



NEWSLETTER

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SPRING 2015

Dry Creek

VINEYARD

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HEALDSBURG, CA 95448

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Superlative Single Vineyard Zin ~ SPENCER'S HILL ~

Few wines in our portfolio define vineyard and a sense of place like Spencer's Hill Vineyard. The combination of soil, climate and vine come together to produce Zinfandel grapes like none other. It's the history however, of how Spencer's Hill was planted, that makes this wine truly iconic.

Dating back to the early 1990s, the winery was on a mission to produce wines that expressed Dry Creek Valley *terroir*. During an aerial analysis of geography and soil composition, winery partner Don Wallace found a dynamic track of land on the southeastern edge of the Valley on a bench in the Lytton Springs district. At just over 40 acres, Don realized soon after putting a shovel in the dirt, that this particular area would be well suited to not only the Bordeaux varietals but also Zinfandel. After a more complex soil analysis, the vineyard was planted using a cutting edge technique called variable vine row spacing. Using fertility zones as a guide, the vines were spaced according to the fertility of the soil. Less fertile zones had vines spaced wider than usual and in higher fertility zones, vines were spaced closer together. In the case of Spencer's Hill, the vines were spaced much further apart with the soil being much more stressed. And that is a good thing.



Spencer's Hill Vineyard

Located at the very top of the vineyard, Spencer's Hill provides us with Zinfandel fruit that is concentrated and intense. The acid in this Zin is always slightly higher than our other single vineyard reds, causing us to hold this wine back for a longer period of time. The flavor profile yields bright fruits of dried cranberries and red raspberries, giving a high toned complexity to the wine that is delicious and juicy. It's a wine that can age for a long period of time but can also be enjoyed as a youngster.

Spencer's Hill also enjoys an important distinction in our portfolio being named for the teenage son of Kim and Don Wallace. We like to say that this wine is as young and fun as its namesake, but also can be serious and sophisticated, again like Spencer himself.

We hope you enjoy this new vintage of Spencer's Hill Zinfandel. It's a delicious wine and one that we are all enjoying as a winery family.

2012 BEESON RANCH ZINFANDEL – DRY CREEK VALLEY



90 Points | **ROBERT PARKER'S WINE ADVOCATE**

RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 563 cases | **BLEND:** 77% Zinfandel, 23% Petite Sirah

HARVEST DATES: October 19, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.8

FERMENTATION: 18 days in fermenters at 70 °F - 85 °F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 34% new oak

PH: 3.75 | **TA:** 0.67g/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 and pure with a mouthwatering finish.

2012 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



91 Points | **WINE SPECTATOR MAGAZINE**

RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 593 cases | **BLEND:** 96% Zinfandel, 4% Petite Sirah

HARVEST DATES: October 15, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.3

FERMENTATION: Average 21 days at 85 °F - 90 °F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 25% new oak

PH: 3.60 | **TA:** 0.64g/100mL | **VINE AGE:** 20 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.

2012 ESTATE ZINFANDEL - SPENCER'S HILL VINEYARD – DRY CREEK VALLEY



RETAIL:
\$40.00

**20% SAVINGS
BOTTLE:**
\$32.00

**25% SAVINGS
CASE:**
\$360.00

PRODUCTION: 628 cases | **BLEND:** 75% Zinfandel, 25% Petite Sirah

HARVEST DATES: October 17, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.1

FERMENTATION: 18 days in fermenters at 85° F - 90° F; pumped over twice daily.

BARREL AGING: 20 months in French, American and Hungarian oak; 40% new oak

PH: 3.69 | **TA:** 0.63g/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 spicy black and white pepper along with cardamom. The spicy 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. Delicious Zin!

90 Points | WINE SPECTATOR MAGAZINE

2014 PETITE ZIN ROSÉ – DRY CREEK VALLEY



RETAIL:
\$20.00

**20% SAVINGS
BOTTLE:**
\$16.00

**25% SAVINGS
CASE:**
\$180.00

PRODUCTION: 402 cases | **BLEND:** 91% Zinfandel, 9% Petite Sirah

HARVEST DATES: September 8 - 12, 2014 | **ALCOHOL:** 14.1% | **BRIX:** Average 24.8

FERMENTATION: 23 days in stainless steel fermenters at 56° F - 61° F; pumped over twice daily.

BARREL AGING: 21 months in French, American and Hungarian oak; 5% new oak

PH: 3.53 | **TA:** 0.72g/100mL | **VINE AGE:** 49 years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: At first swirl, enticing aromatics of fresh strawberries and warm cherry pie leap from the glass. Despite the deep and brooding color of this Rosé, the aroma profile is surprisingly delicate and light on its feet. Additional airing reveals notes of pepper, tea and Chinese five spice nuances. On the palate, the wine is simply delicious with fresh flavors of strawberry, cherry, rhubarb and blackberry fruit tones that mingle perfectly with juicy acidity. A few more sips reveal more nuance and delicate fruit notes and spicing that elevates this wine to an even more refined palate experience. This is a wonderful Rosé and the perfect accompaniment to a warm summer day.



A DAY IN THE LOIRE VALLEY

SATURDAY, MAY 16, 2015 | 1 PM – 4 PM

Wine Club Exclusive

Revel in the sights, sounds, food and *joie de vivre* of A Day in the Loire Valley. From 1pm to 4pm, sample our Loire-inspired wines while you relax and enjoy family and friends in the comfort of our gardens with music, food pairings, artists and more!

Complimentary for wine club members. Up to 4 guests may purchase tickets for \$30 per person. Please RSVP to Salina Littleton at wineclub@drycreekvineyard.com, or by calling 707.433.1000 ext 123.

STICKY BARBECUED BABY BACK RIBS

~ PAIRING ~

2012 Somers Ranch Zinfandel - Dry Creek Valley

INGREDIENTS

| | | | |
|--------|---|----------|-----------------------------------|
| 1 | rack of ribs, at room temperature | 2 CUPS | chicken stock or low-sodium broth |
| 1 | large celery rib, finely chopped | 1 CUP | ketchup |
| 1 | carrot, finely chopped | ¼ CUP | distilled white vinegar |
| 1 | small onion, finely chopped | ¼ CUP | molasses |
| 3 | poblano peppers – stemmed, seeded and cut into small pieces | ¼ CUP | dark brown sugar |
| | | ¼ TSP | dry mustard |
| 2 TBSP | extra-virgin olive oil | TO TASTE | salt |

METHOD In a large saucepan, heat the olive oil until shimmering. Add the celery, carrot and onion and cook over moderate heat, stirring, until lightly browned, about 10 minutes. Add the poblanos and cook until fragrant, about 2 minutes. Add the stock, ketchup, vinegar, molasses, sugar and dry mustard and simmer over moderate heat until the barbecue sauce is reduced to about 3 cups, about 30 minutes.

Transfer the mixture to a blender and puree 1 to 1 ½ minutes until smooth. Return the sauce to the saucepan and simmer until thickened and reduced to 2 ¾ cups, about 5 minutes longer. Season with salt.

Light a grill. Cut in between the bones to separate the rack into individual ribs. Grill the ribs over moderate heat, turning, until crusty and sizzling, about 10 minutes. Brush generously with the barbecue sauce and grill, turning, until deeply glazed, about 5 minutes longer. Serve the ribs, passing the extra sauce on the side. Serves 4.

EVENT CALENDAR

- June 14th **SOLD OUT!** Giants Game
Wine Club Exclusive
- June 19th Zinfandel Dinner
Wine Club Exclusive
- June 20th Zin Education
Wine Club Exclusive
- June 20th Summer of Zin
- September 12th Sailing Adventure

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

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