



# THE MARINER CLUB NEWSLETTER

*Spring 2025*



A FAMILY LEGACY OVER 50 YEARS IN THE MAKING



# Dry Creek

VINEYARD

Spring 2025

Dear Mariner Club Family,

Spring is in full bloom here in Dry Creek Valley, and with it comes a renewed sense of energy and excitement throughout the winery. The plum blossoms are putting on a beautiful show, and our winemaking team is focused on bottling the latest vintages that capture the essence of our region.

We are delighted to welcome you to your first shipment as a member of the 2025 Mariner Club. The selections in this shipment are truly special — limited-production bottlings crafted to showcase the unique terroir of Dry Creek Valley. As you sip the 2023 Petite Zin Rosé, you'll find it's fresh and bright — the perfect wine to celebrate spring. The 2021 Vogensen Ranch Zinfandel and 2022 Malbec will give you a taste of the varietals that are key components of some of the wines you work with in the wholesale market. Each bottle represents our “no compromises” philosophy and commitment to crafting wines that are balanced, food-friendly and true to the valley we love.

Meanwhile, our sales team is hitting the road, visiting markets and connecting with you, our valued partners. Your dedication and hard work are deeply appreciated, and we are excited to continue working together to make 2025 a successful and rewarding year.

Thank you for your passion for our wines and for being an essential part of the Dry Creek Vineyard story. We hope you enjoy these exclusive selections, and we look forward to raising a glass with you in the near future.

Warmly,



Kim Stare Wallace  
President & Second-Generation Owner



## UPCOMING EVENTS



### FRENCH GARDEN MARKET

*Saturday, May 10, 2025*  
NOON–4 P.M.

*Aristan market celebrating our newest releases of Rosé & Blancs*



SCAN THE QR CODE TO LEARN MORE  
OR PURCHASE TICKETS.



### 15TH ANNUAL SUMMER OF ZIN

*Saturday, June 14, 2025*  
12–4 P.M.

*Outdoor concert featuring Beatles tribute band The Sun Kings*



SCAN THE QR CODE TO LEARN MORE  
OR PURCHASE TICKETS.

For a full listing of 2025 events, please visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events).  
*We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.*



## 2023 PETITE ZIN ROSÉ

### *Dry Creek Valley*

**BLEND**

78% ZINFANDEL, 21% PETITE SIRAH, 1% ALICANTE BOUSCHET

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$32.00	\$25.60	\$288.00

**WINEMAKER NOTES:** This delicious wine was crafted, first and foremost, from our love of Zinfandel, and is perfect for warm summer days. We allow the juice just enough time with the skins to gather some complexity and a healthy splash of color before fermenting it in stainless steel at cool temperatures. A small addition of Petite Sirah lends complexity and freshness to this limited-production rosé. Our 2023 vintage of Petite Zin Rosé presents initial aromas of watermelon, strawberry and raspberry. After a few minutes in the glass, notes of cucumber and hibiscus are revealed. The palate is refreshing with flavors of kiwi, cranberry and honeydew melon, alongside hints of whipped cream, pomegranate and white pepper. The addition of Petite Sirah lends a beautiful crimson color and layers of fresh fruit. This luxurious rosé features a round and inviting mouthfeel combined with lively acidity. This wine is delicious and light with lovely intensity and a crisp finish.

**AGING POTENTIAL:** 1–3+ YEARS. 905 CASES PRODUCED.



## 2022 MALBEC

### *Dry Creek Valley*

**BLEND**

98% MALBEC, 2% MERLOT

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$42.00	\$33.60	\$378.00

**WINEMAKER NOTES:** Malbec, with its origins entrenched in Bordeaux and Argentina, has a home here in California and Dry Creek Valley. With beautiful depth and spicy complexity, this variety makes an outstanding, limited-production single bottling, as well as an excellent blending component for our Meritage and The Mariner wines. Grown on our property right across the road from our family winery, a few barrels of our estate Malbec are reserved each vintage as a special wine produced exclusively for our wine club members. The 2022 vintage has dramatic and vibrant aromas of blackberry, black cherry and dark chocolate. A few minutes of airing reveal scents of plum, cinnamon, damp earth and sage. On the palate, flavors of bright plum and black cherry shine with a rich complexity, framed by nuances of raspberry, allspice and toasted cardamom. Soft, supple tannins and silky mouthfeel lead to a refined finish, showcasing an elegant balance.

**AGING POTENTIAL:** 3–5+ YEARS. 658 CASES PRODUCED.

## 2021 VOGENSEN RANCH ZINFANDEL

### *Dry Creek Valley*

**BLEND**  
84% ZINFANDEL, 16% PETITE SIRAH

RETAIL	20% SAVINGS BOTTLE	25% SAVINGS CASE
\$46.00	\$36.80	\$414.00

**WINEMAKER NOTES:** Rising more than 800 feet off the valley floor, Vogensen Ranch is located on the back of Bradford Mountain and is one of the more extreme growing sites in all of Dry Creek Valley. We have isolated a steeply sloped, well-draining area of the vineyard called “Barn Block” to create this bottling for our single-vineyard series. The undulating nature of the terrain and east-facing sun exposure provide grapes that are beautifully ripened and lead to a wine that is silky, textured and well-balanced. Aromas of blueberry, blackberry and black cherry jump from the glass and intermix with spicy nuances of nutmeg, cinnamon and black tea. Juicy, rich dark fruit flavors of brambleberries and plum come forward, combined with deeper notes of black pepper and mushroom. The soft tannins flesh out the vibrant finish, all framed by refreshing acidity and superb roundness.

**AGING POTENTIAL:** 3–7+ YEARS. 410 CASES PRODUCED.



## DRY CREEK ZIN KICKIN’ CHICKEN

**PAIRING:** 2021 *Vogensen Ranch Zinfandel*

**PREP TIME:**  
6 hours (with marination)

**COOK TIME:**  
30 minutes

**TOTAL TIME:**  
6 hours, 30 minutes

**SERVINGS:**  
4

- 4 chicken breasts, cut into ½-inch cubes
- 3 tbsp K&D Mercantile Adobo Spice Rub
- 2 tbsp butter, unsalted
- 2 tbsp K&D Mercantile Estate Olive Oil
- ½ red bell pepper, sliced
- 1 medium red onion, minced
- 3 cloves garlic, minced
- 3 cups button mushrooms, sliced
- ¼ cup K&D Mercantile Balsamic Vinegar
- ½ cup Zinfandel
- 1 ½ cups chicken stock
- Green onions, thinly sliced, for garnish
- Parsley, minced, for garnish

**METHOD:** Sprinkle chicken with Adobo rub and refrigerate for 6 hours or overnight in a covered container.

Using a large skillet or Dutch oven, heat butter and olive oil over medium-high heat. Sauté the onions and bell peppers until soft, about 5 minutes. Add garlic and chicken and cook for 5 minutes. Then, add mushrooms and cook an additional 5 minutes. Stir in vinegar, Zinfandel and chicken stock, and bring to a boil. Reduce heat to medium-low and simmer for 10–15 minutes until flavors marry. Garnish with green onions and parsley.