



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



ZIN LOVERS CLUB NEWSLETTER

April 2022



A FAMILY LEGACY 50 YEARS IN THE MAKING



Dry Creek

VINEYARD

Hello Zinfandel 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 focused the vision for our family winery on honoring the legacy that had been established, while innovating for the future and generations to come. We truly pushed the boundaries with our “no compromises” philosophy, and we stand here today, 50 years later, as one of the last remaining, truly family-owned and -operated iconic wineries in our region!

It goes without saying that Old Vine Zinfandel holds a special place in our hearts. Dry Creek Vineyard first coined the term “Old Vine” in 1987, making this wine an unforgettable part of our legacy. It’s the epitome of our passion for tradition — the vines producing grapes for our Old Vine Zinfandel average more than 100 years in age, and in some cases, are nearly 140 years old! As you take a sip from your glass, we invite you to enjoy our feature story on the history of Old Vine Zinfandel, and how it continues to be an alluring, impactful varietal in the valley today.

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.*

CLASSIC BBQ BRAISED RIBS WITH DON’S SAUCE

PAIRING: 2020 Old Vine Zinfandel

FOR DON’S SAUCE:

- 1 cup organic ketchup
- 1 tbsp ground garlic
- 1 tbsp creamed horseradish
- ¼ cup brown sugar
- 1 tbsp Worcestershire sauce
- 1 tbsp K&D Mercantile Balsamic Vinegar

- 2 cups beef stock, preferably roasted beef stock
- Salt, to taste

FOR THE RIBS:

- 12 oz beef short ribs
- 3 ½ tbsp K&D Mercantile Adobo Rub
- 2 tbsp K&D Mercantile Olive Oil
- Chopped parsley, for garnish

METHOD: Preheat oven to 320°F. Add all ingredients for the sauce to a blender, and blend until combined. Set aside. Massage the Adobo Rub into the ribs, coating all sides and shaking off the excess.

Heat olive oil in an oven-safe pot over high heat. Lightly sear the meat side of the short rib, about 3 minutes. Add the sauce, then cover the pot with the lid or foil. Place in oven for about 3 hours or until meat is desired tenderness. Then, spoon sauce over ribs and bake uncovered for an additional 30 minutes to caramelize. Best served alongside polenta, with extra sauce and parsley over the top. *Serves 2.*



Young Gary Emmerich, present-day Director of Sales Administration, working on the bottling line.



THE FIRST OLD VINE ZINFANDEL

Our family winery has been credited with a lot of “firsts” in our 50-year history — the first winery in the Dry Creek Valley following Prohibition, the first to plant Sauvignon Blanc in the Dry Creek Valley, and the first to label a wine as a “Meritage” are just a few of those recognitions. One of the lesser-known stories is how Dry Creek Vineyard was the first to coin the term “Old Vine Zinfandel” in the mid-1980s. Since then, this has become one of the most widely used terms in the wine industry!

The story of Old Vine Zinfandel begins with a universal winemaking truth: year after year, we cannot know what cards will be dealt by Mother Nature. Some years have ideal conditions that result in a plentiful vintage, while other years are affected by drought, heat or other environmental factors that produce fewer grapes than planned. This is one of the most challenging aspects of winemaking — some wines are crafted to showcase consistent flavors and aromas regardless of vintage, while others highlight the unique conditions and complexities of a specific year.

In 1985, the growing season in the Dry Creek Valley was early and cool, which led to lower yields than usual for our

Zinfandel fruit. Strangely enough, our 1986 vintage was generous and produced more Zinfandel grapes than we needed for the year! We eventually made the decision to combine the two years and bottle a non-vintage Zinfandel, with 60% of the wine from the 1985 vintage and 40% from the 1986 vintage. This would leave us with enough wine to produce a 1986 Zinfandel as well.

The wine was fantastic, but those tasked with selling the wine were less than thrilled! At the time, a non-vintage wine was considered inferior and therefore, more difficult to sell. A young man named Gary Emmerich, who had been working for the winery for about 10 years at that point, noticed that the Zinfandel vines were over 50 years old. He asked, “Since the vines are pretty old, why don’t we call it ‘old vines?’”

With that epiphany, our family winery made the decision to move forward with a fanciful name that described the historic nature of the vineyards. Both Gary and the term “Old Vine” have stayed with us ever since. We produce an Old Vine Zinfandel each harvest, and Gary will celebrate his 45th anniversary with Dry Creek Vineyard this year!

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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