



*Meritage painting by Michael Surlles,  
Used on the 1998–2008 Meritage labels*



# WINE CLUB NEWSLETTER

September 2022



A FAMILY LEGACY 50 YEARS IN THE MAKING



# Dry Creek

## VINEYARD

September 2022

Hello Wine Club Family!

Pinch me — we are already over halfway through our 50<sup>th</sup> year as a proud, family-owned and -operated winery! We are so grateful to have been able to raise a glass and toast with wine club members like yourself, whether in-person or virtually. Thank you so much for your support throughout these years and for loving our wines as much as we do!

Without our family to ground us, we wouldn't carry the heart and soul through to our wines and philosophy. This is exactly why we want to highlight the two wines and properties named after Don's and my children — Taylor and Spencer. Please join us in exploring the inspiration behind these wines included in your shipment today, in our main feature.

The summer is winding down, and I am already dreaming about vacation plans for the coming year! As you may know, I am thrilled about our next wine cruise destination – Provence and the Rhône River Valley! France was a shining example of great wine when my father, David S. Stare, first started the winery in 1972, and this is an area we have always wanted to explore. We will savor the legendary vineyards and local foods for seven nights from September 28 to October 5, 2023, traveling aboard the luxurious, 78-stateroom *AmaKristina*. I sure hope you all love to eat and drink, because we plan to enjoy these culinary regions to their fullest! To book your cabin, please contact our friends at Expedia Cruise Ship Centers at 877-651-7447 or [WineClub@ExpediaCruises.com](mailto:WineClub@ExpediaCruises.com).

We look forward to seeing you soon!

Warmly,



Kim Stare Wallace

President



Teenage Kim working crush in 1979

## PORCINI-MARINATED PORTOBELLO BURGER WITH BLUE CHEESE

**PAIRING:** *2019 Spencer's Hill Zinfandel*

- 4 tbsp K&D Mercantile Balsamic Vinegar
- 2 tbsp soy sauce
- 2 tbsp K&D Mercantile Estate Olive Oil
- 1 tbsp K&D Mercantile Porcini Mushroom Spice Rub
- 4 portobello mushroom caps
- 4 slices red onion
- 4 brioche buns, sliced in half
- 4 romaine lettuce leaves
- 1 ½ cups crumbled blue cheese
- 4 slices tomato

**METHOD:** In a medium bowl, whisk together balsamic vinegar, soy sauce, olive oil and porcini rub. Place the mushroom caps in the bowl and dress them in the marinade. Let mushrooms sit at room temperature in the marinade for 20 to 30 minutes, basting them periodically.

Heat a grill or grill pan over medium-high heat. When hot, brush oil over the grill grate, then place on mushrooms and reserve the marinade for basting. Grill mushrooms 5 to 7 minutes on each side or until tender, basting to keep them juicy.

As mushrooms are cooking, briefly grill the onions and toast the buns, about 1 to 2 minutes. To finish, place lettuce and grilled mushroom on the bottom bun, then top with blue cheese, tomato and red onion. *Serves 4.*



*Spencer Wallace and Taylor Peterson*

## 50 YEARS OF FAMILY

Family remains at the heart of what we do and why we do it, even after 50 years of ups and downs as a small, privately-owned and -operated business! We feel honored to be able to choose our own destiny and craft the wines that we love and stand proudly by. We pay homage specifically to our third-generation family members, Taylor Peterson and Spencer Wallace — Kim and Don's children — in our single-vineyard expressions.

Taylor's Vineyard lies on West Dry Creek Road, just south of the winery. This exquisite property is home to our Sauvignon Musqué, a unique clonal selection of Sauvignon Blanc. Its flavor profile resembles Sauvignon Blanc, but the aromas are more tropical and “perfume-like” in nature, true to its French name. It tends to ripen at a higher sugar level to lend viscosity and a voluptuous mouthfeel.

We preserve the distinctive, refreshing character of this wine by using stainless steel fermentation at cool temperatures. The vineyard's namesake, Taylor, is as vibrant and lively as this stunning wine. She has found her niche sharing her passion for wellness, beauty and lifestyle with the world through her popular blog, “Love Inside and Out” ([loveinsideandout.com](http://loveinsideandout.com)), and social media channels.

Spencer's Hill is found on our iconic Endeavour Vineyard in the Lytton Springs district of Dry Creek Valley. It was

planted using the heritage vines budwood propagation technique, where budwood from a pre-Prohibition vineyard was grafted onto phylloxera-resistant rootstock. For several years, we worked diligently to propagate virus-free vines, ultimately resulting in a “young vine” wine with “old vine” characteristics.

Spencer's Hill was also planted using a cutting-edge technique called variable vine row spacing, where vines were spaced wider than usual in lower fertility zones, and vice-versa. This Zinfandel is as complex and bold as its inspiration, Spencer. After attending college at Montana State University, Spencer's adventurous spirit led him to his passion for nature and wildlife. He now works as a fishing guide in some of the most spectacular fly-fishing areas of Montana.

Our winery has been “family-owned and sustainably farmed since 1972,” and there is a reason that the word “family” comes first. It is the heart and soul of our 50-year-old winery, and it drives our passion to make the best wines that we possibly can. We hope that when you open one of these bottles of wine with your family, you will feel like you are a part of ours, too!

# SAVOR THE COLORS OF PROVENCE



## 2023 WINE CRUISE

7 NIGHTS • SEPTEMBER 28 – OCTOBER 5, 2023

Join Dry Creek Vineyard second-generation owners Kim Stare Wallace and Don Wallace as you cruise the legendary wine regions of France's Rhône River Valley! You will be treated to the luxury of the beautiful 78-stateroom *AmaKristina*.

RESERVE YOUR CABIN TODAY!  
877-651-7447 • wineclub@expediacruz.com

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 50 <sup>th</sup> Anniversary Sparkling Chenin Blanc – <i>Clarksburg</i>	\$50.00	\$40.00	\$450.00
2021 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2021 Taylor's Vineyard Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$30.00	\$24.00	\$270.00
2020 The Mariness – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$35.00	\$28.00	\$315.00
2020 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – <b>SOLD OUT</b>	\$40.00	\$32.00	\$360.00
2021 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2019 Farmhouse Vineyard Zinfandel – <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
2020 Four Clones Vineyard Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2019 Historic Blocks Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2019 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2019 Spencer's Hill Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$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>	\$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>	\$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>	\$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>	\$65.00	\$52.00	\$585.00
2018 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$90.00	\$72.00	\$810.00
2019 50 <sup>th</sup> Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00

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