

Dry Creek

VINEYARD

FAMILY WINEMAKING
SINCE 1972



drycreekvineyard.com



Wine Club Newsletter – Feb. 2012



40 AND FABULOUS!

Let's face it – a 40th birthday can be traumatic. Turning forty can have one looking in the mirror with questions – have I accomplished my professional goals? Am I a good father or mother? Where did all those wrinkles come from? Yes, forty can be a not-so-fabulous experience. However, for our family winery, turning the big 4-0 is reason to celebrate! Looking back on all those vintages we tend to get a bit nostalgic about how we are one of California's pioneering wineries and Dry Creek Valley's flagship property.

Our story began in the early 70s when founder Dave Stare headed west with a dream to build his own Loire Valley inspired chateau. With his wife and two young daughters in tow, Dave learned winemaking at UC Davis while searching for the perfect property to start his winery. On a handshake deal, he purchased a rundown 55 acre prune orchard and promptly planted the region's first Sauvignon Blanc grapevines. In 1972, the winery produced its inaugural vintages of Chenin Blanc, Fumé Blanc and Chardonnay at Cuvaision Winery in Calistoga. Then in 1973, we produced red wines at our new winery – Zinfandel, Merlot and Cabernet Sauvignon. The rest, as they say, is history!

Now, with our 40th birthday here, it's exciting to think about what's in store for the winery in 2012. As valued club members, 2012 also marks the 25th Anniversary of the wine club. Started by Dave's daughter, Kim, the club began out of the family's close friends and family member's desire to have access to our wines. From a few personal relationships, who would have thought that 25 years later we would have such a large, extended family?

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Debut Release
1972 FUMÉ BLANC

GREETINGS

2012 is an exciting, benchmark year for our family winery. Not only are we celebrating our 40th Anniversary as a winery, but it's also the 25th Anniversary of this wine club. It's been a wonderful journey and we are forever grateful to our extended wine club family for sticking with us over the years.

In celebration of these milestones, we've added some exciting new events to our calendar. We think you'll like the additions including sailing on the San Francisco Bay and a farm-to-table luncheon at our estate Endeavour vineyard. There are also some important new shipping options available to you. We designed these new options purely based on your feedback – we are listening to you!

On behalf of the entire Dry Creek Vineyard family, we would like to wish you the best of everything in 2012. So let's raise a glass and toast to our collective success in this New Year!

Cheers,
KIM AND DON WALLACE

◆ NEW WINE CLUB SHIPMENT OPTIONS ◆

We are happy to announce our new wine club shipment options. These new options come directly from your feedback in our recent online survey:

1. Two shipments of four bottles (May and November) rather than your current four shipments of two bottles (February, May, September and November)
2. A case club option of two shipments, six bottles in each shipment (May and November).

This might sound a tad confusing. Not to worry - we are here and ready to answer your calls or emails. These new options are meant to give you more flexibility in your shipments and help to reduce your annual shipping costs. If you would like to change your shipment options, please reach out to Salina Littleton at vsc@drycreekvineyard.com or by phone at 800-864-9463 ext 123.

2010 TAYLOR'S VINEYARD MUSQUÉ
(SAUVIGNON BLANC)
Dry Creek Valley



BLEND 100% Sauvignon Musqué
PRODUCTION 175 cases
ALCOHOL 14.4%

WINEMAKER COMMENTS:

The 2010 Sauvignon Musqué (Sauvignon Blanc) presents effusive aromas of citrus, lavender and honeysuckle. On the palate, the wine really shows off the vintage with wonderful minerality presenting a flavor profile that is rich and complex. Flavors of pear, guava, peach and kiwi are all prevalent along with an underlying spicy complexity. The finish is memorable, repeating similar flavors and textures. Truly a wine that will stand out!

| | |
|---------------------------------------|--------------------------------------|
| Retail: \$25.00 | |
| 20% Savings Bottle: \$20.00 | 25% Savings Case: \$225.00 |

2009
SOMERS RANCH ZINFANDEL
Dry Creek Valley



BLEND 100% Zinfandel
PRODUCTION 430 cases
ALCOHOL 14.6%

WINEMAKER COMMENTS:

Our Somers Ranch Zinfandel seems to always pack an incredible aromatic bouquet of black berries, pepper, clove, cinnamon and other exotic spices. On the palate, decadent flavors of chocolate, cherry and espresso are framed by fleshy tannins that are smooth and silky. After several minutes in the glass, earthy nuances begin to appear along with a sense of balance and harmony in the wine. The finish lingers on and on with an incredible spicy array of flavors. Simply delicious!

| | |
|---------------------------------------|--------------------------------------|
| Retail: \$38.00 | |
| 20% Savings Bottle: \$30.40 | 25% Savings Case: \$342.00 |

Featured Wine for ClubRed Members

2009 ESTATE PETITE SIRAH – Dry Creek Valley



BLEND 100% Petite Sirah
PRODUCTION 150 cases
ALCOHOL 14.9%

WINEMAKER COMMENTS:

This Petite Sirah is characterized by a deep, inky color that is dense and dark. Aromas of black cherry, cigar box, sandalwood and spice leap from the glass. A few more swirls reveal a subtle black pepper and earthy nuance. On the palate, the wine is robust with concentrated flavors of blackberry, mocha and espresso. The tannins are firm, but not overpowering, and there is a silky texture to the wine which plays nicely with the subtle spicy components and earthy characters. The finish is velvety and smooth with a long and lingering aftertaste.

| | |
|---------------------------------------|--------------------------------------|
| Retail: \$34.00 | |
| 20% Savings Bottle: \$27.20 | 25% Savings Case: \$306.00 |

OUR LATEST ACCOLADES ...

2008 OLD VINE ZINFANDEL

92 POINTS
EDITORS' CHOICE

WINEENTHUSIAST
MAGAZINE

2007 THE MARINER

93 POINTS

winereviewonline.com

2007 BEESON RANCH ZINFANDEL

95 POINTS
EDITORS' CHOICE

WINEENTHUSIAST
MAGAZINE

For 30 days following your shipment, receive 30% off orders of any quantity of the current shipment wines. Offer good through 3/8/12.
TO ORDER, CALL SALINA LITTLETON at 1-800-864-9463 EXT.123 or VISIT WWW.DRYCREEKVINEYARD.COM

FEATURED EVENT

Love

& MERITAGE



SATURDAY
FEBRUARY 11, 2012

1 – 3 P.M.

*Complimentary for
club members
and their guests*

Please join us for a wonderful afternoon of club member only wines and Meritage blending education in the comfort of our beautiful cellar. This exclusive reception is complimentary for wine club members and their guests. No RSVP is necessary.

Ever wonder how our delicious Meritage blends are made? Now is your chance to dabble as a winemaker, tasting through the different components of a Meritage blend and learning about the art of blending. Our winemaker, Tim Bell, will be on hand to help answer your questions and guide you through the process. In addition, taste your new release wines and nibble on wonderful hors d'oeuvres.

For those interested in furthering their blending skills, *limited seating* is available in our **Meritage Blending Seminar** for \$35 per person. This is a great hands-on learning experience which is sure to sell out! RSVP to Salina Littleton at 800-864-9463 x123 to reserve your space.

2011 EVENTS ♦ 2011 EVENTS ♦ 2011 EVENTS ♦ 2011 EVENTS ♦ 2011 EVENTS ♦ 2011 EVENTS ♦ 2011 EVENTS



HOLIDAY CELEBRATION

The holiday spirit was truly in the air during our annual Holiday Celebration, held on Saturday, November 26, 2011. Guests arrived in a festive mood as we officially kicked off the holiday shopping season with unique gift giving ideas in our tasting room. With a roaring fire as a backdrop, our tasting room and cellar were decked out for the season. Wine club members and their guests enjoyed our exclusive VIP room in the cellar, partaking in club member only wines and special food bites. Carolers serenaded the audience as everyone sampled current and new release wines.

As always, it was terrific to see old friends as well as new ones. We are already looking forward to this cherished annual event in 2012!

HOLIDAY WINEMAKER DINNER

On Saturday, December 3, 2011, we welcomed wine club members and their guests for our annual Holiday Winemaker Dinner at Charlie Palmer's epiphanous restaurant in Healdsburg, Dry Creek Kitchen. As old friends and new gathered for the pre-dinner reception, delectable bites were served including an incredible truffled risotto ball. At dinner, Chef Dustin Vallette wowed us with a culinary extravaganza highlighted by a center cut beef chop seared to perfection and seasoned with a wonderful mixture of spices. The wine pairings were spot on as Don, Kim and winemaker Tim Bell walked us through each course.

After our meal, we also handed out a few awards! Congratulations to wine club members Carl Arnoult and Aurora Pan for having the most number of club members join our family. Also to Brad Harder and Chris Olsen from Wyoming for traveling the farthest from the state with the fewest wine club members. And finally, Steve and Barbara Hause for bringing the most guests to the dinner.

Thank you to you all!



◆ WINE LIST ◆

| SHIPMENT WINES | Retail Bottle | CLUB MEMBER PRICING | |
|--|--------------------|---------------------|---------------------|
| | | 20% Savings Bottle | 25% Savings Case |
| 2010 Taylor's Vineyard Musqué (Sauvignon Blanc) - <i>Dry Creek Valley</i> | \$25.00 | \$20.00 | \$225.00 |
| 2009 Somers Ranch Zinfandel - <i>Dry Creek Valley</i> | \$38.00 | \$30.40 | \$342.00 |
| 2009 Estate Petite Sirah - <i>Dry Creek Valley</i> - Featured wine for ClubRed members | \$34.00 | \$27.20 | \$306.00 |
| SIGNATURE WINES | | | |
| 2010 Dry Chenin Blanc - <i>Clarksburg</i> | \$12.00 | \$9.60 | \$108.00 |
| 2010 Fumé Blanc - <i>Sonoma County</i> | \$12.00 | \$9.60 | \$108.00 |
| 2010 Sauvignon Blanc - <i>Dry Creek Valley</i> | \$16.00 | \$12.80 | \$144.00 |
| 2009 Foggy Oaks Chardonnay - <i>Russian River Valley</i> | \$20.00 | \$16.00 | \$180.00 |
| 2009 Heritage Zinfandel - <i>Sonoma County</i> | \$19.00 | \$15.20 | \$171.00 |
| 2007 Merlot - <i>Dry Creek Valley</i> | \$19.00 | \$15.20 | \$171.00 |
| 2008 Cabernet Sauvignon - <i>Dry Creek Valley</i> | \$25.00 | \$20.00 | \$225.00 |
| 2008 Old Vine Zinfandel - <i>Dry Creek Valley</i> | \$28.00 | \$22.40 | \$252.00 |
| 2008 Meritage - <i>Sonoma County</i> | \$28.00 | \$22.40 | \$252.00 |
| 2007 The Mariner - <i>Dry Creek Valley</i> | \$40.00 | \$32.00 | \$360.00 |
| LIMITED RELEASE WINES | | | |
| 2009 Estate Sauvignon Blanc DCV3 - <i>Dry Creek Valley</i> | \$25.00 | \$20.00 | \$225.00 |
| 2010 Taylor's Vineyard Musqué (Sauvignon Blanc) - <i>Dry Creek Valley</i> | \$25.00 | \$20.00 | \$225.00 |
| 2009 DCV10 Chardonnay - <i>Russian River Valley</i> | \$30.00 | \$24.00 | \$270.00 |
| 2010 Petite Zin Rosé - <i>Sonoma County</i> SOLD OUT! | \$18.00 | \$14.40 | \$162.00 |
| 2008 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i> SOLD OUT! | \$34.00 | \$27.20 | \$306.00 |
| 2009 Somers Ranch Zinfandel - <i>Dry Creek Valley</i> | \$38.00 | \$30.40 | \$342.00 |
| 2008 Spencer's Hill Zinfandel - <i>Dry Creek Valley</i> SOLD OUT! | \$34.00 | \$27.20 | \$306.00 |
| 2008 DCV10 Pinot Noir - <i>Russian River Valley</i> SOLD OUT! | \$30.00 | \$24.00 | \$270.00 |
| 2009 Malbec - <i>Sonoma County</i> | \$30.00 | \$24.00 | \$270.00 |
| 2009 Estate Petite Sirah - <i>Dry Creek Valley</i> | \$34.00 | \$27.20 | \$306.00 |
| 2007 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i> | \$60.00 | \$48.00 | \$540.00 |
| DESSERT WINES – 375 ML | | | |
| 2007 Soleil - <i>Dry Creek Valley</i> | \$35.00 | \$28.00 | \$315.00 |
| 2006 Late Harvest Zinfandel - <i>Sonoma County</i> | \$30.00 | \$24.00 | \$270.00 |

30% SAVINGS !

Order two or more cases and receive **30% SAVINGS**. Please note: discounts can be applied to "mixed cases".

Call Salina Littleton at 800-864-9463 x123 or order from our online store. **Discount will be applied when you check out.**

Win a \$25 GIFT CERTIFICATE

AVERAGE RATING



Be one of the first five members to review one of our three February club wines (15 winners total), and we will send you a \$25 gift certificate by return email (limit one per membership). To review the wines:

- Visit our online store, log in as a club member and go to "club member wines".
- OR, visit these three pages:
http://www.drycreekvineyard.com/our_wines/reviews_2010_taylors_vineyard_musque.php
http://www.drycreekvineyard.com/our_wines/reviews_2009_somers_ranch_zinfandel.php
http://www.drycreekvineyard.com/our_wines/2009_petite_sirah.html

CITRUS MARINATED Vegetable Salad

◆ Pairing: 2010 Taylor's Vineyard Musqué – Dry Creek Valley ◆

INGREDIENTS

| | | | | | |
|---------|---|-------|------------------------|--------|------------------------------|
| 1 BUNCH | celery, peeled & cut into bite-size pieces | ½ CUP | cilantro, chopped | ½ CUP | olive oil |
| 2 | carrots, peeled & cut into bite-size pieces | 1 CUP | toasted almond slivers | 1 TBSP | kosher salt |
| 1 | red onion, cut in half and finely sliced | 3 | lemons, juiced | 1 TSP | black pepper, freshly ground |
| | | 3 | limes, juiced | | |
| | | ¼ CUP | white wine vinegar | | |

METHOD

Combine all ingredients. Toss the mixture thoroughly. Let the mixture rest for 20 - 30 minutes before serving.

This salad will complement many dishes. Try it with cornmeal crusted prawns, pan-roasted chicken, lighter fish such as trout or sole, or as a side dish. Serves 4.

GORGONZOLA Stuffed Beef Tenderloin

◆ Pairing: 2009 Somers Ranch Zinfandel – Dry Creek Valley ◆

INGREDIENTS

| | | | | | |
|--------|----------------------|----------|------------------------|----------------------------------|--|
| 3 LB | beef tenderloin | 2 HEADS | radicchio, sliced | <i>Blanched root vegetables:</i> | |
| 12 OZ | Gorgonzola cheese | TO TASTE | salt and pepper | 4 | baby carrots, peeled, trimmed, cut into quarters |
| 1 CUP | toasted bread crumbs | TO TASTE | extra virgin olive oil | 8 | baby turnips, peeled, cut into quarters |
| 1 TBSP | olive oil | TO TASTE | aged balsamic vinegar | 1 | sweet potato, peeled, cut into thin wedges |
| 2 TBSP | butter | | | 1 | celery root, peeled, cut into thin wedges |

Chef Charlie Palmer prepared on the NBC Today Show

METHOD To butterfly beef tenderloin, slice tenderloin lengthwise so it opens up like a book, be careful not to slice through the middle. Using a meat mallet, lay meat between two sheets of plastic and pound beef to an even ½" thickness. Cover tenderloin with gorgonzola cheese, then sprinkle toasted bread crumbs on top. Roll the tenderloin up and secure with kitchen string.

Season loin with salt and pepper. Heat olive oil in an ovenproof skillet, add beef tenderloin and brown on all sides. Place in oven and roast for 15 minutes or until internal temperature reaches 145°F. Remove meat from pan and let rest, cover loosely with foil.

Using the same pan, re-heat blanched root vegetables until hot. Add sliced radicchio at the last moment and cook quickly in order to retain their bright color. Season to taste with salt and pepper.

To serve: Slice beef roll and place over a generous serving of radicchio and root vegetables. Drizzle with extra virgin olive oil and aged balsamic vinegar.

ROSEMARY ROASTED LAMB Harissa Yogurt

◆ Pairing: 2009 Estate Petite Sirah – Dry Creek Valley ◆

INGREDIENTS

| | | | | | |
|----------------------|--|----------|-----------------|----------------------------|-----------------|
| 2 EACH | baby rack of lamb, approx. 3 lbs. each | 2 EACH | lemon zest | <i>For Harissa Yogurt:</i> | |
| <i>For Marinade:</i> | | 4 SPRIGS | rosemary | 1 CUP | Greek yogurt |
| 2 CLOVES | garlic - crushed | TO TASTE | salt and pepper | 2 TBSP | lemon juice |
| 2 CUPS | olive oil | | | 1 TBSP | Harrisa paste |
| | | | | TO TASTE | salt and pepper |

A recipe from Chef Charlie Palmer

METHOD

Lamb: Prepare marinade by combining the garlic, olive oil, lemon zest, rosemary, salt and pepper together. Marinate lamb for 24 hours. Heat the oven at 400°F for 30 minutes before cooking. Season the lamb with salt and pepper. Sear the lamb in a hot skillet on both sides for 2-3 minutes per side, place in the oven and roast for about 12 minutes. Remove from the oven and let it rest for an additional 10 minutes before slicing.

Yogurt: In a mixing bowl, combine greek yogurt, lemon juice, Harrisa paste, salt and pepper together. Refrigerate until ready to serve to allow flavors to mingle. Serve Harrisa yogurt with rosemary roasted lamb.

In addition, we are also excited to announce some new events for the 2012 calendar. This June, during our annual Summer of Zin event which occurs on Saturday, June 23rd, we are adding a Friday night, wine club member only event tentatively called "Wild Boar Pigout!" This will be held at the winery on Friday evening, June 22nd, and will include - you guessed it, wild boar and Zinfandel. It should be a terrific evening and we hope you'll consider joining us for the entire weekend. Then in August 2012, we are adding a sailing excursion on San Francisco Bay for club members. Of course, as you all know, we are the winery for sailors, so why not take some club members sailing? Please be on the lookout for more details about these exciting new events and much more as the year progresses.

It's hard to believe really - 40 years of winemaking and 25 years of enjoying our wines with club members. These are truly amazing milestones that could not have been accomplished without all of the dedicated people who work here today as well as all of our former DCV employees, for whom we are forever grateful.



We look forward to celebrating this exciting year with you!

CLUB MEMBER PROFILE



David Marzelli and Kim Wallace
with the 1985 Reserve Chardonnay

WINE & RELATIONSHIPS

Wine is the great unifier - bringing people together for celebratory gatherings and in some cases, anniversaries and marriage. For wine club member David Marzelli, our 1985 Reserve Chardonnay created just such a memory.

David first discovered the wine upon its release. "Even all these years later, I remember its distinctive characters - fresh apple, melon and honeysuckle balanced with vanilla notes." More importantly, however, was that this wine was also part of his special anniversary with his then new wife. "Each year, we'd open a bottle and enjoy it together. It was our special day and this Chardonnay really brought back all of those memories."

Unfortunately, all good things come to end. After running out of the wine, David came to the winery this past October to see if we had any left in inventory. Winery owner, Kim Stare Wallace, happened to be here the day of his visit. Comments Kim, "I heard there was a wine club member in the tasting room asking about our 1985 Reserve Chardonnay. You don't get those kinds of requests very often so I just had to find out the whole story." David had arrived to taste the wine and buy a few bottles for his wife for their anniversary. Even though the wine had been sold out for 26+ years, we did have a few bottles left in our cellar. Tasting the wine with Kim and our tasting room staff, it tasted like a late harvest Sauternes - full of honey and with a rich golden hue.

David did not take any home that day, but we all agreed that it was a unique and wonderful experience. Cheers to David and his wife for being great fans and hopefully enjoying our latest vintage of 2009 DCV10 Chardonnay - another spectacular wine!

JANUARY 14, 15

Winter Wineland

FEBRUARY 11

"Love & Meritage" / New Release Reception

MARCH 2,3,4 & 9,10,11

34th Annual Barrel Tasting

APRIL 27

Passport Weekend Winemaker's Dinner

APRIL 28, 29

Passport to Dry Creek Valley

MAY 19

A Day in the Loire /
New Release Reception

JUNE 22

Wild Boar & Zin Dinner

JUNE 23

Summer of Zin

AUGUST - TBD

40th Anniversary Sailing Adventure
on the SF Bay

SEPTEMBER - TBD

Endeavour Harvest Experience /
New Release Reception

NOVEMBER 24

Holiday Open House / New Release Reception

DECEMBER 1

VIP Release Reception

DECEMBER 8

Holiday Winemaker's Dinner