



*Merlot painting by Michael Surles.  
Featured on the 2001–2015 Merlot labels*



# BORDEAUX LOVERS CLUB NEWSLETTER

October 2022



A FAMILY LEGACY 50 YEARS IN THE MAKING



# Dry Creek

VINEYARD

Hello Wine Club Family!

Pinch me — we are already at the tail end of 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!

Our cover story this fall pays homage to our love of Bordeaux, France — particularly its traditional winemaking style of blending varieties. Please join us in recounting the inspiring origins of the name “Meritage,” starting from the beginning days of the winery to its widespread, international use today by all Bordeaux admirers alike. (And yes, that’s right, it’s Meritage, not Merit-*ah*ge!)

It’s now autumn, and you know what that means — harvest is here! Our winemaker Tim Bell has been working diligently with our harvest team to pick the grapes at their most optimal time and temperature. We can never fully predict what Mother Nature will give us, but we always wait in anticipation for the literal fruits of our labor. We can’t wait to see what our 51<sup>st</sup> harvest has to offer! As always, I love to hear from you, so please don’t hesitate to write and share your thoughts, wine moments and DCV memories with me at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com).

We look forward to seeing you soon!

Warmly,



Kim Stare Wallace  
President



Founder David S. Stare  
and Kim Stare Wallace in 1985.

## VINTAGE RECIPE: DCV SPICY BEEF CARBONNADE

PAIRING: *Meritage “Alluvial Gap”*

- 1 ½ lbs beef sirloin tips, cut for stew
- ¼ cup flour
- 1 tbsp K&D Mercantile Estate Olive Oil
- ¼ lb smoked bacon, chopped
- 2 large onions, coarsely chopped
- 3 cloves garlic, minced
- 1 tbsp brown sugar
- 1 tbsp K&D Mercantile Balsamic Vinegar
- 1 ½ cups Meritage
- 2 ½ cups beef broth
- 1 tbsp chili powder
- 3 sprigs each of rosemary, thyme and oregano
- 2 bay leaves
- Tabasco, to taste
- Salt and pepper, to taste

**METHOD:** Season beef in a small bowl with salt and pepper, then add flour and toss. In a large pot or Dutch oven over medium-high heat, heat olive oil. Add the beef and brown, about 6–8 minutes. Remove beef and set aside.

Add bacon and cook until the fat renders out, about 6–8 minutes. Add onions and garlic, and sauté until caramelized, about 30 minutes. Return the beef to the pot and add sugar, vinegar, wine, broth, chili powder, herbs, bay leaves, Tabasco, salt and pepper. Bring to a boil, then reduce heat to medium-low. Cover and simmer until the beef is tender, about 1 hour. Remove herb sprigs and bay leaves. Best served over rice or alongside fresh bread. *Serves 4–6.*



## MERITAGE, A WINEMAKER'S ART FORM

Fifty years of winemaking means not just fantastic, tried-and-true wines, but also a calling to shift the culture and values in our home appellation. Since the early days of the '70s, our family winery advocated for traditional Bordeaux-style blending — founder David S. Stare was among California's first vintners to plant Merlot and Cabernet Franc for just that purpose. However, federal law restricted winemakers to specific percentages and other "rules," sparking an industry trend to bottle just single varieties. For a wine to be labeled with a varietal name like "Cabernet Sauvignon," it must derive at least 75% of the blend from that grape. If it didn't, the wine had to be labeled as mere "Red Table Wine." This meant that even if Dave made the best wine of his life with a final blend of 74% Cabernet Sauvignon and 26% Merlot, it would be "Red Table Wine," and therefore challenging to sell!

Dave and a group of American vintners found this unacceptable, so in 1988, they came together to form The Meritage Association (now The Meritage Alliance) to identify and promote handcrafted wines blended from "noble" Bordeaux varieties. They needed a classification that would encourage maximum creativity in blending, without being hampered by a generic name. Fast forward

over 25 years later, The Meritage Alliance is stronger than ever, with Meritage wine blossoming into one of America's fastest growing wine categories. The name "Meritage," a combination of the words "merit" and "heritage," was selected from over 6,000 entries in an international contest. Once the classification was officially established, we promptly removed the labels from our 1985 vintage of red wine and printed updated Meritage labels.

Our 1985 Meritage has been recognized since then as the first wine to proudly display its name. The red noble Bordeaux varieties that can be included for a Meritage classification are Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot and the rarer Saint-Macaire, Gros Verdot and Carménère. The white noble Bordeaux varieties are Sauvignon Blanc, Sémillon and Muscadelle du Bordelais. If any other variety makes up the blend, the wine is not considered a Meritage and will just state "Red Wine" or "White Wine" on the label. Over the years, "Meritage" has been widely adopted into the English lexicon to describe a mixture of several things or something of unusually high quality. We hope that when you taste our Meritage wines, you'll agree that they're in a class of their own and deserve this artistic distinction!

# WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2021 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2021 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2021 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2020 Heritage Vines Zinfandel – <i>Sonoma County</i> – <b>NEW RELEASE</b>	\$27.00	\$21.60	\$243.00
2019 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2020 Old Vine Zinfandel – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2019 The Mariner – <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
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> – <b>SOLD OUT</b>	\$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
2021 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – <b>NEW RELEASE</b>	\$40.00	\$32.00	\$360.00
2021 Petite Zin Rosé – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$25.00	\$20.00	\$225.00
2019 Farmhouse Vineyard Zinfandel – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2020 Wallace Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$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
2020 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$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
2019 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$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
2019 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$65.00	\$52.00	\$585.00
2019 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2019 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$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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