



NEWSLETTER

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SPRING 2014

Dry Creek

VINEYARD

3770 LAMBERT BRIDGE ROAD
HEALDSBURG, CA 95448

WWW.DRYCREEKVINEYARD.COM
800-864-9463

An Icon in the Dry Creek Valley: BEESON RANCH VINEYARD

Beeson Ranch is one of the oldest active vineyards being farmed today in the Dry Creek Valley. The story of the vineyard is one of perseverance and dedication to farming old vine vineyards – not just in Dry Creek Valley but in the entirety of wine country.

The history of this famed vineyard dates back to the late 1800s when Dry Creek Valley was settled by Italian immigrants. Back then, it was common practice to plant your own vineyard to make table wine for family and friends. In the case of Beeson Ranch, several different varieties were planted including Zinfandel, Petite Sirah, Alicante Bouschet and Mouvèdre. Farming a vineyard in the 1800s was laborious, difficult work. Farmers would walk behind horse and plow, tilling the soil in preparation for the seasonal harvest. Through the early part of the 1900s, the wine industry began to grow and many families in the Dry Creek Valley took to cultivating vineyards, producing and selling wine full time from their small family farms. However, at the end of Prohibition, the wine industry virtually dried up and many farmers were forced to move to other kinds of agriculture. Through all of these changes, including the famed 1906 earthquake, Beeson Ranch managed to survive.

Located on West Dry Creek Road, the 8-acre Beeson Ranch was in the Beeson family for more than 80 years. Perry Beeson, who passed away at the age of 90 in 2004, spent his entire life working to preserve his cherished old vine vineyard. Today, the estate remains in very capable hands. Farmed by local vineyard expert Paul Bernier, he has made it his life's mission to save old vine vineyards from the clutches of new development and growth.

Each new vintage of Beeson Ranch Zinfandel carries the aroma and flavor profile which reflects the distinction of the vineyard – white pepper, dark blackberry fruits, and earthy, dusty tannins are all part of the uniqueness of this wine. Perhaps Paul Bernier puts it best when he says, “There’s nothing fancy here – it’s just the soil, the weather, and the vineyard, all coming together to make a terrific bottle of wine.”



2011 BEESON RANCH ZINFANDEL - DRY CREEK VALLEY



RETAIL:
\$38.00

20% SAVINGS
BOTTLE:
\$30.40

25% SAVINGS
CASE:
\$342.00

PRODUCTION: 461 cases | **BLEND:** 85% Zinfandel, 15% Petite Sirah

HARVEST DATES: October 12, 2011 | **ALCOHOL:** 13.5% | **BRIX:** Average 23.8

FERMENTATION: 21 days in fermenters at 75-80°F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 30% new oak

PH: 3.73 | **TA:** 0.63g/100mL | **VINE AGE:** 100+ year old vines | **YIELDS:** Less than 1 ton per acre

WINEMAKER COMMENTS: Year in and year out, Beeson Ranch provides us with our most distinctive Zinfandel fruit. Produced from historic, pre-Prohibition era vines, the initial aromatics of the wine are subtle with underlying dried floral and white pepper elements. After several minutes of airing, more dramatic aromas of cardamom, graphite and blackberry characters come through. The palate is supple and rich with silky tannins that mingle with dark cherry, blackberry and blueberry fruits. The finish is long, pure and mouthwatering. This is a delicious Zin from a very special place.

2011 SOMERS RANCH ZINFANDEL - DRY CREEK VALLEY



RETAIL:
\$38.00

20% SAVINGS
BOTTLE:
\$30.40

25% SAVINGS
CASE:
\$342.00

PRODUCTION: 487 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATES: September 30, 2011 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.3

FERMENTATION: Average 25 days at 85°F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 30% new oak

PH: 3.69 | **TA:** 0.66g/100mL | **VINE AGE:** 25 years, Heritage vines | **YIELDS:** 3-4 tons per acre

WINEMAKER COMMENTS: Somers Ranch Zinfandel is always one of our most deeply perfumed and brambly Zinfandels. The orientation and slope of the vineyard and its naturally low yields provide us with a wine that is dark and rich with wonderful briary spice. The aromatics lean toward black pepper and clove with the fruit remaining bright and concentrated on the nose. The palate is reminiscent of a rich berry pie with toasted crust and complex spices. This wine has full, fleshy tannins that are silky and smooth and keep the entire tasting experience seamless from start to finish.

93 POINTS
Wine Enthusiast

2011 ESTATE ZINFANDEL - SPENCER'S HILL VINEYARD – DRY CREEK VALLEY



RETAIL:
\$38.00

20% SAVINGS
BOTTLE:
\$30.40

25% SAVINGS
CASE:
\$342.00

PRODUCTION: 452 cases | **BLEND:** 83% Zinfandel, 17% Petite Sirah

HARVEST DATES: October 1, 2011 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.1

FERMENTATION: 22 days in fermenters at 85-90° F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 45% new oak

PH: 3.73 | **TA:** 0.66g/100mL | **VINE AGE:** 15 years | **YIELDS:** 3-4 tons per acre

WINEMAKER COMMENTS: This Zinfandel is all about the expression of the vineyard. The Spencer's Hill Zinfandel comes from the top knoll of Endeavour Vineyard where the soil is thin and rocky. The vines in this part of the vineyard work hard to produce just a few precious clusters. Initially, the aromatics present a black fruit character with underlying black and white pepper along with cardamom spice. The upfront bouquet is unique to this Zin. On the palate, the texture is dense and full-bodied offering a wonderful core of blackberry, raspberry and blueberry fruit. The tannins are smooth and the mouthfeel is refined and integrated.

2013 PETITE ZIN ROSÉ - DRY CREEK VALLEY



RETAIL:
\$19.00

20% SAVINGS
BOTTLE:
\$15.20

25% SAVINGS
CASE:
\$171.00

PRODUCTION: 400 cases | **BLEND:** 80% Zinfandel, 20% Petite Sirah

HARVEST DATES: September 19-26, 2013 | **ALCOHOL:** 13.5% | **BRIX:** Average 23.1

FERMENTATION: 75% stainless steel at cool temperatures, 25% in neutral oak barrels

BARREL AGING: 25% in neutral oak | **PH:** 3.45 | **TA:** 0.76g/100mL

VINE AGE: 75+ years | **YIELDS:** 4 tons per acre

WINEMAKER COMMENTS: This classic summertime sipper displays intense aromas of fresh strawberry, rhubarb, and Bing cherry characters that are inviting and immediately appealing. A few twirls of the glass reveal more nuanced spicy elements with cinnamon, clove and pepper intermingling with a wonderful floral quality. The first sip is fresh and beautifully vibrant on the palate with more stone fruit character and tannins that are juicy and very appealing. The varietal character of Zinfandel along with the excellent structure of Petite Sirah shine through with juicy fruit that is refined and mouthwatering. The finish lingers on and invites you in for another lovely sip!

SUMMER OF ZIN



SATURDAY, JUNE 21, 2014 | 1:00 P.M. – 4:00 P.M.
\$25 per person – Exclusive Wine Club member price

Back by popular demand, the Sun Kings are the Bay Area's premier Beatles cover band. They are simply amazing! Each year, we sell out our picnic area and witness an awesome concert with delicious Dry Creek Vineyard wines and food available for purchase.

Please RSVP to Salina Littleton at vsc@drycreekvineyard.com, or by calling 707.433.1000 ext 123.

BLUE CHEESE-STUFFED BURGERS WITH ZIN-ONION MARMALADE

INGREDIENTS

2	medium red onions halved, peeled and cut into thin half moons	2 CUPS	Dry Creek Vineyard Zinfandel
¼ CUP	extra-virgin olive oil	3 LBS	ground chuck
½ TSP	coarse sea salt	¾ CUP	crumbled blue cheese
¼ TSP	ground pepper	6	sourdough or small Levain rolls
2 TSP	finely chopped fresh thyme	TO TASTE	salt and pepper

METHOD

Zin-Onion Marmalade: Heat a large saucepan over high heat. Add olive oil. When oil is hot, add the onions, salt & pepper. Decrease heat to medium and cook stirring occasionally, until the onions are caramelized, 8 to 10 minutes. Sprinkle in the thyme and cook for 1 more minute. Pour in Zinfandel and cook until sauce has reduced by 2/3rds. Remove from heat and let cool.

Blue Cheese - Stuffed Burgers: Shape the ground beef into 12 thin patties. Spoon 2 tbsp of blue cheese onto 6 patties, leaving ½" from edge. Cover with remaining patties, lightly pressing the edges together. Season each burger with salt and pepper, and grill on medium-high to desired doneness.

To serve, place each patty on a roll and top with a few spoonfuls of marmalade.

Serves 6.

Pairing: 2011 Dry Creek Vineyard Beeson Ranch Zinfandel

EVENT CALENDAR



- May 10th Blending Seminar
- May 10th A Day in the Loire Valley
New Release Reception
- June 21st Special Zinfandel
Retrospective Tasting
- June 21st Summer of Zin
- July 26th Summer Crab Fest

Visit our website for a full listing of
our upcoming events.

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