

2021 SPENCER'S HILL ZINFANDEL

Dry Creek Valley

BLEND
 87% ZINFANDEL, 13% PETITE SIRAH

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$48.00	\$38.40	\$432.00

WINEMAKER NOTES: Named after the son of second-generation owners Kim and Don Wallace, Spencer's Hill Zinfandel is grown in two small parcels in our iconic estate Endeavour Vineyard in the Lytton Springs area of Dry Creek Valley. Located at the very top of the vineyard, Spencer's Hill provides us with Zinfandel fruit that is concentrated and intense. The fruit from this dramatic hillside produces intense aromas of blackberry pie, black cherry, ripe raspberry and blueberry. Secondary aromas of dark chocolate, vanilla, black pepper and cardamom come forward after a few minutes of airing. Hints of chai-spiced black tea intermingle with rich flavors of black cherry, blueberry, blackberry pie and baking spices. Fine tannins shine through with refreshing acidity and exquisite balance. The long, lingering finish of this voluptuous Zinfandel showcases the expressiveness and complexity of the site.

AGING POTENTIAL: 4–7+ YEARS. 916 CASES PRODUCED.



**WINE CLUB
 NEWSLETTER**

Autumn 2024



A FAMILY LEGACY OVER 50 YEARS IN THE MAKING

SPICED BRAISED LAMB SHANKS WITH RED WINE SAUCE

PAIRING: 2021 Spencer's Hill Zinfandel

PREP TIME:	COOK TIME:	TOTAL TIME:	SERVINGS:
10 minutes	3 hours	3 hours, 10 minutes	4

- 4 lamb shanks
- Salt and pepper, to taste
- 2 tbsp K&D Mercantile Olive Oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 4 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp smoked paprika
- 1 cinnamon stick
- 2 cups red wine
- 2 cups beef or vegetable broth
- 2 tbsp tomato paste
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 1 bay leaf
- Chopped parsley, for garnish

METHOD: Preheat the oven to 325°F and season the lamb shanks generously with salt and pepper. In a large Dutch oven over medium-high heat, add olive oil and sear the lamb shanks on all sides until golden. Remove and set aside.

In the same pot, add onion, carrots and garlic. Cook for 5–6 minutes until the vegetables start to soften. Stir in cumin, paprika and cinnamon, and toast for 1 minute. Stir in red wine, broth and tomato paste. Return the lamb shanks to the pot. Add rosemary, thyme and bay leaf.

Cover and transfer to the oven. Braise for 2.5–3 hours, or until the meat is tender and falls off the bone. When done, skim off the excess fat from the surface. Before serving, spoon the red wine sauce over the top of the lamb shanks and garnish with parsley.

NOTE: For a vegetarian option, consider a root vegetable medley, such as sweet potatoes, beets, fennel and celery root, in place of lamb.



Autumn 2024

Dear Wine Club Members,

As we were preparing your Autumn wine club shipment, we had just celebrated the anniversary of our founding — August 24, 1972 — and were getting ready to welcome the first picks of the season into the winery. These two annual rituals always inspire me to take a moment and marvel at the fact that our family business began back in 1970, after my dad, David S. Stare, returned from a trip to France with a wild and crazy idea. With a newfound passion for winemaking, he decided to sell everything we owned, pack our family into our mint-green station wagon and drive across the country to start a winery.

It's taken a heap of hard work and a community of dedicated, talented people to make us what we are today, and my dad's "bull-headed" determination has always been our guiding light. From establishing Dry Creek Valley as an official appellation to standing firm against the pressures to sell out, we've stayed true to our roots. Our family has poured our hearts into every bottle, committed to producing wines that reflect the unique terroir of this valley we love so much.

I'm filled with gratitude — for my dad's vision; for the hard work of our team; and for the tireless efforts of my husband, Don Wallace, whose leadership when we took over the winery in the early 2000s set us up for the success we have today. Most importantly, I thank you, our loyal supporters. Your belief in us and our wines has made this journey possible.

As always, please feel free to write to me at wineclub@drycreekvineyard.com to share your feedback on your wine club membership or your favorite moments with our wines.

Warmly,



Kim Stare Wallace
President



2023 TAYLOR'S VINEYARD SAUVIGNON BLANC *Dry Creek Valley*

BLEND 100% SAUVIGNON BLANC — MUSQUÉ CLONE		
RETAIL \$33.00	20% SAVINGS BOTTLE \$26.40	25% SAVINGS CASE \$297.00

WINEMAKER NOTES: Sauvignon Musqué is a unique clonal selection of the Sauvignon Blanc variety and a delicious interpretation of the classic varietal, crafted from a vineyard named after Taylor, Kim and Don Wallace's daughter. This vintage of Taylor's Vineyard Sauvignon Blanc displays intense aromas of mango, passionfruit and guava, with a hint of orange blossom. Those notes are echoed on the palate, along with pineapple, peach and lime curd, as well as subtle notes of ripe grapefruit and mandarin orange. Full of complexity and depth, the Musqué clone exhibits the luxurious mouthfeel and texture of a balanced and elegant white wine, while stainless-steel fermentation preserves the excellent structure and vibrant acidity.

AGING POTENTIAL: 1–3+ YEARS. 715 CASES PRODUCED.



2022 FOUR CLONES VINEYARD ZINFANDEL *Dry Creek Valley*

BLEND 87% ZINFANDEL, 11% PETITE SIRAH, 2% ALICANTE BOUSCHET		
RETAIL \$48.00	20% SAVINGS BOTTLE \$38.40	25% SAVINGS CASE \$432.00

WINEMAKER NOTES: This delicious Zinfandel comes from our Four Clones Vineyard, an incredible 4.4-acre property that honors a bygone era of grape growing and represents the heritage of old vine vineyards for generations to come. This vintage includes a touch of Petite Sirah and Alicante Bouschet, planted adjacent to the Zinfandel. At first swirl, fragrant aromas of cherry pie, wild blackberries and spiced plum come forward. A few minutes of airing reveal notes of cranberry sauce, oak toast, espresso and cumin. On the palate, cherry pie, black cherry and ripe blueberry linger with notes of cocoa powder, allspice and sweet tobacco. The tannins are silky and smooth to lend a round, rich mouthfeel. Full-bodied and complex, this estate Zinfandel is impeccably balanced with a mouthwatering finish.

AGING POTENTIAL: 3–6+ YEARS. 475 CASES PRODUCED.

UPCOMING EVENTS



VIRTUAL COOKING CLASS: CACIO E PEPE

Saturday, November 9, 2024
4:30 P.M.–6 P.M. PACIFIC

Starting from \$150
Per Ingredient Kit (Serves 2)



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HOLIDAY CELEBRATION

Saturday, November 29, 2024
12–4 P.M.

Complimentary for Club Members
\$40 Per Person for General Public



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