



**FAMILY WINEMAKING  
SINCE 1972**



**WINE CLUB  
NEWSLETTER**  
February 2017



*Greetings!*

*Our 45th anniversary is here! It seems like a lifetime ago that our family winery was started against a backdrop of ABBA, "The Godfather" and Watergate. So many things have changed in the world since then, but our commitment to terroir-driven, appellation-focused wines and remaining family owned has never wavered.*

*As we look ahead to the future, it is also important to remember where we came from and how we started. Many of you have heard stories of how my father Dave fell in love with the wine business, so I hope you enjoy this detailed account of how we chose our winery location and what our first harvest was like. Trust me - you'll never think of bubble gum in the same way again!*

*Finally, I'd like to take a moment to thank all of you for your continued patronage and commitment to Dry Creek Vineyard. We are grateful for your unending support and constant enthusiasm. As always, I love to hear from you. Please feel free to write me at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) to share your comments on this club, or your favorite moments with our wines.*

My best,  
**KIM STARE WALLACE**  
President



## THE FIRST HARVEST

**T**he story of our family winery began in August of 1971 when founder David S. Stare headed west from Boston with a dream to build his own Loire Valley-inspired chateau. While attending UC Davis as a special graduate student, he spent his weekends traveling to Sonoma, Napa, Mendocino and Monterey counties in search of the perfect property with his wife and young daughters, Kim and Romy, in tow. Fairly soon in the search, it became evident that northern Sonoma County, around the city of Healdsburg, was the place to focus his efforts. Healdsburg had a reputation for grape-growing and making world-class wines, going back to the pre-Prohibition years. In the early 1970s, the region was a sleepy area, with most of the vineyards torn out and replaced with prunes and pear orchards.

In March of 1972, Dave was driving down Dry Creek Road on his quest, when he saw a farmer off in a vineyard working on the first spring plowing. He pulled over to chat, and inquired if he knew of any property in the area that was for sale. The farmer thought of Elizabeth Howe, whose husband had recently passed away, and went with Dave to arrange an introduction. Within 10 minutes, she agreed to sell the property at a fair price, which was located on the corner of Dry Creek Road and Lambert Bridge Road.

The first harvest in 1972 was quickly approaching, but the winery had yet to be built. Dave purchased four tanks and a press, and set them up at Cuvaision Winery in Calistoga, which at that time was owned by some good friends that he had met on his initial trip to California. Along with Dry Creek Vineyard, Clos du Val and Spring Mountain Vineyard were also crushing and fermenting at Cuvaision during that inaugural harvest.

Dave first purchased 6.5 tons of Chardonnay from Robert Young, which was delivered to Cuvaision since Dry Creek Vineyard hadn't purchased its own truck yet. About halfway over to



Founder David S. Stare



Dave with Robert Young



1972 Fumé Blanc



## A DAY IN THE LOIRE VALLEY

May 20, 2017

Complimentary for Club Members

\$25 per person for up to 2 guests | 21 and older only

Revel in the sights, sounds and *joie de vivre* of A Day in the Loire Valley. Join us for an afternoon of Loire-inspired wines while you relax in the comfort of our gardens with music, food pairings, local artists and more!

To limit crowding and enhance your personal experience, we will be offering two sessions of this popular event: 12:00-2:00 pm and 2:00-4:00 pm.

To RSVP, please contact Salina Littleton at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com), or call (707) 433-1000 x123.



## A TASTE OF BORDEAUX WINE CRUISE

May 25 - June 1, 2017

Taste, tour and discover Bordeaux and the Loire Valley with Dry Creek Vineyard owners, Kim and Don Wallace. You'll discover stately châteaux, abundant vineyards and stunning scenery as we sail along the Garonne River and its surrounding estuaries, stopping along the way in port cities such as Cadillac, Pauillac, Bourg and Libourne.

To reserve your space for this amazing vacation, please call one of the wine cruise experts at Expedia CruiseShipCenters at **877-651-7447** or email [WineClub@CruiseShipCenters.com](mailto:WineClub@CruiseShipCenters.com).



## PRE-CRUISE LOIRE VALLEY EXCURSION

May 22-May 25, 2017

Join our three day, pre-trip excursion to the Loire Valley to experience the iconic region and wines that inspired David Stare, to found Dry Creek Vineyard. What an incredible journey it will be!

Our pre-cruise Loire Valley trip will feature:

- One night at the Hotel Regina in Paris
- Two nights at the Hotel Château de la Bourdaisière in the Loire Valley
- Tours and tastings at three wineries in the Loire Valley
- Visit to Chambord Castle
- Tour of a Cognac house in Cognac

To reserve your space for this once-in-a-lifetime opportunity, please call one of the wine cruise experts at Expedia CruiseShipCenters at **877-651-7447** or email [WineClub@CruiseShipCenters.com](mailto:WineClub@CruiseShipCenters.com).



## HOLIDAY CELEBRATION

Our Thanksgiving weekend tradition was filled with abundant laughter, great wines and savory fondue! Our cellar was converted into a winter wonderland with gift ideas, make-your-own ornaments and local artists. Save the date for Saturday, November 25, 2017 to join in the fun!



## HOLIDAY WINEMAKER DINNER

Each December we host our annual Holiday Winemaker Dinner, and this year was no exception! We transformed our cellar into an elegant dining room with twinkling lights, gorgeous centerpieces and a beautiful stage for renowned jazz singer, Shea Breaux Wells, and her incredible band. Kim Stare Wallace and Winemaker Tim Bell led us through a delicious four-course dinner paired with exclusive Dry Creek Vineyard wines, including a surprise tasting of 1994 Reserve Merlot.

We have already begun taking reservations for this year's dinner on Saturday, December 2, 2017, and we hope you will join us.



Calistoga, the truck radiator overheated, started leaking and eventually came to a stop. The fellow working for Dave at the time didn't know what to do but he loved to chew bubble gum, so he filled the radiator with cool water, shoved his wad of gum in the hole to stop the leak, and the truck was able to limp over the hill and deliver the grapes. In a turn of irony, Dave later bought that same truck, after the radiator was fixed, of course.

Our first vintage of Sauvignon Blanc came from Joe Rochioli, which was one of the few Sauvignon Blanc plantings in the area. The first Chenin Blanc grapes were from a vineyard in Napa Valley that Cuvaision had contracted with. While Fumé Blanc and Dry Chenin Blanc were cellared and bottled at Cuvaision, the Chardonnay was barrel aged in the garage of the small house behind our existing winery, and bottled in the back parking lot. Once the cellar was built in 1973, all of the subsequent wines have been fermented, cellared and bottled on the property.

"I can't believe it's already been 45 years!" said Dave. "It's been a lot of hard work, and I am so proud of how far we have come!"



OUR LATEST ACCOLADES

2015  
DRY CHENIN BLANC  
Clarksburg



**BEST BUY**

*"It gets deeper and richer on the palate as ripe golden-apple flavors kick in and the texture seems to spread out."*



2013  
THE MARINER  
Dry Creek Valley



**90 POINTS**

*"The Mariner offers good black currant fruit, new saddle leather and toasty vanillin from the oak (about 40% is new)."*



2013 ENDEAVOUR  
CABERNET SAUVIGNON  
Dry Creek Valley



**91 POINTS**

*"Juicy and grippy in a generosity of black currant, cherry and gunpowder, it also has a leathery component that provides a sinewy edge."*



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Content: 100% Recycled, 50% Post-Consumer Waste,  
Processed Chlorine Free

