



WINE CLUB
NEWSLETTER

November 2020



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

November 2020

Hello Wine Club Family!

We are wrapping up our 49th harvest, and what a harvest it has been! It is safe to say that this will be a vintage we will never forget. Despite all of the challenges that have come our way this year, our winemaking team has worked diligently to ensure that our high standards of quality are met and that the wines from the 2020 harvest will be outstanding. If the past five decades have taught us anything, it is that patience and perseverance will always produce authentic, impeccable wines.

As the year comes to an end, I would like to thank you from the bottom of my heart. This year has been the hardest yet for our family winery, but your commitment, your loyalty, and especially your friendship has inspired us and kept us going strong. If you haven't joined one of our virtual tastings, I invite you to do so! It has been wonderful to see your faces and get a glimpse into your lives. If you would prefer a more private experience for yourself or a group of your loved ones, our wine educators are ready to bring wine country to you! You can see our upcoming tastings at www.drycreekvineyard.com/events, or choose your private virtual tasting selection in the 'shop' section of our website.

As always, I love to hear from you! Please feel free to write me at wineclub@drycreekvineyard.com to share your comments on this club, or your favorite moments with our wines.

Wishing you a happy and healthy holiday season.

Warmly,



Kim Stare Wallace
President



SHEET PAN SKIRT STEAK WITH BALSAMIC VINAIGRETTE, BROCCOLINI, AND WHITE BEANS

PAIRING: *Dry Creek Vineyard Endeavour Cabernet Sauvignon or Meritage "Benchland"*

- 4 cloves garlic, chopped, divided
- 2 tbsp fresh oregano leaves, chopped, divided
- 1½-cup skirt steak, cut crosswise into 2 equal pieces
- ½ cup balsamic vinegar
- 1½ tsp kosher salt, divided
- 10 oz broccolini, trimmed, halved lengthwise (quartered lengthwise if large)
- 3 tbsp Dijon mustard
- ¾ tsp freshly ground black pepper, divided
- 1 15-oz can white beans, rinsed and drained
- ½ cup plus 2 tbsp extra virgin olive oil, divided

METHOD: In a large bowl or shallow baking dish, add garlic, balsamic vinegar, Dijon mustard, ½ cup extra virgin olive oil, 1 tsp oregano, 1 tsp salt, ½ tsp pepper, and whisk. Reserve ¼ cup vinaigrette for serving; add steak to remaining vinaigrette and turn to coat. Let marinate at least 15 minutes or up to one hour. Meanwhile, preheat broiler and thinly slice remaining garlic. Toss broccolini, remaining oil, oregano, salt, and pepper on rimmed baking sheet. Broil five minutes, then add beans and garlic and toss to combine. Set wire rack on top of broccolini mixture. Place steak on rack and broil, turning halfway through, until cooked to desired doneness, about three minutes per side for medium-rare. Let steak rest 5 minutes. Transfer broccolini and beans to a bowl and toss with 1 tbsp reserved vinaigrette, then divide among four plates. Thinly slice steak against the grain and serve with broccolini and remaining vinaigrette. *Serves 4.*



NOTHING TO HIDE

The past year has been an interesting one to say the least, filled with floods, fires, and a global pandemic. The sensible thing to do would be to keep business going as usual and not make waves... but our founder, David Stare, didn't do that when he pioneered a renaissance of winemaking in Sonoma County in 1972, and we certainly aren't going to do that now, nearly 50 years later!

Our Sonoma County Fumé Blanc is at the heart and soul of our family winery. Dave was inspired by the refreshing white wines of the Loire Valley in France, and second-generation owners Kim Stare Wallace and her husband Don have carried on this love and tradition. Today, we continue to break barriers with our flagship wine at the helm, and a new label for our 2019 Fumé Blanc to introduce to you. So why change the label now?

We have nothing to hide.

Walking down the wine aisle today, it is getting harder to tell who is making the wine, how it is made, or what varietals are in it. Other grocery store items proudly proclaim that they are all-natural, gluten-free, vegan, etc., but the wine bottles on the shelf are silent, keeping their stories hidden. We are bucking this trend of secretive labels with a new level of transparency.

Every grape has a home.

Each grape is grown on one of our 100% certified-sustainable estate vineyards or by one of our longtime growing partners. We have specific farming practices to ensure that our grapes are balanced and delicious when they reach their peak ripeness. We have cultivated relationships over the past five decades with small, local family farms and work with them extensively for the best possible results. It is not an exaggeration to say that we know every hand that touches the grapes.

We don't add junk.

The transparency on our new label was inspired by Kim's daughter Taylor, a social media influencer, who began to see claims made by health and wellness bloggers that wines contain colorants, anti-foaming agents, and other chemicals. Once she began to question the validity of these claims, we realized that there is more work to do to provide education. That is why we have taken the label in a new direction and included the terms gluten free, vegan, and minimal intervention, right on the front.

With each year that passes, we find ourselves one of the few remaining truly private, family-owned wineries driven to create appellation-focused, varietal-defining wines that rival the best in the world. Our new 2019 Fumé Blanc label is the next bold step in the history of our family winery because we have nothing to hide and we want you to know that!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 Dry Chenin Blanc - <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2019 Fumé Blanc - <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2019 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2018 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2017 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2018 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2018 Meritage - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2017 The Mariner - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING 20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i> - SOLD OUT	\$28.00	\$22.40	\$252.00
2019 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2019 The Mariness - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2019 Petite Zin Rosé - <i>Dry Creek Valley</i> - SOLD OUT	\$25.00	\$20.00	\$225.00
2018 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 DCV8 Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2018 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2017 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2018 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Merlot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2017 Meritage "Benchland" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Meritage "Alluvial Gap" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon "Iron Slopes" - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$80.00	\$64.00	\$720.00

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