



WINE CLUB NEWSLETTER

September 2021



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

September 2021

Dear Wine Club,

Can you believe that it is our 50th harvest this fall?! We are so excited to kick off these wines and share their journey with you from grape to bottle! Every harvest to us feels like the first as we brim with anticipation to see the literal fruits of our labor, but this 50th year is most definitely special. Our family winery really has come so far, and we continue to grow and innovate to keep making delicious wines! If you would like to visit us in cooler weather, you can book your tasting appointment at www.drycreekvineyard.com/visit or by calling our Concierge team at (800) 864-9463 ext. 103.

We have truly been knee-deep in the vines these past few months on our website redesign, so I'm thrilled to announce that we have officially launched our improved Dry Creek Vineyard website! In addition to a fresh look, our team put together new features that include an interactive vineyard page and sustainability section that emphasizes our longstanding focus on biodiversity. You can also easily find our wines — wherever you are — with our handy store locator map! We really enjoyed building something delightful and user-friendly for our DCV family members. I hope you can stop by our new website and see for yourself soon!

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

My best,



Kim Stare Wallace

President



ROBERT'S SMOKED ORANGE CHICKEN WINGS

PAIRING: 2018 Estate Zinfandel – Spencer's Hill Vineyard

"I love chicken wings. They turn any weekend into a celebration and any sporting event into a championship game!"

ROBERT CONARD, DIRECTOR OF HOSPITALITY & RETAIL SALES

- 5 lbs chicken wings, flap and drumette
- Chopped scallions, for garnish
- Sesame seeds, for garnish

FOR THE RUB:

- ½ cup brown sugar
- ½ cup equal parts salt, black pepper, and garlic seasoning → *I use Kinder's The Blend*

FOR THE SAUCE:

- 1 cup chicken broth
- ¼ cup chili garlic sauce → *I use Huy Fong*
- 2 tbsp orange juice
- 2 tbsp granulated sugar
- 2 tbsp cornstarch
- 1½ tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tbsp Sriracha
- 1 tbsp soy sauce
- 1 tbsp sherry
- 1 tsp fresh ginger, minced
- 1 clove garlic, minced

METHOD: In a medium bowl, mix the ingredients for the rub. Pour rub onto wings in a sealable container or bag, and slowly work in to cover all the wings. Seal and refrigerate overnight. Two hours before cooking, mix all ingredients for the sauce. Add half of the sauce in with the wings and toss until a light coat covers each one. Seal and refrigerate for 1.5 hours. Remove from refrigerator but keep in container for 30 minutes before cooking to let wings come to temperature.

Heat smoker to a steady 225°F. Add wings directly to the grill, making sure to keep them spread out. Cook for 30 minutes.

Remove wings onto a sheet tray. Close smoker lid and increase heat to 300°F. Mop the front and back of wings with remaining sauce. Keeping them on the tray, place wings back on the grill and cook for 20 minutes. Remove wings from tray before placing directly onto the grill for an additional 20 minutes.

Garnish with fresh chopped scallions and sesame seeds. *Serves 6.*



SETTING OUR SIGHTS AHEAD: A NEW LOOK AND FEEL

Staying rooted in tradition while innovating for the future has been the key to our inspiration and success as we continue to honor our pioneering spirit as a family-owned and -operated winery. It is this exact philosophy that inspired us to come together to build a new and improved Dry Creek Vineyard website. With wine club members like you in mind, we took a deep dive into the virtual space we called home for so many years, taking special care to examine every aspect that helps you connect with our family winery online. After many months of research, writing and curating, we are very excited to unveil the fresh yet familiar experience that is our new website!

Balancing our passion for both sailing and winemaking in the design, we transformed each web page into something highly visual and mobile-responsive that not only chronicles our heritage and wines, but also our love of Mother Nature and biodiversity. Under *Our Story*, you can view the colorful history and legacy of Dry Creek Vineyard, from David S. Stare's founding in 1972, to the bold, present-day efforts of our second-generation leaders Kim Stare Wallace and her husband Don to champion our namesake appellation as a world-class destination.

As you know, matching vineyard to varietal is at the heart of our growing philosophy. Our emphasis on a vine-to-bottle ethos inspired us to take a more creative approach to our *Vineyards* and *Biodiversity* pages. Our interactive estate vineyards map in particular allows you to explore the *terroir* of our wines in detail, so you know everything about what is in your glass. You can even use this map to identify which specific wines are made with grapes from each unique property!

Last but definitely not least, our *Shop*, *Wine Club* and *Visit* pages, like the rest of our site, have been optimized for viewing on all devices, including your phone. We added filters to help you intuitively navigate each section and find what you are looking for, from your next favorite sip to a relaxing afternoon in our Tasting Room. You can also update your account details with ease and view your shipment schedule and past newsletters in the new *Member Dashboard*.

In such a busy and bustling world, we hope that a beautiful, functional website and a great glass of wine can make everything a little more enjoyable in the days to come. We hope you drop by www.drycreekvineyard.com soon to experience it for yourself — Cheers!

SAVE THE DATE



HARVEST EXPERIENCE

October 2, 2021
12-2 PM | 2-4 PM

Complimentary for 2 Club Members
\$25 per person for up to 4 guests
21 and Older Only
Sorry, No Children Allowed



HOLIDAY CELEBRATION

November 27, 2021
12-2 PM | 2-4 PM

Complimentary for 2 Club Members
\$25 per person for up to 4 guests
21 and Older Only
Sorry, No Children Allowed

To RSVP, please visit www.drycreekvineyard.com/events, or call (707) 433-1000 ext. 280.
We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i> – SOLD OUT	\$28.00	\$22.40	\$252.00
2020 Taylor's Vineyard Sauvignon Blanc – Musqué Clone – <i>Dry Creek Valley</i> – NEW RELEASE	\$28.00	\$22.40	\$252.00
2019 The Mariness – <i>Dry Creek Valley</i> – SOLD OUT	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – SOLD OUT	\$34.00	\$27.20	\$306.00
2020 Petite Zin Rosé – <i>Dry Creek Valley</i> – SOLD OUT	\$25.00	\$20.00	\$225.00
2019 DCV10 Pinot Noir – <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River 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
2019 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2018 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Estate Zinfandel – Spencer's Hill Vineyard – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2018 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2018 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> – SOLD OUT	\$42.00	\$33.60	\$378.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage "Benchland" – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2017 Meritage "Alluvial Gap" – <i>Dry Creek Valley</i> – SOLD OUT	\$65.00	\$52.00	\$585.00
2018 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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DRYCREEKVINEYARD.COM   

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