



*Fumé painting by Michael Surles,
Used on the 1994–2002 Fumé Blanc labels*



WINE CLUB NEWSLETTER

February 2022



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

February 2022

Dear Wine Club,

Wow, we made it — it's our family winery's 50th Anniversary this year! It truly feels like I've been counting down for so long, and now it's finally here. After the past two years of curveballs and comebacks, I am beyond grateful that our team has been working so hard to continue making great wines with a determined and positive spirit.

We've been busy planning all sorts of fabulous events and commemorative, one-of-a-kind wines to celebrate this momentous occasion. I hope that you're just excited as we are to experience what's in store! As a special story to kick off the year, this issue of the newsletter features the tale of our first harvest in 1972.

We're glad to be headed toward more "normal" times, with many of our annual in-person events back on the calendar! Moreover, we have new virtual tastings coming your way. If you haven't already joined us for one of these, I invite you to do so. It's been wonderful to see your faces and get a glimpse into your lives! These virtual tastings are also a creative way to spend time with friends and family, wherever they may be. You can view all our upcoming events and virtual tastings at www.drycreekvineyard.com/events.

As always, I love to hear from you! Please feel free to write me at wineclub@drycreekvineyard.com to share your comments on this club, or your favorite moments with our wines.

Warmly,



Kim Stare Wallace
President



*Kim Stare Wallace and David S. Stare in 1972,
breaking ground for the winery.*

GREEN LENTIL CURRY

PAIRING: 2019 Beeson Ranch Zinfandel

- 2 tbsp K&D Mercantile Estate Olive Oil
- 1 shallot, minced
- 1 clove garlic, minced
- 1 tsp ginger, minced
- 1 tbsp garam masala
- 2 tbsp curry powder
- 2 tsp ground cumin
- 1 tsp ground turmeric
- 3 tbsp tomato paste
- 2 cups green lentils
- 2 cups kale, destemmed and chopped
- 1 carrot, thinly sliced
- 1 cup cilantro, chopped
- 1 13.5-oz can coconut milk
- Salt and black pepper, to taste

METHOD: In a large skillet, heat olive oil over medium-high heat. Add shallot, garlic and ginger and cook until soft, about 5 minutes. Stir in spices and cook until fragrant, 1–2 minutes. Stir in tomato paste and cook for an additional minute. Set aside.

In a large saucepan, combine lentils with 5 cups of water. Bring to a boil, lower heat and simmer for 20 minutes, until lentils are just tender. Stir in kale, carrot and half of the cilantro. Continue cooking until lentils and vegetables are tender, about 10 minutes. Add spice paste, coconut milk and remaining cilantro. Let simmer for an additional 5 minutes, and season to taste. Serve alongside long grain rice or naan.
Serves 4.

NOTE: For a non-vegan recipe, add small, pan-seared cubes of lamb shoulder with the spice paste, coconut milk and cilantro.



THE FIRST HARVEST

The story of our family winery is one of humble beginnings. In August 1971, founder David S. Stare headed west from Boston with little more than a dream to build his own Loire Valley-inspired chateau. While attending graduate studies at UC Davis, he spent his weekends traveling to Sonoma, Napa, Mendocino and Monterey counties. Together with his wife and young daughters, Kim and Romy, in tow, he searched for the perfect property.

Before long, Dave set his sights on northern Sonoma County, around the town of Healdsburg. Healdsburg had a reputation for grape-growing and making world-class wines prior to the Prohibition years. However, in the early 1970s, the region was a sleepy area, with most of the vineyards torn out and replaced with prune and pear orchards. It was a region rooted in history with a desperate need for revitalization.

Dave was driving down Dry Creek Road in March 1972, when he stopped a farmer on the side of the road to inquire if there was any property for sale. The farmer thought of Elizabeth Howe, whose husband had recently passed away, and arranged an introduction. Within 10 minutes, she agreed to sell the property on the corner of Dry Creek Road and Lambert Bridge Road, where we now call home.

Harvest was fast approaching, but the winery had yet to

be built! Dave promptly set up four tanks and a press at Cuvaison Winery in Calistoga, then owned by his good friends, and arranged a delivery of 6.5 tons of Chardonnay from Robert Young. Halfway to Calistoga, the radiator of the delivery truck overheated and began leaking. The driver didn't know what to do, but he loved to chew bubblegum. So, he filled the radiator with cool water and shoved his wad of gum in the hole to stop the leak. The truck miraculously limped over the hill and delivered the grapes! In an ironic twist, Dave later bought that same truck — after the radiator was fixed, of course.

Dave was resourceful and adamant about “making it happen”. He sourced our first Chenin Blanc from a Napa Valley vineyard contracted with Cuvaison, and our first Sauvignon Blanc from Joe Rochioli, one of the few varietal plantings in the area. While Dry Chenin Blanc and Fumé Blanc were cellared and bottled at Cuvaison, Chardonnay was barrel aged in the small garage behind our current winery and bottled in the back parking lot. Once our cellar was built in 1973, all wines were fermented, aged and bottled on property.

“I can't believe it's already been 50 years!” said Dave. “It's been a lot of hard work, and I am so proud of how far we have come!”

SAVE THE DATE



SPRING GARDEN TASTING

May 14, 2022

11 AM-5 PM

Complimentary for 2 Club Members
\$35 per person for up to 2 guests
21 and Older Only
Sorry, No Children Allowed



SCAN THE QR CODE WITH YOUR
MOBILE PHONE TO PURCHASE TICKETS



SUMMER OF ZIN

June 11, 2022

1-4 PM

Gates Open at Noon
\$50 Club Members
\$65 General Public
\$350 VIP Table for up to 6 Guests



SCAN THE QR CODE WITH YOUR
MOBILE PHONE TO PURCHASE TICKETS

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	CLUB MEMBER PRICING	
	BOTTLE	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> – SOLD OUT	\$28.00	\$22.40	\$252.00
2020 The Mariness – <i>Dry Creek Valley</i> – SOLD OUT	\$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> – SOLD OUT	\$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>	\$44.00	\$35.20	\$396.00
2019 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i>	\$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>	\$44.00	\$35.20	\$396.00
2019 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2019 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$55.00	\$44.00	\$495.00
2019 Spencer's Hill Petite Sirah – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2018 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i>	\$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>	\$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>	\$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>	\$90.00	\$72.00	\$810.00

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