



WINE CLUB

February 2019

FAMILY WINEMAKING SINCE 1972





February 2019

Hello Wine Club!

A new year has begun and the winery is starting to show signs of spring! There is something so satisfying about watching the full cycle of a grapevine. From the winter pruning and buds of spring to the voluptuous, ripe fruit that is carefully harvested from the vine in the fall, our entire year revolves around what is happening in the vineyards. If you haven't been to the winery lately, I invite you to visit and see for yourself. Our tasting room team is ready to greet you with their smiles and some incredible new winery-exclusive wines.

It is with great sadness that I share that a member of our Dry Creek Vineyard family, Lynda Abbott, passed away in late November. Lynda was an integral part of our wine club for over 15 years, from 1995-2011. In 2011, she transitioned to becoming our IT guru and kept us running until her retirement in 2016. She was an avid fisherwoman, a doting grandmother, and above all, a loyal friend. We will miss her greatly.

Please raise a glass with us in her memory, and feel free to write to me at wineclub@drycreekvineyard.com to share your favorite moments with Lynda.

My best,

Kin Sax Odber

Kim Stare Wallace President



BLUE CHEESE-STUFFED BURGERS WITH ZIN-ONION MARMALADE

PAIRING: 2016 Beeson Ranch Zinfandel

- 2 MEDIUM RED ONIONS, HALVED AND CUT INTO THIN HALF MOONS
- ¹/4 CUP EXT<u>RA VIRGIN OLIVE OIL</u>
- 1/2 TSP COARSE SEA SALT
- 1/4 TSP GROUND PEPPER
- 2 TSP FRESH THYME, FINELY CHOPPED
- 2 CUPS DRY CREEK VINEYARD ZINFANDEL
- 3 LBS GROUND CHUCK
- 3/4 CUP BLUE CHEESE, CRUMBLED
- 6 SOURDOUGH OR SMALL LEVAIN ROLLS
- SALT AND PEPPER TO TASTE

ZIN-ONION MARMALADE:

Heat a large saucepan over high heat. Add olive oil. When oil is hot, add the onions, salt and pepper. Decrease heat to medium and cook, stirring occasionally until the onions are caramelized, 8 to 10 minutes. Sprinkle in thyme and cook for 1 minute more. Pour in Zinfandel and cook until sauce has reduced by 2/3. Remove from heat and let cool.

BLUE CHEESE-STUFFED BURGERS:

Shape the ground beef into 12 thin patties. Spoon 2 tbsp of blue cheese onto 6 patties, leaving ½" from edge. Cover with remaining patties, lightly pressing the edges together. Season each burger with salt and pepper; grill on medium-high to desired doneness.

To serve, place each patty on a roll and top with a few spoonfuls of the marmalade. Serves 6.



FOOD AND WINE PAIRING

Oysters and Chenin Blanc, barbeque and Zinfandel, steak and Cabernet Sauvignon; everyone knows that these are tried and true pairings, but what is it exactly that makes these classic combinations meant to be? To find the perfect food and wine match, it is important to look at the basic components of both and try to balance them so that neither overpowers the other.

The first goal is to match the weight of the food with the weight of the wine. For example, lightweight foods like poultry and fish are complemented by more delicate white wines, such as Chenin Blanc or Sauvignon Blanc. Richer, heavier foods, like red meat stews and casseroles need fullbodied red wines like Zinfandel or Cabernet Sauvignon. It is important to take the weight into consideration, as it might be better to pair a heavier fish, like salmon, with a lighter style of red wine, such as Pinot Noir or a medium-bodied Zinfandel like Heritage Vines Zinfandel, as opposed to a bright, highacid white.

We then look to the intensity of flavor in the wine and the dish. While it echoes a similar concept as looking at the weight of a food, it is important to consider the flavors on their own. For example, potatoes can be very heavy, but are light in flavor without a sauce or other components. In this case, it is not the main ingredient in the dish that should be used to make the match, but rather the dominant flavor found in the sauce or seasoning. An example would be a piece of Cajun-spiced chicken that can stand up to a peppery Zinfandel or Cabernet Franc. The actual flavor characteristics that are shared between the wine and food are important as well. White wines that have been fermented or aged in new oak, such as our DCV Estate Block 10 Chardonnay, tend to pair better with dishes that feature cream or butter sauces, just as red wines with a spicy finish match well with an assertive flavor palate. Red wines that have notes of dark chocolate or espresso can pair well with chocolate-based desserts, just as varietals with notes of cloves, ginger or allspice, such as Beeson Ranch Zinfandel, can pair well with desserts with those nuances, like chewy gingersnaps.

Acidity can play two roles in food and wine pairing. One way is to match the levels of acidity to complement each other. When vinegar or lemon juice is used as a condiment, a wine with high acidity, such as our racy Fumé Blanc or DCV3 Estate Sauvignon Blanc, will pair well. A less obvious example is with tomato-based dishes. Tomatoes are a high-acid food, which pair wonderfully with red wines with brighter flavors and naturally higher levels of acidity. A bright and fruitforward Zinfandel or Cabernet Sauvignon will play off of the tomatoes and enhance the flavors. On the other side of the cork, a wine with bright acidity can help cut through fatty foods in the same way that a lemon cuts through an oily or rich food. In the case of a cheese pairing, the natural acidity of Sauvignon Blanc is able to cut through the richness of a creamy goat cheese and cleanse the palate. The grassy and mineral notes in a fresh chèvre play off the same nuances in the wine, while showcasing the citrusy characteristics of Sauvignon Blanc.

Just as opposites attract, so do salty and sweet! Salty foods are enhanced and balanced by a hint of sweetness, just like prosciutto and melon, or chocolates with sea salt. The same concept can be applied to wine as well. A salty, Roquefort cheese is delicious with a Sauternes or late harvest dessert wine. If sweet wine isn't your thing, look to match the level of saltiness with the acidity of the wine. A classic pairing is a salty oyster with Chenin Blanc or Sauvignon Blanc. The naturally high acid in the wine brings out the brininess of the oyster and cleanses the palate for the next bite.

And last, but certainly not least, tannins play a critical role in food pairing. The more textured the food, like a fatty piece of duck or a chewy piece of steak, the more tannins are needed in the wine. Wine tannins are attracted to fat proteins, which is why your gums pucker when a dry, tannic wine meets the protein-filled saliva in your mouth. When enjoying a high-fat protein, the tannin molecules from the wine attach themselves to the protein molecules and take them away, leaving your mouth refreshed, cleansed and ready for the next mouthful. Cabernet Sauvignon is the traditional wine to pair with rich, luscious dishes, but a Malbec or Meritage blend would be ideal as well.

Our final piece of advice when considering what wine and food combination to enjoy, is to pair it with laughter, conversation and a smile. Everything tastes better when you share it with someone!

For more recipes and wine pairings, visit www.drycreekvineyard.com/recipes.



UPCOMING EVENTS







ENDEAVOUR VINEYARD HIKE | April 13, 2019 | 10:00 AM - 2:00 PM

Join Winemaker Tim Bell on an exploratory hike of our estate Endeavour Vineyard. This moderately strenuous hike will weave through the strategically planted rows of Cabernet Sauvignon, Petit Verdot, Petite Sirah and Zinfandel. Along the way, we will be stopping to take in the gorgeous views, enjoy a delightful wine country picnic, and learn firsthand about what makes this property so remarkable.

\$75 Per Person | 2 Tickets Per Membership | 21 and Older Only To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.

FRENCH GARDEN PARTY | May 18, 2019 | 12:00 PM - 4:00 PM

Revel in the sights, sounds and *joie de vivre* of our French Garden Party! Join us for an afternoon of Loire-inspired wines while you relax in our beautiful garden, mingle with fellow club members, marvel at our aerial performer, and enjoy live music. This unique opportunity is held exclusively for club members and two guests (four people total).

Complimentary for Club Members | \$25 Per Person for up to 2 Guests | 21 and Older Only To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.

SUMMER OF ZIN | June 22, 2019 | 12:00 PM - 4:00 PM

Join us for an incredible concert by the Sun Kings - the Bay Area's premier Beatles tribute band! Twist and shout to live music on our beautiful picnic grounds with a sell-out crowd. Get by with a little help from your friends with Dry Creek Vineyard wines and delicious fare available for purchase.

Gates open at noon, concert starts at 1:00 pm. \$30 Club Members | \$40 General Public | \$300 VIP Table for up to 6 Guests To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.

DINING IN THE VINEYARD

Join us for an incredible evening of food and wine this summer! Created exclusively for our wine club members, these delicious affairs feature a family-style dinner created to pair perfectly with our limited-production wines. Dine with Dry Creek Vineyard President Kim Stare Wallace and her husband Don, or with Winemaker Tim Bell, and enjoy an evening among the vines with your wine club family.

SUMMER VINEYARD DINNER | July 20, 2019 | 5:30 PM - 8:30 PM

HARVEST VINEYARD DINNER | September 14, 2019 | 5:30 PM - 8:30 PM

\$125 Per Person | 2 Tickets Per Membership | 21 and Older Only To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.



WINE LIST

dry creek vineyard SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBE 20% savings Bottle	R PRICING 25% savings case
2017 Dry Chenin Blanc - Clarksburg	\$15.00	\$12.00	\$135.00
2017 Fumé Blanc - Sonoma County	\$15.00	\$12.00	\$135.00
2017 Sauvignon Blanc - Dry Creek Valley	\$20.00	\$16.00	\$180.00
2017 Heritage Vines Zinfandel - Sonoma County	\$26.00	\$20.80	\$234.00
2016 Cabernet Sauvignon - Dry Creek Valley	\$29.00	\$23.20	\$261.00
2016 Old Vine Zinfandel - Dry Creek Valley	\$35.00	\$28.00	\$315.00
2014 The Mariner - Dry Creek Valley	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBE 20% savings bottle	R PRICING 25% savings case
2017 Taylor's Vineyard Sauvignon Blanc - Dry Creek Valley - SOLD OUT	\$28.00	\$22.40	\$252.00
2017 DCV Estate Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2017 The Mariness - Dry Creek Valley - SOLD OUT	\$35.00	\$28.00	\$315.00
2016 Malbec - Dry Creek Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2015 Somers Ranch Zinfandel - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2015 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Vogensen Ranch Zinfandel - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2015 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$36.00	\$28.80	\$324.00
2015 Eastern Bench Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2015 Western Slopes Cabernet Sauvignon - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2015 Endeavour Cabernet Sauvignon - Dry Creek Valley - SOLD OUT	\$75.00	\$60.00	\$675.00



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