



ZIN LOVERS CLUB  
NEWSLETTER

*April 2019*



FAMILY WINEMAKING SINCE 1972





# Dry Creek

## VINEYARD

April 2019

Hello Zin Lovers!

Our family winery is known for our pioneering spirit and history of “firsts” – the first winery in Dry Creek Valley established after Prohibition, the first to plant Sauvignon Blanc in the valley, the first to coin the term “Old Vine Zinfandel,” the first to use the name “Meritage” on a label, and many more over the past 47 years.

In this newsletter we are featuring another “first” that is the backbone of our Zinfandel portfolio – our Heritage Clone. This groundbreaking project resulted in the development of a grape clone that represents the standard for delicious, well-balanced Zinfandel where budwood was selected from pre-Prohibition era vines. Two of the wines in this wine club shipment feature this clone; our Farmhouse Zinfandel and our Somers Ranch Zinfandel. I hope you enjoy these two very different expressions of a varietal that we love so much.

I’d also like to invite you to join us at our Summer of Zin Concert on June 22, where we celebrate all things Zinfandel! I love to hear from you, so please feel free to write to me at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) to share your thoughts or favorite moments with our wines.

My best,



Kim Stare Wallace  
President



## CAJUN JAMBALAYA

PAIRING: 2017 Old Vine Zinfandel

- 3 TBSP SAFFLOWER OIL
- 1 ¼ LB BONELESS SKINLESS CHICKEN THIGHS, CUT INTO 1 ½-INCH PIECES
- KOSHER SALT AND PEPPER
- ¾ LB ANDOUILLE SAUSAGE, THINLY SLICED ON BIAS
- 1 MEDIUM ONION, CHOPPED
- 3 RIBS CELERY, CHOPPED
- 1 EACH SMALL GREEN, YELLOW, AND RED BELL PEPPER, CHOPPED
- 4 CLOVES GARLIC, THINLY SLICED
- 2 CUPS LONG-GRAIN WHITE RICE
- 1 BAY LEAF
- 1 TBSP PAPIKA
- 2 TSP CAYENNE PEPPER
- 2 TSP DRIED OREGANO
- 1 TSP DRIED THYME
- 4 CUPS CHICKEN BROTH

**METHOD:** Heat 2 tbsp oil in large cast-iron skillet over medium-high heat. Season chicken with salt and pepper then add to skillet. Cook, turning occasionally to brown all over, about 8-10 minutes. Remove chicken to a plate, leaving oil in skillet.

Add sausage to skillet and brown both sides. Remove to plate, leaving oil in skillet. Reduce heat to medium. Add remaining oil, onion, celery, bell pepper, garlic, and 1 tsp salt. Cook, scraping brown bits from bottom of pan, until very soft and golden, about 8 minutes.

Add rice and cook for 1 minute, stirring constantly. Add bay leaf, paprika, cayenne, oregano, and thyme and continue cooking for another minute, stirring constantly. Return the meat and any accumulated juices to skillet. Stir in broth, increase heat, and bring to a boil. Reduce to a simmer, cover, and cook until rice is tender, 20 minutes. *Serves 4 to 6.*



DCV7 (Wallace Ranch)  
Heritage Clone Zinfandel

## THE HERITAGE OF HERITAGE CLONE

Zinfandel has been near and dear to our family winery for nearly 50 years. Our founder, David Stare, selected the varietal for his first vintage of red wines in 1973, and it has been a part of the Dry Creek Vineyard story ever since. Zinfandel is thought to have been originally planted in the Dry Creek Valley by Italian immigrants in the late 1800s, and some of those historic vineyards, like Beeson Ranch, still exist today.

The wine industry as we know it was nearly destroyed in the mid- to late-1800s by phylloxera, a tiny type of plant lice about 1/30th of an inch long. This insect destroys grapevines by attacking their roots, and it is estimated that it wiped out more than 6 million acres of vineyards in France alone. The irony is that native American *Vitus labrusca* vines and roots are immune to phylloxera, but since the European immigrants were bringing the vines with them from the Old World, the bugs latched onto the roots of the European *Vitus vinifera* vines and the damage began. The solution was to pull up the vines and replant them with American roots, which brought the problem under control.

During the 1980s, Zinfandel went through an awkward stage in the wine industry. White Zinfandel became quite popular and, though it steered production in a direction that many red wine drinkers shun, it did preserve cherished old vines. However, Zinfandel vines were dying or being torn out to make room for housing developments or other

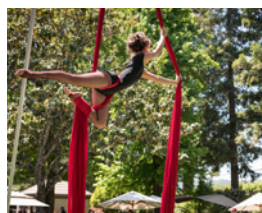
high-yielding varieties. Because of this, we, and others enamored with the qualities of Zinfandel, were on a mission to preserve, protect and promote red Zinfandel.

In 1982, Proprietor Don Wallace and our vineyard manager Duff Bevell implemented an experimental project to preserve the tradition and heritage of old vine vineyards that were planted in the late 1800s and early 1900s. Cuttings from Mazzoni Ranch, a pre-Prohibition vineyard in the Dry Creek Valley, provided budwood for grafting onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997, the “Heritage Clone” process concluded with a “young vine” wine that displayed “old vine” Zinfandel characteristics reminiscent of turn of the century heirloom vines.

Once we established the Heritage Clone, it became the backbone of our estate Zinfandel program and was planted at Wallace Ranch, Spencer’s Hill and Farmhouse Vineyard, along with our long-time growing partner at Somers Ranch. Despite all of these vineyards being planted with the same clone, the location and *terroir* of each of these sites produce wines that are completely distinctive. We hope that when you experience these delicious, well-balanced Zinfandels, you will see and taste why we have been an advocate of this exceptional varietal for nearly 50 years!



# UPCOMING EVENTS



## FRENCH GARDEN PARTY

May 18, 2019 | 12:00 - 4:00 PM

Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only



## SUMMER OF ZIN CONCERT

June 22, 2019 | 12:00 - 4:00 PM

\$30 Per Club Member  
\$40 General Public  
\$300 VIP Table for up to 6 guests

To RSVP, please visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events), or call (707) 433-1000 ext. 123.  
We love your four-legged friends; however, for winery events we ask that you please leave your pets at home.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 DCV3 Estate Sauvignon Blanc - Dry Creek Valley - <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2017 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley - <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2017 The Mariness - Dry Creek Valley - <b>SOLD OUT</b>	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - Dry Creek Valley	\$22.00	\$17.60	\$198.00
2016 Estate Pinot Noir - Dry Creek Valley - <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2017 Old Vine Zinfandel - Dry Creek Valley	\$38.00	\$30.40	\$342.00
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 DCV8 Estate Zinfandel - Farmhouse Vineyard - Russian River Valley	\$42.00	\$33.60	\$378.00
2016 Vogensen Ranch Zinfandel - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2015 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - Dry Creek Valley	\$42.00	\$33.60	\$378.00
2016 Malbec - Dry Creek Valley - <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Merlot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - Dry Creek Valley - <b>SOLD OUT</b>	\$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 - <b>SOLD OUT</b>	\$75.00	\$60.00	\$675.00

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