

NEWSLETTER

SPRING 2013

ZIN LOVERS CLUB



DRY CREEK
VINEYARD



Dry Creek
VINEYARD

2010 BEESON RANCH ZINFANDEL - DRY CREEK VALLEY



RETAIL:
\$38.00

**20% SAVINGS
BOTTLE:**
\$30.40

**25% SAVINGS
CASE:**
\$342.00

➤ **HISTORY** Planted in 1882, Beeson Ranch is one of Dry Creek Valley's oldest and most prized vineyards. Located along West Dry Creek Road, Beeson Ranch faces east and extends up several gentle hillsides to a forest of conifer trees. The old gnarled vines, first planted by Italian immigrants, provide us with some of our most intriguing Zinfandel grapes. This incredible vineyard is a labor of love and stands as a testament to the character and history that makes Dry Creek Valley a special place to live and grow grapes.

➤ **GROWING SEASON** The 2010 vintage may go down as one of the more difficult, challenging vintages of the last decade. With varied growing conditions, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer, and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team came through, bringing in fruit that achieved full ripeness, flavor, and balance.

➤ **WINEMAKER COMMENTS** Produced from a historic, pre-Prohibition era vineyard, Beeson Ranch Zinfandel is the most distinctive single vineyard Zin we produce. Initially, the wine appears to be subtle with underlying dried floral and pepper elements. However, several minutes in the glass bring forward dramatic aromas of white pepper, cardamom, and blackberry characters. On the palate, supple tannins mingle with dark cherry, blueberry, and chocolate undertones. The finish is long and pure with expressive Zinfandel characters. This is a dramatic wine from a special vineyard.

PRODUCTION	401 cases
BLEND	85% Zinfandel, 15% Petite Sirah
HARVEST DATES	October 15, 2010
ALCOHOL	14.2%
BRIX	Average 26.3
FERMENTATION	Fermented 21 days; pumped over twice daily.
PH	3.58
TA	0.61g/100mL
BARREL AGING	17 months in French, American, and Hungarian oak; 25% new oak
VINE AGE	100+ year old vines
YIELDS	Less than 1 ton per acre

2010 SOMERS RANCH ZINFANDEL - DRY CREEK VALLEY



RETAIL:
\$38.00

**20% SAVINGS
BOTTLE:**
\$30.40

**25% SAVINGS
CASE:**
\$342.00

➤ **HISTORY** Somers Ranch is a well-known property located at the southern tip of the Dry Creek Valley. Most of the ranch has eastern facing hillside vineyards which allow for optimum morning sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage clone selection. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

➤ **GROWING SEASON** The 2010 vintage will be remembered for its varied growing conditions. Throughout the entire growing season, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer, and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team came through, keeping a cool head and bringing in fruit that achieved full ripeness, flavor, and balance.

➤ **WINEMAKER COMMENTS** This is perhaps the best bottling of Somers Ranch Zinfandel in our history. The initial aromas pack an incredible amount of fruit and opulence – almost as if you are inhaling the smell of a warm blackberry cobbler fresh from the oven. Additional minutes in the glass reveal pepper, clove, cinnamon, and other exotic spices. The palate is decadent and full of rich flavors such as chocolate and espresso. The entire wine is framed by fleshy tannins that are smooth and silky. The finish lingers on with an amazing array of spicy flavors. Simply outstanding from start to finish!

PRODUCTION	399 cases
BLEND	100% Zinfandel
HARVEST DATES	October 28, 2010
ALCOHOL	14.5%
BRIX	Average 26.1
FERMENTATION	Average 25 days; pumped over twice daily.
PH	3.50
TA	0.68g/100mL
BARREL AGING	17 months in French, American, and Hungarian oak; 25% new oak
VINE AGE	25 years, Heritage vines
YIELDS	3-4 tons per acre

ZIN LOVERS BIKE TOUR

In thinking about a special event for our Zin Lovers Club, it occurred to us – what makes Zinfandel, especially in the Dry Creek Valley, so spectacularly good? The answer, of course, was obvious – it's all about the vineyards! Our incredible appellation is chock full of some of the oldest Zinfandel plantings in California and the love and care with which our farming community looks after these vineyards is second to none.

So we thought – what better way to see these historic properties than to bike to them for an up-close and personal look. We've mapped a wonderful ride that will take you to several of our cherished Zinfandel vineyards in the Dry Creek Valley. Following our ride, there will be an al fresco lunch in the vineyard.

Please keep your eyes peeled for more details. Space will be extremely limited. If you are interested in learning more, please reach out for Salina Littleton at vsc@drycreekvineyard or 707-433-1000 ext. 123.

When:
**Saturday,
October 5, 2013**
Where:
Dry Creek Vineyard

CREAMY TOMATO SOUP

INGREDIENTS

3 TBSP butter	3 TBSP tomato paste
1 medium onion, coarsely chopped	1 CUP loosely packed basil, coarsely chopped
5 garlic cloves, chopped	1 PINT heavy cream
1 TBSP Dry Creek Vineyard Zinfandel	TO TASTE kosher salt and freshly ground pepper
¼ CUP brandy	PINCH sugar, optional
6 CUPS chicken stock or water	
6 CUPS canned plum tomatoes with their juice	

METHOD Melt butter in a large, heavy-bottomed soup pot over medium low heat. Add onion and garlic and cook, stirring occasionally, until the onion is soft and translucent, about 15 minutes, adding a splash of wine if it is drying out. Add brandy and raise heat to high. Cook while stirring, until almost evaporated, 2-3 minutes. Add stock, tomatoes, tomato paste, and basil and bring to a boil.

Reduce heat to medium and simmer uncovered for 30 minutes. Strain the soup through a fine mesh strainer into a large saucepan, pressing down the solids to extract as much liquid as possible.

Cook the soup over medium high heat for 5 minutes to reduce it slightly. Stir in cream, bring to a boil, then lower heat to simmer until thickened, about 15 minutes. Season with salt and pepper, adding a pinch of sugar if the tomatoes are not sweet. Serves 8 - 10.

SOCIAL MEDIA

We want our Zin Lovers Club members to engage with us using social media. We invite you to “Like” our dedicated Zin Lovers Wine Club Facebook page as well follow our tweets on Twitter.

Our plan is to use these social sharing tools as our primary method of communication. Feel free to leave comments or suggestions either on our wall or in our twitter feed. We think part of what will make this club special is the interaction with you as well as other like-minded club members coming together to talk about new releases or upcoming events.

We look forward to talking with you!

Twitter: @DCVZinLovers

www.facebook.com/dcvzinlovers



SOMERS RANCH VINEYARD

Somers Ranch Vineyard, located at the southernmost tip of the Dry Creek Valley, is a wonderfully unique vineyard site. Farmed by George Somers, the vineyard was planted more than 20 years ago using the Heritage clone selection developed by DCV vineyard manager, Duff Bevill. This budwood was taken from old vine vineyard cuttings and was then grafted into the newly planted Somers Ranch Vineyard, one of the first in the Dry Creek Valley to use the experimental technique. The results have been astounding.

Rising above the valley floor and planted on terraced hillsides that face mostly to the east, Somers Ranch Vineyard consistently produces some of the finest Zinfandel grapes we receive. In fact, we were so struck by the high quality of these grapes that in 2002, we began making a single vineyard expression from Somers Ranch. One of the key influencers in the quality of the grapes is the orientation of the parcels on the ranch. The eastern sun exposure provides gradual warmth during the day and then protects the fruit from burning during the hottest part of the afternoons. The result is dramatic with bright Zinfandel flavors that are brimming with juicy blackberry characters. The aromatics display typical Dry Creek Valley *terroir* of dried flowers and earthy nuances. Somers Ranch Zinfandel is one of the few Zins we produce where we allow Zinfandel to stand on its own – it's 100% Zinfandel.

Somers Ranch Vineyard is a truly iconic property in the Dry Creek Valley representing a distinctive character that defines our winegrowing region. We consider it an honor to produce a wine from such an outstanding location and look forward to many more delicious vintages to come.

DRY CREEK VINEYARD

3770 Lambert Bridge Road, Healdsburg, CA 95448

www.drycreekvineyard.com

800-864-9463



2012 PETITE ZIN ROSÉ - DRY CREEK VALLEY



► **HISTORY** This delicious wine was crafted, first and foremost, from our love of Zinfandel and our desire to drink Zin on warm summer nights. Now in its fifth vintage, this wine was produced from 80% Zinfandel and 20% Petite Sirah and received four hours of skin contact before the juice was bled off. Additional stainless steel fermentation and voilà - a terrific summer Rosé for just about any outdoor occasion!

► **GROWING SEASON** From early winter through harvest, conditions could not have been more perfect. Late winter rains came at an excellent time and before the dormant vines awoke. Through spring and budbreak, the weather cooperated and frost was of little or no concern. The summer growing season was outstanding with moderate temperatures that paved the way for a huge set in the vineyard. Harvest conditions were superb with rain staying away. In the end, yields proved to be 20% over initial estimates and the 2012 vintage will go down as one of the finest in recent history.

► **WINEMAKER COMMENTS** This inviting Rosé presents an aromatic symphony of ripe strawberry, rhubarb, and cherry characters that are fresh and immediately appealing. After several minutes in the glass, nuanced spicy elements begin to shine through with cinnamon, clove, and pepper intermingling with a wonderful floral quality. On the palate, the wine is structured with silky tannins and fresh strawberry characters. Zinfandel's varietal character definitely shines through with juicy fruit that is refined and downright mouthwatering. A fantastic summer sipper!

RETAIL:
\$18.00

20% SAVINGS
BOTTLE:
\$14.40

25% SAVINGS
CASE:
\$162.00

PRODUCTION	348 cases
BLEND	80% Zinfandel, 20% Petite Sirah
HARVEST DATES	September 19, 2012
ALCOHOL	13.5%
BRIX	24.2
FERMENTATION	Juice drained from skins after about 4 hours contact time.
PH	3.61
TA	0.68g/100mL
VINE AGE	16 years on average
YIELDS	3-4 tons per acre