



*Shamrock painting by Michael Surles.
Featured on the 1997 Reserve Cabernet Sauvignon, Merlot, and Zinfandel labels*



BORDEAUX LOVERS CLUB NEWSLETTER

April 2022



A FAMILY LEGACY 50 YEARS IN THE MAKING



Dry Creek

VINEYARD

Hello Bordeaux Lovers!

This year marks a special milestone for our family winery — it is **drumroll please** our 50th Anniversary! When my father retired in 2006, my husband Don and I had a vision to create wines of distinction that reflect the *terroir* of our home appellation. In particular, we set our sights on making Dry Creek Valley Cabernet Sauvignon that rivaled the finest of any from California, and we vowed to not settle for anything less.

It is with great joy that I'm presenting to you the star of your club wines today: our 50th Anniversary Cabernet Sauvignon! Our winemaking team has done a spectacular job of crafting this special wine in celebration of five decades of innovation and tenacity. It's a culmination of all the triumphs, labors of love and experience in working with this Bordeaux varietal. We hope you like this celebratory wine as much as we do! As you take a sip from your glass, we invite you to also enjoy the feature story of how our 50th Anniversary Cabernet Sauvignon came to be.

We have a full year of events on our calendar, and we hope to see you at the winery for a tasting the next time you're in Wine Country! You can book a reservation online anytime at www.drycreekvineyard.com/visit. Thank you for your support all these years — we couldn't have made it to 50 without you. I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your favorite DCV memories.

My best,



Kim Stare Wallace
President



*Teenage Kim Stare Wallace
working in the tasting room.*

CÔTE DE BOEUF WITH HERB COMPOUND BUTTER AND RED WINE SAUCE

PAIRING: 2019 50th Anniversary Cabernet Sauvignon

FOR THE BUTTER:

- ½ cup unsalted cultured butter, softened
- 1 tbsp fresh thyme leaves
- ½ tbsp fresh rosemary leaves, chopped
- Fleur de sel, to taste

FOR THE SAUCE:

- 2 tbsp K&D Mercantile Estate Olive Oil

- 1 cup shallot, sliced
- 1 clove garlic, crushed
- 2 sprigs fresh thyme
- 5 tbsp K&D Mercantile Balsamic Vinegar
- ½ cup 50th Anniversary Cabernet Sauvignon

- ½ cup beef stock
- 2 tbsp butter, unsalted
- Salt and pepper, to taste

FOR THE STEAK:

- 2 tbsp K&D Mercantile Estate Olive Oil
- 26–28 oz bone-in côte de boeuf or ribeye
- Salt, to taste

METHOD: Preheat oven to 350°F. In large bowl, fold together all ingredients for the butter and set aside.

In a small saucepan over medium-high heat, heat olive oil and sauté shallots until lightly browned, about 3 minutes. Add garlic and thyme, and season with pepper. Cook another 3 minutes, stirring frequently. Add vinegar, wine and stock and bring to a boil. Lower heat and simmer until sauce is reduced by two-thirds, about 5 minutes. Remove garlic and thyme. Season with salt and whisk in butter. Remove from heat.

Add 2 tbsp olive oil to an oven-safe pan over high heat. Generously salt the steak on both sides. Sear about 3 minutes on each side before placing in oven. Leave in oven 10 minutes for medium-rare, or until desired doneness. Remove from oven and let rest for 10 minutes.

To serve, bring sauce to a simmer before spooning over steak, then add a knob of herb compound butter. *Serves 2.*



Founder David S. Stare



50TH ANNIVERSARY CABERNET SAUVIGNON

Our family winery has a long history of celebrating milestones by crafting commemorative wines, dating back to our 25th Anniversary Cabernet Sauvignon, released in 1997. Of course, our 50th Anniversary is the biggest milestone yet! We knew that we had to create something absolutely incredible to pay homage to staying in business as a family (and actually liking each other!) for half a century.

For this commemorative Cabernet Sauvignon, Winemaker Tim Bell carefully considered the history of Dry Creek Vineyard Cabernet Sauvignon. Tim selected the best of our estate vineyards and those of our longtime growing partners from our home appellation. The backbone of this wine comes from our iconic Endeavour Vineyard, in the Lytton Springs district of Dry Creek Valley. Endeavour was the vision of the second generation to grow and produce Cabernet Sauvignon that equals the finest of any in California. Strategically planted to take advantage of each of the diverse soil conditions on the property, this distinctive vineyard contains its own sustainable ecosystem, complete with a natural pond to collect rainwater. Additional vineyard sites were selected from the eastern bench and western slopes of the valley to layer refined characteristics reflective of the *terroir*.

Staying true to the roots of the winery, this anniversary edition Cabernet Sauvignon also features four other

Bordeaux varietals to add complexity and nuance: Merlot, Malbec, Cabernet Franc and Petit Verdot. Winery founder David S. Stare was the first to introduce the practice of Bordeaux blending to Sonoma County back in the early 1970s. He is widely recognized as one of the first California vintners to plant Merlot and Cabernet Franc for just that purpose. A little-known trivia fact is that our family winery has never produced a 100% Cabernet Sauvignon in our five decades of winemaking — we have stayed loyal to our love of Bordeaux blends!

The grapes for our commemorative Cabernet Sauvignon were picked at optimal ripeness, lot by lot, to ensure a balanced and flavorful wine. Rather than utilize traditional 60-gallon barrels, the grapes were primarily fermented and aged in large French oak “puncheons” that can hold 135 gallons. When turned on their sides, the tops of these larger puncheons can be removed. This allowed our winemaking team to punch down the grape skin cap two to three times per day during fermentation, promoting gentle extraction of rich and robust flavors.

Our 50th Anniversary Cabernet Sauvignon is a bold and powerful wine with the potential to age well for decades — just like us! Every time we open a bottle, we will raise a toast and give thanks to you, our club members and friends, for supporting us all these years.

SAVE THE DATE



VINEYARD SERIES: DCV3 SUSTAINABILITY HIKE

June 4, 2022

11 AM-1:30 PM

\$75 Club Members

2 Tickets per Club Membership



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 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> – 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> – SOLD OUT	\$40.00	\$32.00	\$360.00
2021 Petite Zin Rosé – <i>Dry Creek Valley</i> – NEW RELEASE	\$25.00	\$20.00	\$225.00
2019 Farmhouse Vineyard Zinfandel – <i>Russian River Valley</i> – NEW RELEASE	\$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
2019 Historic Blocks Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$55.00	\$44.00	\$495.00
2019 Somers Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$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
2020 Old Vine Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
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>	\$40.00	\$32.00	\$360.00
2018 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2019 Merlot – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2019 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Meritage "Benchland" – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2018 Meritage "Alluvial Gap" – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2019 Cabernet Sauvignon "Iron Slopes" – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2018 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$90.00	\$72.00	\$810.00
2019 50 th Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i> – NEW RELEASE	\$100.00	\$80.00	\$900.00

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