



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



ZIN 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 50th 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 honors our passion for tradition. Please join us for the pioneer tale of our beloved Heritage Zinfandel vines — a painstakingly long yet rewarding journey of preserving the characteristics of pre-Prohibition vines in our modern-day wines. A true balancing act with Mother Nature, it's a story not to be missed for any Zinfandel lover!

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 51st 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.

We look forward to seeing you soon!

Warmly,



Kim Stare Wallace
President



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

VINTAGE RECIPE: TITANIC LAMB MEATBALLS

PAIRING: *Vogensen Ranch Zinfandel*

FOR THE MEATBALLS:

- 2 tbsp K&D Mercantile Estate Olive Oil
- 3 cups breadcrumbs or diced stale bread
- 1 cup whole milk
- 2 large eggs
- 2 lb ground lamb
- ½ medium onion, minced
- 1 clove garlic, grated

- ½ cup fresh chopped parsley
- 1 tbsp dried oregano
- ½ cup grated Parmesan cheese
- 1 ½ tsp Kosher salt
- ½ tsp freshly ground black pepper

FOR THE SAUCE:

- 2 tbsp K&D Mercantile Estate Olive Oil
- 1 clove garlic, grated

- 1 28-ounce can crushed tomatoes
- ½ cup Zinfandel
- ½ cup chicken broth
- Salt and pepper, to taste
- ¾ cup ricotta, for garnish
- Fresh chopped parsley, for garnish

METHOD: Preheat the oven to 400°F and drizzle olive oil onto a baking sheet. Combine bread and milk in a small bowl and set aside to soak. In a large bowl, beat the eggs, then mix in lamb, onion, garlic, parsley, oregano, cheese, salt and pepper. Add the bread and milk mixture into the bowl, and mix until just combined. (Be careful to not overmix, or else you'll get tough meatballs!) With wet hands, form 4 large meatballs. Arrange meatballs on the baking sheet and bake until golden brown or an internal temperature of 160°F, about 30 minutes.

Heat olive oil in a large pan over medium-high heat, then sauté garlic, about 1 minute. Stir in crushed tomatoes, wine, chicken broth, salt and pepper. Bring to a boil, then reduce heat to medium-low and simmer until thickened, about 30 minutes. Transfer baked meatballs to the same pan and continue cooking until they are tender, spooning sauce over them frequently, about 6–8 minutes. To serve, top with ricotta cheese and parsley, and enjoy alongside pasta or rice. *Serves 4.*



HERITAGE IN OUR VINES

For five decades, Zinfandel has played a pivotal role in the philosophy of our family winery. Our founder, David S. Stare, selected this variety for his first vintage of red wines in 1973, and it has been a part of our story ever since. Zinfandel is thought to have been originally planted in the Dry Creek Valley by Italian immigrants in the late 1800s, and some of those historic vineyards still exist today.

Zinfandel itself had its own history of ups and downs, going through an awkward phase in the 1980s. White Zinfandel became quite popular and helped preserve old vines, despite steering production in a direction that many red wine drinkers shun. At the same time, Zinfandel vines in general were dying and being torn out for housing developments and other higher-yielding varieties. Our family winery, and others enamored with the qualities of Zinfandel, thus began a mission to preserve, protect and promote red Zinfandel.

In 1982, Proprietor Don Wallace and Vineyard Manager Duff Bevill started an experimental project to preserve the heritage of old vine vineyards planted in the late 1800s and early 1900s. They harvested budwood from Mazzoni Ranch, a pre-Prohibition vineyard, and then carefully grafted the budwood onto phylloxera-resistant rootstock. Phylloxera is a type of small but deadly plant lice that

attacks the roots of grapevines, and the global wine industry has long struggled with keeping it at bay in their vineyards. This made it incredibly important that this was a detail of their vine propagation process.

For several years, Don and Duff worked diligently to preserve the lineage by screening and propagating the virus-free vines. Finally, in 1997, the Heritage clone process concluded with a “young vine” wine that displayed “old vine” Zinfandel characteristics, reminiscent of turn-of-the-century heirloom vines. We are proud to say that our Heritage clone now represents the gold standard for delicious, well-balanced Zinfandel from Sonoma County!

Moreover, the Heritage clone became the backbone of our estate Zinfandel program and was planted at Wallace Ranch, Spencer’s Hill and Farmhouse Vineyard, as well as Somers Ranch — our longtime growing partner. What’s fascinating is that the location and *terroir* of each site produce completely distinctive wines, even though they’re planted with the same clone. We hope that when you taste these well-balanced Zinfandels, you’ll understand why we’ve been an advocate of this exceptional variety for 50 years!

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> – NEW RELEASE	\$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	20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 50 th Anniversary Sparkling Chenin Blanc – <i>Clarksburg</i> – SOLD OUT	\$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> – NEW RELEASE	\$30.00	\$24.00	\$270.00
2020 The Mariness – <i>Dry Creek Valley</i> – SOLD OUT	\$35.00	\$28.00	\$315.00
2021 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2021 Petite Zin Rosé – <i>Dry Creek Valley</i> – SOLD OUT	\$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> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2020 Four Clones Vineyard Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$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> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2020 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$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> – NEW RELEASE	\$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> – NEW RELEASE	\$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> – NEW RELEASE	\$90.00	\$72.00	\$810.00
2019 50 th Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00

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