



DCV3 vineyard

Just as Chardonnay is responsible for the great white wines of Burgundy, Sauvignon Blanc is the white grape used to produce the extraordinary wines of Sancerre and Pouilly-Fumé, as well as the white wines of Bordeaux which are primarily grown in the commune of Graves. In fact, it was on the banks of the Loire River that David Stare was bitten by the wine bug - determined to produce wines of a similar style at his new California chateau. Our style has always been consistent with crisp, dry flavors and zesty citrus characters with hints of grassiness. Our Sauvignon Blancs aren't influenced by oak as we prefer the pure expression of the varietal to shine through. Unlike Chardonnay, Sauvignon Blanc displays distinct and precise aromas and flavors which are easier to identify.

There are three distinct flavor profiles and styles of Sauvignon Blanc produced at Dry Creek Vineyard. The first is what we call the fruity style, which has no oak influence and boasts loads of citrus fruit, particularly grapefruit, lemon and melon that explode on the palate and in the aromas. Our 2014 Sauvignon Blanc and single vineyard 2013 Taylor's Vineyard Sauvignon Musqué fit this category perfectly. These wines are brimming with fresh fruit and wonderful aromatics. The second flavor category is that of grassiness and mineral undertones. These characters speak perfectly to our 2014 Fumé Blanc and 2013 DCV3 Estate Sauvignon Blanc. Critical to these wines are where they are grown. With the Fumé Blanc, the Russian River Valley plays a large influence as we have two key estate vineyards from this AVA. The cooler climate gives us flavors of freshly cut grass and herbal notes. With the DCV3 vineyard, we get an alluring note of white pepper and jalapeño which is completely distinct to this vineyard. The final style is late harvest. In years when conditions are perfect for Botrytis, we are able to make a few precious barrels of a late harvest Sauvignon Blanc and Semillon blend called Soleil. Barrel aged and with 9% to 10% residual sugar, this beautiful dessert wine is the perfect final accompaniment to any meal.

For more than 40 years, Dry Creek Vineyard has proudly carried the legacy of Sauvignon Blanc in California. It is our intention to continue this tradition for another 40 years and beyond.



2014 Fumé Blanc, 2013 DCV3 Estate Sauvignon Blanc, 2013 Taylor's Vineyard Sauvignon Musqué

Dry Creek
VINEYARD
FAMILY WINEMAKING
SINCE 1972



Wine Club Newsletter – Sept. 2015



Greetings!
When my father started Dry Creek Vineyard more than 40 years ago, he did so with a passion and vision to craft world-class Sauvignon Blanc. Smitten with the wines of the Loire Valley, he planted the varietal against the better advice of almost everyone around him.

In fact, I remember as a young girl riding the bus to school and hearing from the other kids that my dad was crazy! Obviously, that craziness and stick-to-your-guns approach paid off. Today, Sauvignon Blanc remains at the heart and soul of what we do. The cover story is dedicated to this incredible varietal. There are so many "faces" to Sauvignon Blanc - it is truly the most versatile white wine in the world.

Another exciting development is our achievement in sustainability for both our winery and vineyards. This is something my husband, Don has worked on for the better part of his career. It is so rewarding for our family to see our efforts recognized by the state as well as our friends in the wine community.

It's hard to believe that this issue of the VSC newsletter will arrive to you just as another harvest gets under way. The weather has been perfect and despite the drought, things are looking really good in the vineyards. Please send inspiring thoughts of encouragement to everyone involved with Harvest 2015. Health and safety are of the utmost importance, so let's raise a glass and say thank you for the incredible hard work that goes into our wines over the next few months!

My best,
KIM STARE WALLACE
President



THE MANY FACES
of Sauvignon Blanc

Sauvignon Blanc is perhaps the most versatile of all white wines. Often dry and crisp, this white grape offers distinctive flavors of citrus fruit, melon, fig, herb and sometimes grassiness. At Dry Creek Vineyard, Sauvignon Blanc, pronounced (Soh-Vin-YAWN-Blonk), is the flagship wine. Winery founder David Stare is widely credited as the first person to plant the varietal in 1972 and the first to release a Fumé Blanc in Sonoma County.

Today, we proudly continue Dave's legacy producing a wide array of Sauvignon Blancs - all with a distinct style and flavor profile. Sometimes, deciphering the unique nuances of Sauvignon Blanc can be challenging. Below, we've outlined just a few attributes of the varietal to help our readers gain a better understanding of this delicious white wine:

- ▶ **AROMAS**
 - Fruit – citrus (grapefruit, lemon), nectarine, peach
 - Grassy – grass, herbs, mineral- fresh mown hay
 - Oak – vanilla, spice, smoke
- ▶ **FLAVORS**
 - Fruit – citrus (grapefruit, lemon), nectarine, peach
 - Grassy – grass, herbs, mineral- fresh mown hay
 - Oak – vanilla, spice, smoke
- ▶ **STYLES**
 - Crisp – lively and refreshing with loads of fruit flavors
 - Elegant – crisp, yet round and complex, layers of flavors
 - Oak – Influenced by oak aging with hints of smoke and vanilla
- ▶ **FOOD PAIRING**
 - Fruity – mussels, scallops, shellfish
 - Grassy – grilled vegetables
 - Creamy – grilled chicken, swordfish
- ▶ **REGIONS**
 - Bordeaux – Pessac-Léognan, Graves
 - Loire – Pouilly-Fumé, Sancerre, Touraine
 - New Zealand – Marlborough, Hawkes Bay
 - California – Sonoma County (Dry Creek Valley), Napa Valley
 - South Africa – Stellenbosch
 - Other – Chile, Washington State



2014 SAUVIGNON BLANC
Dry Creek Valley

Our Latest Accolades

<p>2014 SAUVIGNON BLANC DRY CREEK VALLEY</p> <p>90 POINTS Very Highly Recommended</p> <p>California GRAPEVINE</p>	<p>2013 HERITAGE VINES ZINFANDEL SONOMA COUNTY</p> <p>90 POINTS Smart Buy</p> <p>Wine Spectator</p>	<p>2012 ESTATE ZINFANDEL SPENCER'S HILL VINEYARD DRY CREEK VALLEY</p> <p>90 POINTS</p> <p>Wine Spectator</p>
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Content: 100% Recycled, 50% Post-Consumer Waste,
Processed Chlorine Free

FAMILY OWNED EST. 1972 DRY CREEK VALLEY SUSTAINABLY FARMED

Facebook, Twitter, YouTube, TripAdvisor

CERTIFIED CALIFORNIA SUSTAINABLE VINEYARD AND WINERY

One aspect of our business that has flown under the radar for years is our sustainable business practices. For more than two decades, winery partner Don Wallace has been an outspoken leader regarding sustainable vineyard and winery initiatives. He was on the Board of Directors at the Wine Institute during the first two drafts of the Code of Sustainable Winegrowing workbook and led the charge early on for change regarding how local farmers raised their grapes.

We are thrilled to share that we have finally achieved formal recognition as a California Certified Sustainable Vineyard and Winery. It's an important statement for Dry Creek Vineyard and one that was a true team effort across all the winery departments. Sustainability encompasses not just vineyard practices, but all aspects of our business - from water usage and recycling to education and community involvement. Sustainability is a holistic approach to how we run our winery.

For more information on our sustainable initiatives, please visit our website: www.drycreekvineyard.com/our-story/sustainability/.



DON WALLACE
Winery Partner

EVENTS CALENDAR



OCTOBER 3 - 6 pm to 9 pm
Harvest Dinner – Wine Club Exclusive
Join us the evening before our Harvest Experience to break bread with fellow club members and our winemaker Tim Bell to celebrate Harvest 2015. Extremely limited seating. Please RSVP to Salina Littleton at wineclub@drycreekvineyard.com, or call 707-433-1000 x123. \$95 per person.



OCTOBER 4 - 1 pm to 4 pm
Harvest Experience – Wine Club Exclusive
This fun and educational event, exclusive for wine club members and their guests, will celebrate the beginning of harvest. Join us at the winery as we learn about harvest firsthand from our winemaking team. Mark your calendars now and be on the lookout for more details! *Complimentary for wine club members.* Up to 4 guests may purchase tickets for \$20 per person.



NOVEMBER 28 - 1 pm to 4 pm
Holiday Celebration – Wine Club Exclusive
Our Thanksgiving weekend holiday celebration is the perfect way to get you and your entire family in the holiday spirit. Enjoy festive decorations, great gift giving ideas and holiday treats. Club wines will be available for tasting as well as pickup. *Complimentary for wine club members.* Up to 4 guests may purchase tickets for \$20 per person.



DECEMBER 5 - 6 pm
Holiday Winemaker Dinner Wine Club Exclusive
A culinary extravaganza! This is an exclusive club member only dinner. Join proprietor Kim Stare Wallace with Winemaker Tim Bell as they lead you through an incredible wine and food experience. Please RSVP to Salina Littleton at wineclub@drycreekvineyard.com, or call 707-433-1000 x123. \$150 per person (inclusive).



Holiday Winemaker Dinner

IN OUR CELLAR

Saturday, December 5, 2015 | 6pm
\$150 per person (inclusive)

Join us for an incredible evening in our beautiful reserve cellar dressed in holiday fashion. Proprietor Kim Stare Wallace along with our Winemaker Tim Bell will lead you through an amazing wine and food experience. The evening will feature live sultry sounds from local jazz artist, Shea Breaux Wells.

A special evening to celebrate the Holiday Season - please join us! Contact Salina Littleton for more information at wineclub@drycreekvineyard.com, or call 800-864-9463 x 123.

