

FAMILY WINEMAKING SINCE 1972



WINE CLUB NEWSLETTER May 2016



GREETINGS!

Here in Dry Creek Valley, budbreak is in full swing and pruning is complete. Spring is definitely upon us, but we are very thankful for the timely

rains that came to our valley in February and March.

I'm particularly excited to share that we made new strides in sustainability, taking our 100% Certified Sustainable approach one step further by signing a Safe Harbor Agreement. This was the first ever public/private partnership to protect the endangered salmon and steelhead population along Dry Creek. Along with the National Oceanic and Atmospheric Administration and the Sonoma County Water Agency, we are committed to continued habitat enhancement and preservation of this important ecosystem.

Cabernet appears to be a hot topic with Robert Parker Jr. as he recently came to Sonoma County for a pre-release tasting of our 2013 vintages. We were especially honored by his review of our 2013 Cabernet Sauvignon. "This serious Cabernet Sauvignon showcases just how good Cabernet can be from Dry Creek," he stated, and went on to rate it at 91 points. In addition, we received excellent scores for our 2013 Endeavour Cabernet Sauvignon and 2013 The Mariner (93 points and 90 points respectively). While these wines won't be released until the fall, it's nice to have the advance accolades!

I'm thrilled to announce the return of the Sun Kings this summer, as part of Summer of Zin on June 18. They are the Bay Area's premier Beatles cover band, and one of my favorites.

In this issue, our winemaker Tim Bell announces exciting plans to convert some of our Zinfandel vines to Petite Sirah and Alicante Bouschet. We're excited to be among the first wineries to have these exciting new clones in our portfolio.

As always, I'd love to hear from you. Feel free to email me at wineclub@ drycreekvineyard.com and share your comments on this club shipment.

My best,

KIM STARE WALLACE President



An Update from Our Winemaker Tim Bell

The last round of rains raises our hopes that we have staved off any water issues for another year. We long for more rain this year, and through the next several years, to ensure the end of our drought. And, just to be greedy, we all whisper, "No rain at fruit set or at harvest, please."

In the vineyards, pruning is complete. Vines have begun their beautiful fresh green growth, tinged slightly red and gold, or perhaps white on the edges of the first new leaf. Just this week, as the sun has replaced the clouds of our recent storms, vineyards have burst into spectacular color with flowering cover crops between the vine rows. One small section of vines in front of our winery remains unpruned, however. They are awaiting some exciting changes soon.

Those changes involve grafting over a small amount of our



Winemaker Tim Bell

Zinfandel vines to some new selections (called "clones"). Grafting involves cutting back the existing plant severely, and grafting on buds of a different grape variety or clone. In our case, we'll be converting Zinfandel vines to Petite Sirah and Alicante Bouschet. After the vines are cut back, workers make notches in them and buds from the desired grape variety are cut to just the right shape to fit like puzzle pieces into the existing vines. The grafts are wrapped carefully and—if all goes well—their tissue joins with the existing grape vine. A new plant begins to grow. Expert grafters are highly prized because they have a low percentage of failed grafts.

I have long desired some Petite Sirah in our estate DCV2 vineyard to either co-ferment with the Zinfandel or to be blended in later. Especially exciting is that Dry Creek Vineyard will be among the first wineries to plant some new clones of Petite Sirah. The majority of Petite Sirah in



DCV2 - Estate Four Clones Zinfandel Vineyard

California is Clone 3, and while it does very well, we always like trying new plant material to add complexity to our wines. One new selection that we will be using is Clone 4, sourced from an old-vine vineyard next to the St. Helena Library. The second, Clone 6, is from the prized Stag's Leap Winery vineyard. Last of all, we will graft a few vines to the unusual variety Alicante Bouschet.

SUMMER VINEYARD DINNER SERIES

• Summer Zinfandel Dinner June 17

• Summer Vineyard Dinner July 23

• Harvest Dinner September 24

oin us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! The evenings will begin with a welcome reception. You'll enjoy delicious passed appetizers and fabulous Dry Creek Vineyard wines. We'll move into the vineyard following the reception for a memorable dinner.

Extremely limited seating. For more information, contact Salina Littleton at wineclub@drycreekvineyard.com or call 707.433.1000 ext 123.

\$95 per person - Maximum of 2 tickets per membership.





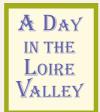






MAY 14 - 1 pm - 4 pm

A Day in the Loire Valley - Wine Club Exclusive Revel in the sights, sounds, food and joie de vivre of A Day in the Loire Valley. 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 2 wine club members plus 2 guests.



JUNE 12

Healdsburg Jazz Festival

This is a great way to spend the afternoon on our beautiful picnic grounds! Once again you'll enjoy jazz legends, new talent and local favorites while enjoying Dry Creek Vineyard wines! Please visit www.healdsburgjazzfestival.org for more information and to purchase tickets.



IUNE 17

Summer Zinfandel Dinner - Wine Club Exclusive Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! Extremely limited seating.

\$95 per person. 2 tickets per membership.



IUNE 18

Summer of Zin

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 Dry Creek Vineyard wines and food available for purchase. Gates open at noon.

\$28 - exclusive wine club member price \$35 - general public



JULY 23

Summer Vineyard Dinner - Wine Club Exclusive Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! Extremely limited seating.

\$95 per person. 2 tickets per membership.



AUGUST 14 - 1:05 pm Game time

Giants Game - Wine Club Exclusive

Join us for an incredible day of baseball, when the World Series Champion Giants play the Baltimore Orioles! In our private lounge, we will have a pre-game reception including scrumptious gourmet fare and delicious Dry Creek Vineyard wines. Space is extremely limited for this event.

\$195 per person. 2 tickets per membership.



SEPTEMBER 17

Sailing Adventure - Wine Club Exclusive

Join us for a spectacular day on the San Francisco Bay aboard a classic schooner. This club member only event begins with lunch, followed by a three hour sail. Be sure to watch for more details as there will only be a handful of slots open for this exclusive experience.

\$150 per person. 2 tickets per membership.



SEPTEMBER 24

Harvest Dinner - Wine Club Exclusive

Join us the evening before our Harvest Experience for a memorable dinner amongst the vines and break bread with fellow club members and our winemaker Tim Bell to celebrate Harvest 2016. Extremely limited seating.

\$95 per person. 2 tickets per membership.



SEPTEMBER 25 - 1 pm - 4 pm

Harvest Experience - Wine Club Exclusive Join us for an afternoon of fun and educational activities to help celebrate the season. Taste through our delicious wines, mingle with your friends and fellow club members and enjoy the ambiance of our cellar and outdoor garden. Complimentary for 2 wine club members

plus 2 guests.



NOVEMBER 26 - 1 pm - 4 pm

Holiday Celebration - Wine Club Exclusive

This wonderful Thanksgiving weekend tradition is the perfect way to spark your holiday spirit. Our tasting room and cellar will be adorned for the season along with creative gift giving ideas, wine and food pairings and fabulous wine club exclusive wines for tasting. Complimentary for 2 wine club members plus 2 guests.



DECEMBER 3

Holiday Winemaker Dinner Wine Club Exclusive

A culinary extravaganza! This is an exclusive club member only dinner. Join proprietors Don and Kim Stare Wallace with winemaker Tim Bell as they lead you through an incredible wine and food experience. Truly a night to remember! \$150 per person. 2 tickets per membership.



To RSVP, or for more information on these events, please contact Salina Littleton at wineclub@drycreekvineyard.com, or call her at 707-433-1000 x123.





Instagram



2014 DRY CHENIN BLANC Clarksburg



100 BEST BUYS OF 2015



2013 OLD VINE ZINFANDEL Dry Creek Valley

90 POINTS

WINELINES ONLINE

2012 THE MARINER Dry Creek Valley

91 POINTS



AN UPDATE FROM OUR WINEMAKER TIM BELL

This is a small and very dark-colored grape that is often found mixed into old vine Zinfandel vineyards because it adds color and body to the wines. It has been extremely difficult to source budwood for these rare clones, but we have succeeded.

The desire to add these grape selections to our DCV2 estate vineyard has given us additional complexity and will ensure that this wine continues to be a rich, full-bodied Zinfandel blend. I am also a big proponent of continuing the tradition of the field blend, where a Zinfandel planting has a few other red varieties scattered within the vineyard. A greater complexity of flavors is the result.

When you visit the winery next, you may see these new additions just beginning their new life. I can't wait until we get to harvest the fruit and can produce even more exciting wines for you, our wonderful wine club members.



Gnarled old vines

WINE LIST *			
SIGNATURE WINES	Retail Bottle	CLUB MEMBER PRICING	
		20% Savings Bottle	25% Savings Case
2015 Dry Chenin Blanc - Clarksburg	\$13.00	\$10.40	\$117.00
2014 Fumé Blanc - Sonoma County	\$14.00	\$11.20	\$126.00
2015 Sauvignon Blanc - Dry Creek Valley	\$18.00	\$14.40	\$162.00
2014 DCV Estate Block 10 Chardonnay - Russian River Valley	\$30.00	\$24.00	\$270.00
2014 Heritage Vines Zinfandel - Sonoma County	\$22.00	\$17.60	\$198.00
2011 Meritage - Dry Creek Valley	\$30.00	\$24.00	\$270.00
2012 Merlot - Dry Creek Valley	\$25.00	\$20.00	\$225.00
2012 Cabernet Sauvignon - Dry Creek Valley	\$25.00	\$20.00	\$225.00
2013 Old Vine Zinfandel - Dry Creek Valley	\$32.00	\$25.60	\$288.00
2012 The Mariner - Dry Creek Valley	\$45.00	\$36.00	\$405.00
LIMITED RELEASE WINES			
2014 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2015 Petite Zin Rosé - Dry Creek Valley	\$20.00	\$16.00	\$180.00
2014 DCV10 Estate Pinot Noir - Russian River Valley	\$40.00	\$32.00	\$360.00
2013 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$36.00	\$28.80	\$324.00
2013 Somers Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Beeson Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 DCV7 Estate Zinfandel - Wallace Ranch - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 Vogensen Ranch Zinfandel - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2013 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2012 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$70.00	\$56.00	\$630.00
DESSERT WINES			
2013 Soleil - Late Harvest Sauvignon Blanc - Dry Creek Valley - (6 bottle max order)	\$35.00	\$28.00	N/A

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