



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

May 2019



FAMILY WINEMAKING SINCE 1972



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Hello Wine Club Family!

Signs of summer are all around us and I couldn't be more excited! Our Private Wine Flight and Picnic Lunch experiences are in full swing and I love to look out of my office window and see so many happy faces enjoying the sunshine, gardens, and of course – the wine! We are taking reservations on our website at www.drycreekvineyard.com/reservations or by calling our Concierge Team at (707) 433-1000 ext. 103 and would love to see you, your friends and family.

Summer is also my favorite time of year for Sauvignon Blanc! Sipping our DCV3 Estate Sauvignon Blanc always has a special meaning for me, as I think about how that particular vineyard was the first Sauvignon Blanc planted in all of Dry Creek Valley. When my father started the winery back in 1972, he planted it against the advice of almost everyone around him, and thank goodness he did! Much of the world has changed in the past 47 years, but our unwavering commitment to our flagship varietal remains strong.

I love to hear from you, so please feel free to message me at wineclub@drycreekvineyard.com to share your thoughts on this club or your favorite moments with our wines.

My best,



Kim Stare Wallace
President



INDIAN-SPICED SHORT RIBS

PAIRING: 2016 Somers Ranch Zinfandel

- 2 tsp canola oil
- 4 short ribs, 10-12 oz each
- Salt
- 1 large onion, thinly sliced
- 2 carrots, chopped
- 1 celery rib, chopped
- 3 plum tomatoes, chopped
- 2 heads of garlic, halved
- 2 cups dry red wine
- 1 quart chicken stock
- 3 tbsp garam masala
- GARAM MASALA:**
 - ¼ cup coriander seeds
 - 2 tbsp cumin seeds
 - 1 tbsp black peppercorns
 - 1 tbsp ground ginger
 - 1 tbsp ground cardamom
 - 1 tbsp cinnamon
 - 1 tsp ground cloves
 - ½ tsp crushed red pepper
 - 3 bay leaves, crumbled

METHOD: Heat oven to 325°F. In a large cast-iron casserole pan, toast coriander and cumin over medium-high heat, shaking pan constantly, 2 minutes. Transfer to a spice grinder and let cool. Add remaining garam masala ingredients and pulse to a powder.

Heat oil in pan over high heat. Season ribs with salt and sear until crusty, 15 minutes. Transfer ribs to a plate. Add onion, carrots and celery and cook over medium heat until browned, 7 minutes. Add tomatoes, garlic and 3 tbsp of masala and cook until tomatoes start to break down, 3 minutes. Add wine and boil until reduced by half, scraping up browned bits. Add stock and bring to a simmer. Return ribs to the pan and season with salt. Cover and braise in oven for 2 hours, until just tender. Transfer the meat to a plate. Strain the liquid into a saucepan, discarding fat that rises to the top. Boil over high heat until sauce reduces to 1 cup. Place an oven rack 8 inches from the top and preheat broiler. Brush ribs with some sauce and broil 3 minutes per side. Serve with remaining sauce. *Serves 4.*



Dave Stare



"ONE OF THE TOP VINEYARDS IN AMERICA"

Our family winery was established in 1972, but the story of Dry Creek Vineyard began much earlier than that. Founder David Stare always had a dream to live overseas, so after he completed his degree in Civil Engineering and his MBA, he studied German for two years at Johns Hopkins University and found a position within the marketing department of a German steel firm to turn that dream into reality. While he was living in Europe, he visited many of the wineries in Germany and started to develop an interest in wine.

He returned to Boston in the spring of 1969 firmly bitten by the wine bug and enrolled in a wine appreciation class, taught by a gentleman named Fred Ek who was a partner in a company called Classic Wine Imports in Massachusetts. In June of 1970, Dave and his family spent two weeks in France, where he fell in love with French wines, specifically the wines of the Loire Valley and Bordeaux. Just after returning from the trip, he read an article in the *Wall Street Journal* about what a great future California had for making world-class wines, so he spent another two weeks in California, talking to wine industry leaders from UC Davis, Fresno State and the Wine Institute. When he returned to Boston, he told his family that they were going to move to California to start a winery.

Fast forward to 1973, when he set out to plant his first vineyard, later named 'DCV3'. Dave brought his love of Loire Valley white wine, and in particular Sauvignon Blanc, to the Dry Creek Valley and was determined to introduce it to the region. The Sonoma County Farm Advisor recommended

that Dave plant Riesling, Gewurztraminer, Pinot Noir and Gamey Beaujolais on his property and was adamantly opposed to Dave planting Sauvignon Blanc, which was deemed inappropriate to the region. Thankfully Dave trusted his instincts, because Sauvignon Blanc is now the most widely planted white varietal in Dry Creek Valley.

After all this time, our DCV3 vineyard represents not only Dave's pioneering spirit, but also the commitment to quality and innovation of his daughter Kim and her husband Don. The DCV3 vineyard is more than just dirt and vines – it is the heart and soul of our family winery. It exemplifies the French term of *terroir*, meaning the combination of soil, vines, climate and geography coming together to produce grapes of distinction.

DCV3 emanates a style all of its own, producing grapes that are full of citrus and grapefruit flavors, with a racy, herbaceous streak. The vines are carefully managed throughout the growing season to restrain some of the natural vigor in the soil through thinning the canopy in key areas so that the grapes receive the full sun that they need to develop flavor and sugar, while not becoming sunburned. Our vineyard team also actively thins the shoots during the growing season so that the ideal number of canes grow from each vine. During the winter, cover crops and other sustainable farming practices ensure that the ecosystem is balanced and thriving.

In 2015, we began the process of replanting a portion of this historic vineyard, to ensure that the quality of the fruit is impeccable and lives up to the standard that was set so many years ago. Rather than blast the soil with toxins to fumigate and replant immediately, Proprietor Don Wallace took the initiative to plant hay and other cover crops to allow the ground to regenerate naturally and replenish its nutrients. Now Don and Winemaker Tim Bell are in the process of selecting and sourcing the perfect clones to continue the legacy of this notable vineyard.

Since its inception, this vineyard has been farmed with dedication, passion and persistence, and others have taken notice! Noted author Paul Luckacs called our DCV3 vineyard, “One of the top vineyards in America” in his book, *The*

Great Wines of America: The Top Forty Vintners, Vineyards, and Vintages. Leslie Sbrocco wrote in her article for *The New York Times*, “We can all thank owner David Stare of Dry Creek for bringing the now-famous grassy, grapefruit style of Sauvignon Blanc to our shores in the early 1970s.”

While choosing our favorite vineyard is comparable to the unsurmountable task of choosing our favorite child, it is impossible not to swell with pride when talking about this seemingly insignificant piece of land that brought forth a renaissance of winegrowing and winemaking in Sonoma County in the early 1970s. We hope that when you sip one of our Sauvignon Blancs you can taste all the ambition and perseverance that has taken place to bring you this iconic Dry Creek Valley Sauvignon Blanc for nearly 50 years!



Kim and Dave



Don and Holly



UPCOMING EVENTS



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 - Sold Out

To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.



SAILING ADVENTURE | *September 7, 2019* | 11:00 AM - 4:00 PM

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. There are only a handful of slots open for this exclusive experience.

*\$150 Per Person | 2 Tickets Per Membership
21 and Older Only | Sorry, No Children Allowed*

To purchase tickets, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 123.



HARVEST EXPERIENCE | *September 28, 2019* | 12:00 PM - 4:00 PM

Join us for an afternoon of fun and educational activities with members of our winemaking team to help celebrate the season. Taste through our delicious wines, mingle with your friends and fellow club members and enjoy the ambience of our cellar and outdoor garden.

*Complimentary for Club Members | \$25 Per Person for up to 2 Guests
21 and Older Only | Sorry, No Children Allowed*

To RSVP, 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 | Sorry, No Children Allowed

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 MEMBER PRICING | |
|--|------------------|-----------------------|---------------------|
| | | 20% SAVINGS BOTTLE | 25% SAVINGS CASE |
| 2018 Dry Chenin Blanc - <i>Clarksburg</i> | \$16.00 | \$12.80 | \$144.00 |
| 2018 Fumé Blanc - <i>Sonoma County</i> | \$16.00 | \$12.80 | \$144.00 |
| 2018 Sauvignon Blanc - <i>Dry Creek Valley</i> | \$20.00 | \$16.00 | \$180.00 |
| 2017 Heritage Vines Zinfandel - <i>Sonoma County</i> | \$26.00 | \$20.80 | \$234.00 |
| 2016 Cabernet Sauvignon - <i>Dry Creek Valley</i> | \$29.00 | \$23.20 | \$261.00 |
| 2017 Old Vine Zinfandel - <i>Dry Creek Valley</i> | \$38.00 | \$30.40 | \$342.00 |
| 2015 The Mariner - <i>Dry Creek Valley</i> | \$50.00 | \$40.00 | \$450.00 |
| DRY CREEK VINEYARD LIMITED RELEASE WINES | RETAIL BOTTLE | 20% SAVINGS BOTTLE | 25% SAVINGS CASE |
| 2018 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i> | \$28.00 | \$22.40 | \$252.00 |
| 2017 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i> - SOLD OUT | \$28.00 | \$22.40 | \$252.00 |
| 2017 The Mariness - <i>Dry Creek Valley</i> - SOLD OUT | \$35.00 | \$28.00 | \$315.00 |
| 2017 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i> | \$34.00 | \$27.20 | \$306.00 |
| 2018 Petite Zin Rosé - <i>Dry Creek Valley</i> | \$22.00 | \$17.60 | \$198.00 |
| 2017 DCV10 Estate Pinot Noir - <i>Dry Creek Valley</i> | \$40.00 | \$32.00 | \$360.00 |
| 2016 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 Somers Ranch Zinfandel - <i>Dry Creek Valley</i> | \$44.00 | \$35.20 | \$396.00 |
| 2016 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i> | \$45.00 | \$36.00 | \$405.00 |
| 2015 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i> | \$36.00 | \$28.80 | \$324.00 |
| 2016 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i> | \$42.00 | \$33.60 | \$378.00 |
| 2016 Malbec - <i>Dry Creek Valley</i> - SOLD OUT | \$40.00 | \$32.00 | \$360.00 |
| 2016 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i> | \$40.00 | \$32.00 | \$360.00 |
| 2016 Merlot - <i>Dry Creek Valley</i> | \$40.00 | \$32.00 | \$360.00 |
| 2016 Eastern Bench Meritage - <i>Dry Creek Valley</i> | \$65.00 | \$52.00 | \$585.00 |
| 2015 Lytton Springs Meritage - <i>Dry Creek Valley</i> - SOLD OUT | \$65.00 | \$52.00 | \$585.00 |
| 2015 Western Slopes Cabernet Sauvignon - <i>Dry Creek Valley</i> | \$65.00 | \$52.00 | \$585.00 |
| 2015 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i> - SOLD OUT | \$75.00 | \$60.00 | \$675.00 |

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