



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

November 2021



FAMILY WINEMAKING SINCE 1972



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Dear Wine Club,

I just cannot believe that this year's harvest was our 50th — time really does fly! Every grape we picked was truly special, signifying a labor of love over five decades of dedication, innovation and perseverance. I can't wait to see what delicious wines will emerge from the 2021 vintage!

From grape to bottle, we take careful consideration of what goes into your glass. It's all part of our "no compromises" philosophy that led us to hone in on a crucial but less talked-about element of wine: the corks! I hope you enjoy our story on this small yet vital piece of the puzzle that makes for exceptional and sustainable winemaking.

As we head towards the holidays, I want to thank you for your wonderful support this year. With all its ups and downs, I'm so grateful to be ending 2021 more motivated than ever to keep making great wines with our DCV family! If distances and travel restrictions are a challenge for your holiday season, we invite you to reserve a private virtual tasting with one of our wine educators for your friends and family by contacting our concierge team at concierge@drycreekvineyard.com or (707) 433-1000 ext. 103. It has been so heartwarming to see people connect virtually, no matter where they may be!

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.

Happy Holidays!



Kim Stare Wallace

President



CLASSIC BOEUF BOURGUIGNON

PAIRING: *Your Favorite Dry Creek Vineyard Cabernet Sauvignon*

- 3 lbs beef chuck, cut into 2-inch cubes
- 2 ¼ tsp Kosher salt, and to taste
- ½ tsp black pepper, and to taste
- 6 oz bacon, diced
- 1 large onion, diced
- 1 large carrot, sliced
- 1 lb fingerling potatoes, halved
- 2 lbs small cremini mushrooms, quartered
- 2 tbsp all-purpose flour
- 4 cloves garlic, minced
- 1 tsp tomato paste
- 3 cups plus 2 tbsp Dry Creek Vineyard Endeavour Cabernet Sauvignon
- 2 cups low-sodium beef stock
- 1 bay leaf
- 2 sprigs of thyme
- 5–6 sprigs of parsley
- 1 tbsp K&D Mercantile Estate Olive Oil
- 2 tbsp K&D Mercantile Balsamic Vinegar
- Italian parsley, chopped, for garnish

METHOD: Season beef with 2 tbsp of salt and ¼ tsp of pepper and set aside for at least 30 minutes at room temperature.

Preheat oven to 350°F. In a large oven-safe pot, cook bacon over medium-high heat until fat is rendered, about 10 minutes. Remove bacon and set aside, leaving the fat in the pot. Sear half the beef cubes in the bacon fat over medium-high heat, making sure to set them in a single layer only and browning all sides of each cube. Transfer out of the pot when done. Sear remaining beef, then remove and set all beef aside.

Add onion, carrot, potatoes, 1 lb of mushrooms and remaining salt and pepper. Cook until soft, about 10 minutes. Return beef and half of the bacon to the pot. Sprinkle with flour and cook for 5 minutes. Add garlic and tomato paste and cook for 1 minute. Add wine and bring to a simmer, then add stock. Bring to a simmer, add herbs, cover and move inside the oven. Cook until beef is very tender, about 2 to 3 hours.

Add olive oil to a large pan over medium-high heat. When oil is hot, add remaining mushrooms. Cook for about 5 minutes, stirring occasionally, until browned. Add vinegar and season with salt and pepper to taste. Stir in reserved bacon.

To serve, add sautéed mushrooms over stewed beef and garnish with parsley. *Serves 4–6.*



PUT A CORK IN IT!

We believe that phenomenal wines are crafted by Mother Nature, with healthy soil and flourishing vines, so there is minimal intervention when the fruit is brought to the winery — just the way it should be! But once that wine goes into the bottle, there is one last crucial element that we are entrusting its future to: a small piece of the bark of a tree from halfway around the world. A cork is the final piece of the puzzle, and an extremely important one. It regulates the oxygen in the bottle as it ages and ensures it remains delicious decades into the future.

Cork oak trees are most commonly grown on the Iberian Peninsula, with about 34 percent of global cork forests grown in Portugal and 27 percent grown in Spain. Cork is considered to be a renewable or sustainable material because the harvesting of cork doesn't require the cutting down of any trees; instead the cork is extracted from the bark of the tree trunks every 9 to 12 years.

It takes 25 years for a cork oak trunk to start to produce cork and be profitable. Each trunk must reach a circumference of about 24 inches when measured about four feet above ground level. Harvesting takes place during the most active phase of growth, between mid-May to early June, until the second half of August. The first

harvest, or *desbóia*, produces cork that is very irregular and difficult to be handled. Because it is not high enough quality for wine stoppers, this first growth of cork is used for other applications like flooring, shoe soles or insulation. The second harvest produces bark with a more regular structure that is slightly softer, but still not suitable for cork stoppers — this is known as secondary cork. It isn't until the third and subsequent harvests that the bark is suitable for the production of quality corks, since its structure is regular with a smooth outside and inside. This is what is referred to as *amadia*, or reproduction cork. From then on, the cork oak will supply good quality cork every 9 to 12 years for about 150 years, producing, on average, 15 bark harvests throughout its life. The tree itself will live for about 300 years, so there is a vested interest in maintaining them and their cork production over the long term.

Not only are cork trees important to the quality of an exceptional bottle of wine, but they are also critical to the environment and to the economy of the Mediterranean countries. They have such an important role for nature and people that they are actually protected by law — in Portugal, the cork oak is the national tree and has been protected by law since the 13th century.

Harvesting cork bark assists in the tree's absorption of carbon dioxide, a greenhouse gas that causes climate change. Each time cork is harvested the cork bark regenerates itself, and in doing so, absorbs carbon dioxide. In fact, harvested cork trees absorb 3 to 5 times more carbon dioxide than non-harvested trees. Cork oak trees in Portugal alone help offset 10 million tons of carbon every year and are also important producers of oxygen.

Above all else, cork is a natural, environmentally-friendly material. It biodegrades completely and can be easily recycled without producing any toxic residues. Cork forests, or *montados* in Portuguese, rank among the top biodiversity hotspots in the Mediterranean and Europe. They are home to a staggering 135 plant species and 42 bird species, many of which are endangered. The thick bark on cork oak trees also acts as a protective barrier against fire and heat. This protection extends to the forest itself and the animals within it. In fact, the scientific name for these species of tree is "pyrophytes", which literally means "fire plants".

Cork is a vital source of regional rural employment, which in turn stimulates the local economies. Cork oak woodlands provide employment and guarantee the survival of the surrounding communities. It has been estimated that more than 100,000 people in the seven Mediterranean cork-producing countries depend directly and indirectly on cork economies.

Our family winery takes cork very seriously, so much so that we were issued a patent in 2017 for printing sustainable sourcing information on our cork closures for specific wines! These corks are laser printed with ornamental and detailed information about the source of cork material, including the age of the cork forest, the harvest date of the trees and the sustainable habitat these remarkable forests provide to the Iberian Lynx and Spanish Imperial Hawk. Many of our wines from your favorite neighborhood wine shops will have these corks. If you find one of these corks, post a picture and tag [@drycreekvineyard](#) on Instagram, so we can see the final home for this incredible world traveler!



2022 SAVE THE DATE

We are looking forward to our 2022 calendar of events! More details will be sent in the coming months, but please mark your calendar for these fun and festive gatherings. We hope you will join us!



**DRY CREEK VINEYARD
BARREL TASTING**
FEBRUARY 12, 2022



**PASSPORT TO
DRY CREEK VALLEY**
APRIL 23-24, 2022



FRENCH GARDEN PARTY
MAY 14, 2022



SUMMER OF ZIN
JUNE 11, 2022



**50TH ANNIVERSARY
WINE CLUB GALA**
JUNE 25, 2022



HARVEST EXPERIENCE
OCTOBER 1, 2022



HOLIDAY CELEBRATION
NOVEMBER 26, 2022



**HOLIDAY
WINEMAKER DINNER**
DECEMBER 3, 2022

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2020 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2020 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2019 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2018 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2019 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
2018 The Mariner – <i>Dry Creek Valley</i> – NEW RELEASE	\$50.00	\$40.00	\$450.00
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
2020 The Mariness – <i>Dry Creek Valley</i> – NEW RELEASE	\$35.00	\$28.00	\$315.00
2020 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
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
2019 DCV7 Estate Zinfandel – Wallace Ranch – <i>Dry Creek Valley</i> – NEW RELEASE	\$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
2019 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$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
2018 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i> – NEW RELEASE	\$45.00	\$36.00	\$405.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Malbec – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i> – SOLD OUT	\$40.00	\$32.00	\$360.00
2018 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2018 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – NEW RELEASE	\$80.00	\$64.00	\$720.00

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