-433-1000 • 800-864-9463

Wine Club Administrator:  
Salina Littleton x123

vsc@drycreekvineyard.com

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## 2012 CALENDAR

### SEPTEMBER 22

Harvest Experience / New Release Reception

### SEPTEMBER 28

Spreecast Live Tasting with Winemaker Tim Bell

### NOVEMBER 24

Holiday Open House / New Release Reception

### DECEMBER 1

VIP Club Release Reception

### DECEMBER 8

Holiday Winemaker's Dinner

