



BORDEAUX LOVERS CLUB NEWSLETTER

April 2021



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

April 2021

Hello Bordeaux Lovers!

By now you should know that we have a passion for Bordeaux varietals at our family winery — we have been producing them for nearly 50 years! While some wineries might only focus on the major players of Cabernet Sauvignon and Merlot, we celebrate the lesser known noble grapes, such as Cabernet Franc and Petit Verdot. When my husband Don and I set out to create world-class Cabernet Sauvignon and Meritage blends, we knew we couldn't do it without exceptional Petit Verdot. We planted 3.55 acres in our DCV9 vineyard and have been so impressed by the quality and complexity of this underdog varietal. I hope that when you taste our 2018 DCV9 Estate Petit Verdot you will feel the same!

We are thrilled that our winery has reopened for tastings and we invite you to come visit wine country when you are ready. We are still offering virtual tastings for those who are unable to travel to see us, or would prefer to share an educational experience with friends and family around the country. It has truly been our silver lining this past year to connect with you right in your homes. Thank you from the bottom of our hearts for giving us that opportunity! I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts on our virtual tastings or favorite moments with our wines.

My best,



Kim Stare Wallace
President



SICHUAN-STYLE CUMIN LAMB STIR FRY

PAIRING: 2018 Merlot

- 1 lb lamb leg or loin, cut to $\frac{2}{3}$ -inch cubes
- 1 tbsp soy sauce
- 1 tbsp dry sherry or Shaoxing wine
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup cornstarch

- $\frac{1}{4}$ cup vegetable oil
- $\frac{1}{2}$ cup red bell pepper, sliced
- $\frac{1}{2}$ cup onion, sliced
- 1 tbsp ginger, minced
- 5 cloves garlic, sliced
- 1 cup cilantro, chopped
- $\frac{1}{2}$ tsp sesame seeds

SPICE MIX:

- 1 tbsp cumin
- 1 tsp chili flakes
- $\frac{1}{2}$ tsp brown sugar
- $\frac{1}{4}$ tsp freshly ground Sichuan peppercorns (optional)

METHOD: Combine lamb, soy sauce, sherry or Shaoxing wine, and salt in a large bowl. Mix well and let marinate for at least 30 minutes at room temperature, or in the fridge up to 10 hours.

In a small bowl, mix together cumin, chili flakes, brown sugar and peppercorns, if using. Set aside.

When ready to cook, drain the liquid from the marinated lamb. Stir in the cornstarch to coat all the lamb pieces. Heat oil in a large skillet or wok over medium-high heat. Using a pair of chopsticks or tongs, add the lamb and sear until the bottom turns golden, about 1 minute. Flip and cook the other side until slightly golden but inside is still pink, about 30–40 seconds. Transfer to a plate and set aside.

Keep the pan on medium-high heat, adding and heating more oil if necessary. Add the bell peppers, onion, ginger and garlic. Stir and cook for 2–3 minutes, until peppers and onions are tender. Return lamb to pan and sprinkle in the spice mix. Stir and season with salt. Garnish with cilantro and sesame seeds, and serve hot with steamed rice. *Serves 4.*



BIG THINGS COME IN SMALL PACKAGES

Petit Verdot might sound like a petite or delicate grape, but don't let the name fool you! This tiny berry produces a powerful punch of flavors and tannins that put it in a class of its own. It is considered a relatively obscure varietal, originating in the Bordeaux region of France as one of Bordeaux's "noble" grapes and is thought to have been cultivated by the Romans nearly a thousand years ago. While some might have never heard of this powerful varietal, it is quite possible that you have tried it without even knowing!

Petit Verdot is traditionally used as a blending grape in Bordeaux, Meritage and Cabernet Sauvignon-based blends, lending intense color and structured tannins to the final wine. This unique varietal is often less than 10% of the blend, so as to not overpower the other components. Our winemaker, Tim Bell, generally follows this ideal as well, though is known to go above and beyond from time to time. In fact, he is such an advocate of Petit Verdot that we bottle a very small amount of 100% Petit Verdot from our iconic DCV9 vineyard, also known as Endeavour. While Petit Verdot is rarely produced as a single-varietal wine, there are several producers jumping on this trend in regions within Australia, Chile, Spain, California and Washington.

The name Petit Verdot translates to "small green," which is an indication of both the size of the berries and the delayed ripening that it undergoes. The berries are typically small in size with very thick skins that contribute to its firm tannins. It is a late-ripening grape, which means that it is most often harvested after other Bordeaux grapes, like Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec. In some climates, it never fully ripens by harvest, hence the reference to green grapes. The Dry Creek Valley receives long days of vibrant sunshine, so our *terroir* is the perfect environment for Petit Verdot to develop rich, complex aromas and flavors.

This deep and brooding varietal typically displays aromas and flavors of black fruits, such as plum, blackberry, black cherry and blueberry. However, it is also known for herbal and floral notes of violet, lavender, sage, anise and dried herbs, as well as a hint of gravelly minerality. When pairing Petit Verdot, think of bold and powerful dishes. This robust varietal can stand up to flavorful entrees like barbecued meats, mole, spicy sausages or strong, savory cheeses.

Whether your Petit Verdot comes as part of a blend or shines all on its own, it is absolutely a varietal not to be missed!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2020 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
2019 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> – SOLD OUT	\$28.00	\$22.40	\$252.00
2019 Taylor’s Vineyard Sauvignon Blanc – Musqué Clone – <i>Dry Creek Valley</i> – SOLD OUT	\$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
2020 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir – <i>Russian River Valley</i> – SOLD OUT	\$40.00	\$32.00	\$360.00
2018 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i> – SOLD OUT	\$44.00	\$35.20	\$396.00
2018 DCV7 Estate Zinfandel – Wallace Ranch Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2018 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 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> – SOLD OUT	\$42.00	\$33.60	\$378.00
2018 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 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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