



The Helm

Debating a
brand new
look and
even more
content!

Dry Creek

VINEYARD

Dear Wine Club members,

As the sun graces our vineyards with its warmth, we are delighted to re-introduce our seasonal tasting experiences! From exquisite wine tastings to immersive off-road vineyard tours and lively games of bocce, we are eager to embrace the splendid weather amidst our vibrant gardens, nestled in captivating wine country. We extend a warm invitation for you to plan your upcoming visit with us — secure your seat for an unforgettable experience at www.drycreekvineyard.com/visit or simply reach out to us at concierge@drycreekvineyard.com. We can't wait to welcome you, your friends and family.

You might have noticed our newsletter has exciting new content about our winemaking philosophy, family stories, and, of course, our amazing club members. This season, we're thrilled to chat with Winemaker Tim Bell about his journey and what makes him so passionate about wine. Similarly, Associate Winemaker Brian Pruett is tackling common questions from our wine club and customers about sulfites and other topics on the minds of health-conscious wine lovers. Our family winery's commitment to minimal intervention spans generations, crafting appellation-driven, *terroir*-focused wines with unwavering dedication to environmentally conscious practices. As the second generation, Don and I remain steadfast in our pursuit of excellence, and we look forward to sharing more stories about our team and our wines.

As always, thank you so much for supporting our family winery. Your thoughts are invaluable to us, so please don't hesitate to reach out at wineclub@drycreekvineyard.com to share your feedback on our club and wines. We hope to see you at our estate soon!

Warmly,



Kim Stare Wallace
President



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Touched by Terroir

THE JOURNEY OF A PASSIONATE WINEMAKER

WINEMAKER TIM BELL joined our family winery just before the 2011 harvest. He has worked with a wide range of grape varieties and wine styles over his nearly 30-year career in Sonoma County, Napa Valley and the Central Coast. Tim graduated with honors in winemaking from the University of California, Davis, later moving onto winemaking roles at esteemed producers Freemark Abbey and Kunde before Dry Creek Vineyard.

We sat down with Tim to learn more about what drives him in wine and in life.

Tell us, Tim — why winemaking? Where does the passion come from?

Well, this might sound just a tad cheesy, but the honest truth is that I'm a romantic at heart. I find a lot of beauty in things. I love music. I have a passion for the outdoors. I think that really speaks to how I feel about wine. There's so much

beauty and romance surrounding wine. It's the vineyards, the wide-open country, the beauty of the surrounding hills and valleys. I'm passionate about taking grapes from these places and being respectful to them and creating a wine that has meaning and care put into it.

Can you tell us more about your early years? Where did you grow up?

I was born in Iowa, the youngest son in a family of farmers and laborers. I think a good bit of my creative side came from my upbringing. My parents worked hard all day and found

some joy in music at night and in church. Music is a huge part of our family gatherings today — lots of singing and people playing different instruments. My family is very down to earth, salt-of-the-earth kind of people.

As I grew up, I hung out with a pretty eclectic mix of friends. I found myself though, more often than not, spending time with my intellectual buddies, sort of science-geek-type personalities. I suppose that's where I got a lot of my stimulation for chemistry and lab work, which are important parts of being a winemaker.

How did you get your start in the wine business?

From the age of 18 to about 28, I was in the retail side of the business as a store manager and wine buyer at a large retailer in Southern California. I think this was where I realized that wine has a great history and romance (as well as science) behind it. Also, this is where I had my "wine moment." I was at this trade tasting and tasted a Super Tuscan called Viticcio Prunai. I was blown away. It was a symphony of flavors and layers. That's when I knew I wanted to be a winemaker. I attended the

University of California at Davis from 1990 to 1994 and did internships at Franciscan Winery and Mount Veeder Winery as well as Gloria Ferrer Wine Caves.

My first full-time job was at a winery called Arroyo Seco, which was a custom crush facility in San Martin near Gilroy, CA. I refer to this period in my career as my boot camp training for winemaking. During harvest, the facility operated 20 hours a day, seven days a week. I learned a lot in a very short period of time. Also, I was never so tired in my whole life!

How would you characterize your winemaking style?

I'm looking for boldness and intensity in the aromas and flavors, but a wine that never loses its balance. I'm not making a cocktail — I'm making wine that goes with food. That syncs up with Dry Creek Vineyard's philosophy. Ripeness and full body are important, but the wine should have good acidity and tannin structure.

What is your "desert island wine"?

Zinfandel is for sure my favorite grape variety, but Cabernet is a very close second. I love Zinfandel

because it is so versatile. Hopefully, I won't get stranded on a desert island, but if I were, Zin is definitely the wine I'd want to have in lots of supply!

What do you like most about making wine?

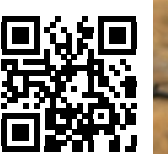
I love all the important aspects of winemaking: the farming, the science and the creativity!

What would people find most surprising about you as a winemaker?

That my go-to karaoke songs are anything by Johnny Cash! I don't take myself too seriously. You may have heard the joke that goes, "How many winemakers does it take to change a light bulb? Only one to hold the bulb, the worst to screw it in, and the surly guy to hold the other end." The surly guy."

We hope you enjoyed learning more about Tim. Our family winery, for one, is incredibly lucky and grateful to have him as our winemaker, enjoying both his spectacular creations and his spirited Johnny Cash covers.

Cheers!



UNWORKING ANSWERS

Your Essential Wine FAQ



We are passionate about our wines and educating our customers. We want you to have the same confidence about what's in the bottle and how it got there as we do. That is why we love to receive and respond to questions from our fans and club members.

Lately, we've fielded a lot of questions related to sulfites and other topics on the minds of health-conscious wine lovers. We turned to one of our resident experts — Associate Winemaker Brian Pruett, who joined our team in 2017 — to shed some light on what's in your glass.

Do you have a burning question about wine? Ask away by emailing wineclub@drycreekvineyard.com.



Brian >

Hi Brian! I've been seeing quite a bit written about sulfites recently. What are they?

You're definitely not the only one wondering, so thanks for asking. Sulfites are actually a natural byproduct of fermentation, the process in which juice from grapes is transformed into wine. 🍇 -> 🍷
As a result, all wines — reds, whites and rosés — have some amount of sulfites.

Are sulfites bad for you?

The short answer is "no" — sulfites are naturally occurring, and the vast majority of wine drinkers aren't affected by sulfites. Only about 1% of the population has sulfite sensitivity, according to the FDA. To this day, there's no evidence that sulfites cause headaches or other symptoms.

Are sulfites ever added to wine?

Some degree of sulfites is often added to wines to maintain their stability. Wines with no sulfites added are much more unstable in the long term. They risk premature oxidation, microbial growth and other issues that could create unpleasant flavors or aromas if handled improperly.

Are there limits on the amount of sulfites allowed in wines?

The maximum legal sulfite limit for wines in the United States is 350 ppm. Dry Creek Vineyard wines are well below that limit. The red wines we make typically contain 75 ppm or less, and our white wines are generally around 110 ppm or less.

Are there sulfites in other products?

Many foods contain sulfites, including dried fruits, bottled lemon and lime juices, fermented foods like sauerkraut and kimchi, and prepackaged meats and cheeses. 🍌🍌 You may find that sulfite levels of some food items are much higher than the average glass of wine — for example, dried apricots have average sulfite levels of 2000 ppm and bacon up to 800 ppm. 🍖

What is minimal intervention?

🌿 Minimal intervention embraces Mother Nature as a pivotal part of winemaking. The goal is to farm for the highest degree of quality to allow full expression of *terroir* while minimizing the need for remediation once grapes are picked and brought to the winery.

In our case, we craft our wines in the vineyard, with healthy soil and flourishing vines. We spend time in our estate vineyards and those of our grower partners throughout the growing season to weigh in on important farming decisions that impact the flavor and character of our wines — a major distinction from large-scale wineries. 🏆

Thanks so much, Brian! Last one: What's the best way for me to find out more information about my wine?

As you may have noticed, I'm a big proponent of educating fellow wine lovers, and many of our friends in the wine industry share our enthusiasm. If you ever have questions about a specific wine, the best way to get an answer is to go to the source. Email the winery or message us on social media to ask about our winemaking philosophy and all the nerdy details behind the wine. 🍷

BBO Bliss



Korean-Inspired BBQ Beef Short Ribs (Galbi)

PREP TIME: 4 HOURS 30 MINUTES
COOK TIME: 10 MINUTES
SERVINGS: 4–6

- 3 lbs beef short ribs, flanken-cut, about ¼ to ½ inch thick**
- ½ cup soy sauce or tamari**
- ½ cup brown sugar**
- 3 tbsp sesame oil**
- 4 cloves garlic, minced**
- 1 tbsp fresh ginger, grated**
- 2 tbsp rice vinegar**
- 2 tbsp mirin or dry sherry**
- 2 tbsp honey**
- 2 green onions, sliced, with green and white parts separated**
- 1 Asian pear or 2 Bosc pears, grated**
- Toasted sesame seeds, for garnish**

In a large bowl, make the marinade by mixing together soy sauce or tamari, brown sugar, sesame oil, garlic, ginger, rice vinegar, mirin or dry sherry, honey, the white parts of the green onions and pear. Place the short ribs in a large resealable bag and pour the marinade over the ribs. Marinate in the refrigerator for at least 4 hours, ideally overnight.

When ready to cook, remove the beef ribs from the refrigerator and let them sit at room temperature for half an hour. Meanwhile, preheat the grill to medium-high heat.

Grill the ribs for about 3–4 minutes on each side, or until your desired doneness. When cooked, remove the ribs from the grill and let rest for a few minutes. Garnish the ribs with sesame and the green parts of the onions. Best served alongside Korean pickles (kimchi) and lettuce for wrapping.

Grilled Halloumi Skewers with Chimichurri Sauce

PREP TIME: 15 MINUTES
COOK TIME: 15 MINUTES
SERVINGS: 4–6

- 1 8-oz. block of halloumi cheese, cut into cubes**
- 2 cups cherry tomatoes**
- 1 red onion, cut into chunks**
- 1 zucchini, sliced into rounds**
- 2 bell peppers, cut into chunks**
- Wooden skewers, soaked in water for 30 minutes**
- ¼ cup K&D Mercantile Estate Olive Oil, for brushing**

FOR THE SAUCE:

- 1 cup fresh parsley, chopped**
- ¼ cup fresh cilantro, chopped**
- 3 cloves garlic, minced**
- ½ cup K&D Mercantile Estate Olive Oil**
- 2 tbsp K&D Mercantile Traditional Dark Balsamic Vinegar**
- 1 tbsp fresh lime juice**
- 1 tsp dried oregano**
- ½ tsp red pepper flakes**
- Salt and pepper, to taste**

Begin by preheating the grill to medium-high heat. Assemble the skewers by threading the halloumi cheese, tomatoes, onion, zucchini and bell peppers onto the skewers, alternating them.

In a small bowl, add parsley, cilantro, garlic, olive oil, vinegar, lime juice, oregano, red pepper flakes, salt and pepper. Mix well with a whisk to make the chimichurri sauce.

Brush the skewers with olive oil to prevent them from sticking to the grill. Grill each skewer about 3–4 minutes on each side, or until the cheese and

vegetables are charred and tender. Before serving, drizzle the chimichurri sauce over the skewers.

PRO TIP: A secret to delicious skewers is cutting each ingredient to be about the same size, so they cook evenly and are beautifully charred!

Loaded Potato Salad

PREP TIME: 1 HOUR 15 MINUTES
COOK TIME: 15 MINUTES
SERVINGS: 4–6

- 2 lbs red potatoes, washed and cut into 1-inch cubes**
- 6 slices bacon, cooked until crispy and chopped**
- 4 hard-boiled eggs, chopped**
- 1 cup shredded cheddar cheese**
- ¼ cup chopped green onions, plus extra for garnish**
- 2 tbsp chopped fresh parsley**
- ½ cup sour cream**
- ½ cup mayonnaise**
- Salt and pepper, to taste**
- Chopped chives, for garnish**
- Bacon bits, for garnish**
- Shredded cheese, for garnish**

Place the cut potatoes in a large pot and cover with water. Bring to a boil and cook for 10–15 minutes or until tender. Drain and let cool.

In a large bowl, combine the potatoes, bacon, eggs, cheese, onions and parsley. In a separate bowl, whisk together the sour cream and mayonnaise. Pour the sour cream mixture over the potato mixture and gently toss to combine. Season with salt and pepper to taste.

Cover the potato salad and refrigerate for at least 1 hour to allow the flavors to marry. Before serving, garnish the salad generously with chives, bacon bits and cheese.

What We're Sipping

SUMMER is all about the sun, snacks and sips. This issue, we have recommendations by none other than your Wine Club team!



2019 Meritage

92
POINTS
WINE ENTHUSIAST

“If you know me, you know I love to cook! One of my summertime favorites is grilled steak, which pairs wonderfully with our Meritage.”

Amanda Barber

Wine Club Manager

2021 DCV Block 10 Chardonnay

“Is there anything better than a good Chardonnay? Ours is crisp and fruity, with just the right amount of light oak and vanilla.”

Tara Albertson

Assistant DTC Manager



2019 50th Anniversary Cabernet

93
POINTS
WINE ENTHUSIAST

“Get the party started with this delicious showstopper, or treat yourself with a glass (or two) in the comfort of your own home — I won't tell!”

Kevin West

Customer Service/Sales Specialist



Heard Through the Grapevine



*"Chenin Blanc and dining on the patio is Summer!!"
Julie Cokeley*



*"Another beautiful day in the Valley."
Adrian + Desiree Espitia*



*"Awesome tour and tasting yesterday!!
Thanks for everything, Jan!"
Michelle Grove Ricca*



*"Birthday dinner - prime rib, crab
and Dry Creek Endeavour."
Cheryl "Cherry" Buenvenida*



Share your Dry Creek Vineyard moments
in our Wine Club Facebook group.

SUMMER EXPERIENCES



Off-Road Vineyard Tour

AVAILABLE THU-SAT | MARCH-OCTOBER

Journey beyond the walls of our tasting room to explore the biodiversity of our historic properties, riding in style through our vineyards while savoring wine.

\$150 Per Person for Club Members



Bocce Experience

AVAILABLE DAILY | APRIL-OCTOBER

Entertain family and friends in the heart of wine country! Reserve our bocce ball court and tables, with wine and nibbles for purchase. Available for up to 12 guests.

\$50-\$75 Per Person for Club Members • \$75-\$100 General Public



SUMMER EVENTS

Summer of Zin

SATURDAY, JUNE 8, 2024 • 12-4 P.M.

Celebrate summer with two timeless classics — sip the signature varietal of Dry Creek Valley, then twist and shout to live Beatles music by The Sun Kings.

\$50 Club Members • \$65 General Public • \$350 VIP Table



Motown Get Down

SATURDAY, JULY 13, 2024 • 12-4 P.M.

We're hosting our first Motown-inspired concert by The Lucky Devils. The lawn will be open all afternoon for boogieing with friends and family!

\$50 Club Members • \$65 General Public • \$350 VIP Table



Sunset Soirée

SATURDAY, AUGUST 24, 2024 • 5-10 P.M.

Let's give summer a spectacular sendoff! Join us in your wine country best for a festive dinner and dance party surrounded by the natural beauty of our family estate.

\$175 Club Members • \$195 General Public



To book these or other experiences and events, please visit our website at www.drycreekvineyard.com
We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.