

The Helm

Dry Creek
VINEYARD



WINE CLUB NEWSLETTER
WINTER 2025



Dear Wine Club Members,

As we wrap up our 54th harvest, I can't help but reflect on how much has changed — and how much has remained constant — since my dad first founded Dry Creek Vineyard in 1972. Each vintage is a reminder that wine is about more than farming and fermentation. It's about place, patience and people — and the way a simple bottle can bring us together.

One wine that speaks to this evolution is our Sparkling Chenin Blanc, which is returning just in time for the holidays. It's a joyful departure from our usual cellar routine, crafted in a way that's very different from our still wines, as our main feature in this issue of The Helm explains. Recently, I smiled when I saw Wine Enthusiast call Chenin Blanc "the cool kid's grape." I thought, finally! We've been in love with this variety for over 50 years. My dad took a leap of faith on Chenin Blanc in Clarksburg long before most recognized the appellation's potential, and to this day, it remains the one exception we've made to sourcing outside of Sonoma County.

Winter also marks the release of our newest vintage of Endeavour Cabernet Sauvignon — a wine that represents both our values and our vision. Strategically planted to take advantage of the diverse soils on our estate property, Endeavour Vineyard contains its own sustainable ecosystem, complete with a natural pond to collect rainwater. Because we farm with this kind of care, we can take a gentle hand in the cellar. Minimal intervention means our wines are vegan, gluten-free, fermented to dryness, and free of unnecessary additives. That's the beauty of farming with care: The vineyard does the work, and the wines tell the story.

As you gather this season — around holiday tables, by the fire, or in moments of quiet celebration — I hope our wines, from the elegance of Sparkling Chenin Blanc and the strength of Endeavour Cabernet to the debut of our newest Bordeaux-style blend, SeaQuelle, add that final exclamation point of joy. Thank you for being part of our Dry Creek Vineyard family!

Warmly,

A handwritten signature in black ink, reading "Kim Stare Wallace".

Kim Stare Wallace
President & Second-Generation Owner



On the cover:
"Vigilant" by Sonoma County
artist Michael Surles

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A Sparkling New Chapter in Our Chenin Blanc Story

WE’VE ALWAYS HAD A THING FOR CHENIN BLANC. In fact, it was one of the very first wines our founder, David Stare, crafted back in 1972 after falling for the aromatic whites of France’s Loire Valley. While trends have come and gone, our love for this vibrant, refreshing varietal has never fizzled — and lately, it’s been making quite the comeback.

We’re proud to produce the top-selling Ultra Premium Chenin Blanc in the U.S., according to recent trade data, but we couldn’t stop there. For our 50th Anniversary, we decided to give Chenin Blanc a little sparkle —

and our first-ever Sparkling Chenin Blanc was born. The response? Let’s just say it popped off. You loved it so much, we knew it had to become a regular part of our portfolio!

Handcrafted in the Méthode Champenoise from grapes grown in the Wilson Ranch vineyard in the Clarksburg AVA, our 2023 Sparkling Chenin Blanc is bright, crisp and ready to turn any moment into a celebration. “This wine is truly a dream come true for me,” says President and Second-Generation Owner Kim Stare Wallace. “I’ve always loved bubbles, and bringing that effervescence to our Chenin Blanc has been a longtime goal.”

“This wine is truly a dream come true for me...”

Director of Winemaking Tim Bell adds, “Working with Chenin Blanc in the Méthode Champenoise tradition has been incredibly exciting. Chenin Blanc develops amazing complexity even at lower sugars and higher acids, making it perfect for sparkling wine.”

While it’s not in your fall club shipment, our Sparkling Chenin Blanc has arrived just in time for the holidays — and we’d love to see it join your other Dry Creek Vineyard favorites on the table. Because honestly, the only thing better than a toast...is a toast with bubbles!

2023 SPARKLING CHENIN BLANC WILSON RANCH, CLARKSBURG

- Blend: 90% Chenin Blanc
10% Cabernet Franc
- Fermentation: Stainless steel fermented at 52–58°F for about 19 days
- En tirage: Aged on the lees 19 months
- Alcohol: 12.5%
- Dosage: 3.8 g/L
- Brix: 18.7
- pH: 3.04
- TA: 7.49 g/L

Winemaker Comments

Fermented in 100% stainless steel, this exquisite sparkling wine is bright, crisp and refreshing. Aromas of tart white peach, honeydew melon and Fuji apple rise from the glass, layered with delicate floral notes. Subtle hints of lemon curd, brioche and red fruits add depth and intrigue. On the palate, lively flavors of lemon blossom, kiwi and green apple mingle with accents of raspberry and pomegranate. The finish is clean and mineral-driven, with a touch of creaminess and balanced acidity. This fresh and elegant sparkling wine is delightful now, yet also has the potential to age gracefully for more than five years.





How We Make Sparkling Wine

A LESSON IN THE MÉTHODE CHAMPENOISE

Harvest—The grapes are harvested a little earlier to preserve bright acidity and fresh flavors.

Base Wine—The base wine is fermented in stainless steel to create a base that’s bright, crisp, and refreshing.

Tirage—A mixture of sugar and yeast was added to the base wine to initiate a secondary fermentation in the bottle, producing the carbon dioxide that creates the wine’s bubbles. It was then aged on the lees for 19 months, allowing the development of complex flavors and aromas like brioche and toast, as well as a little creaminess on the palate.

Riddling—The bottles were inverted allowing the lees and sediment to settle into the neck of the bottle. To help with this process, the bottles are rotated and agitated multiple times per day over a period of time.

Disgorgement—The neck was submerged into a refrigerated solution, creating a frozen ice plug with the lees and sediment. Since the wine is under pressure, the frozen plug was ejected when the crown cap was removed.

Dosage—We added a dosage — a fancy French term for a mix of wine and sugar — to dial in the right balance of acidity and residual sugar in the sparkling wine. The dosage was 3.8 g/L, a level of sweetness that categorizes this as a Brut sparkling wine.

Scan to learn more about our Sparkling Chenin Blanc. >



More Exclusive Perks for Members!

As part of our commitment to making your wine club membership truly special, we’ve expanded our collection of exclusive benefits with even more local lodging, tour, and culinary partners. From discovering new favorites to revisiting beloved classics, you’ll enjoy unique products and services along with special savings through these offers.



For more details or to redeem an offer, please visit drycreekvineyard.com/benefits or scan the QR code.



LODGING BENEFITS

Save on your next stay with these exclusive offers.

Art House Hotel, Santa Rosa

20% savings on stays



The Courtyard by Marriott, Santa Rosa

15% savings on a night’s stay



The Gables Wine Country Inn, Santa Rosa

15% savings on stays of 2 or more nights



Hotel E, Santa Rosa

20% savings on stays



Hyatt Sonoma Wine Country, Santa Rosa

15% savings on a night’s stay



The Lodge, Healdsburg

Discounted rate on stays, plus complimentary parking

TOUR BENEFITS

Explore Wine Country under pedal power.

Bike Healdsburg

10% savings on party bike tours

Getaway Adventures

\$20 savings per person on any guided tour and/or

\$10 savings per person on any bike rental

CULINARY BENEFITS

Ideal companions for your favorite Dry Creek Vineyard wines.

Point Reyes Farmstead Cheese Co.

20% savings on your next online purchase



Cork & Fork

A FEAST FOR FALL

KALE AND FALL FRUIT SALAD WITH CIDER DRESSING

PREP TIME: 15 MINUTES
SERVINGS: 4
PAIRING: 2024 THE MARINESS

- 4 cups baby kale
- 4 figs, quartered
- 1 ripe pear, cored and thinly sliced
- Juice from 1/2 a lemon
- 1 cup red grapes, halved
- 1/4 cup dried cranberries
- 1/4 cup pomegranate seeds
- 1/4 cup blue cheese, crumbled
- 1/4 cup goat Brie, cut into small wedges or chunks
- 1/4 cup toasted hazelnuts, roughly chopped

CIDER DRESSING

- 1/4 cup extra virgin olive oil
- 1/4 cup cider vinegar
- 1/4 cup cider
- 1 tsp mustard
- 1 tsp honey
- Salt and black pepper to taste

Core and slice the pear, then squeeze fresh lemon juice on it to prevent browning. Quarter the figs, half the grapes, chop the hazelnuts and cut the Brie into wedges or chunks. Place kale in a wide shallow salad bowl. Sprinkle the fruit, cheese and nuts on top of the kale.

To make the dressing, put all the dressing ingredients in a wide mouth jar. Blend to a creamy consistency using an immersion blender. Drizzle the dressing on the salad just before serving or serve with the dressing on the side.

PAN ROASTED FILET MIGNON WITH RED WINE MUSHROOM SAUCE

PREP TIME: 15 MINUTES
SERVINGS: 6
PAIRING: 2022 ENDEAVOUR CABERNET SAUVIGNON

- Six filet mignon (6 oz portions – 1 per person)
- 1 tbsp fresh thyme, lightly chopped
- 2 cups beef stock
- 2 cups Cabernet Sauvignon
- 1/4 cup red wine vinegar
- 2 tbsp unsalted butter
- 1 pound mushrooms
- 1/4 cup extra virgin olive oil
- Sea salt to taste

Preheat oven to 400°F.

Chop mushrooms roughly to desired consistency for the sauce.

Season both sides of the filets with salt and pepper, and sear in a hot pan with olive oil until golden brown, about 2 – 3 minutes on each side. Remove from pan, and set aside.

In the same pan that the meat was cooked, add the Cabernet Sauvignon, mushrooms and red wine vinegar, and reduce until syrupy. Add beef stock and thyme, and reduce until sauce coats the back of a spoon or by 2/3. When ready to serve, season with salt and pepper, and stir in 2 tablespoons of butter.

Place meat in 400° oven, and cook for about 4 minutes or until desired temperature is reached, (120° for medium rare, 135° to 140° for medium).

Remove filets from oven, and let rest for five minutes. Place the filet mignon on the center of the plate and spoon the sauce on top.

Scan to see more recipes and pairings. >





What We're Sipping

Winter is a season for gathering, celebrating, and savoring life's simple pleasures. Our team has selected four wines that shine at the holiday table and beyond. From cozy nights in to festive occasions, here's what we're enjoying this season.

DCV3 SAUVIGNON BLANC | Wes Wallinger, Director of Sales Operations

"I can't get enough of our DCV3 Sauvignon Blanc — it's crisp, vibrant and always a crowd-pleaser. This vineyard put Sauvignon Blanc on the map in Dry Creek Valley, and the 2023 vintage bursts with citrus and tropical fruit that keeps me coming back for more."

FOUR CLONES VINEYARD ZINFANDEL | Sylvia Abdel-Kader, Administrative Assistant

"This is my go-to for a great night with friends — bold, juicy, and full of personality, just like our gatherings! One sip of this Zinfandel and the conversation flows as easily as the wine."

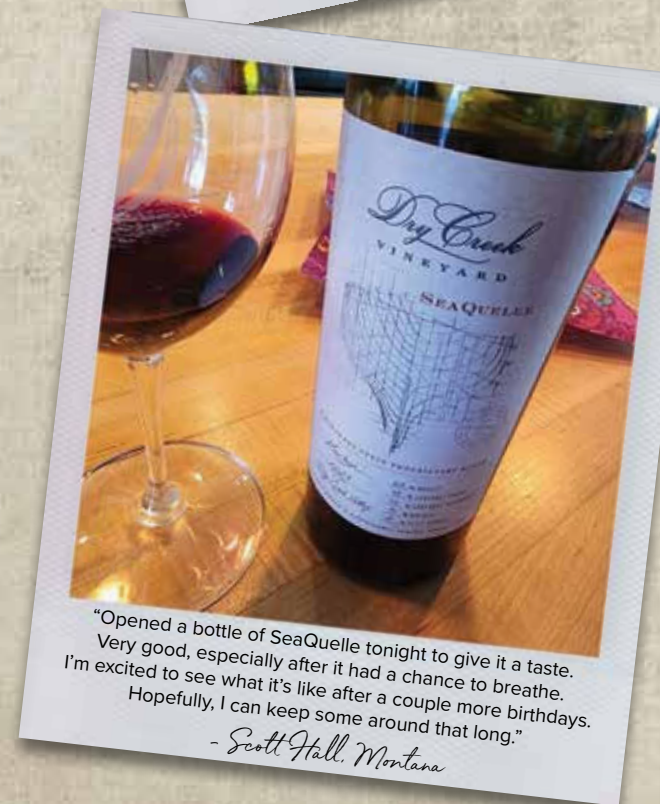
ALLUVIAL GAP MERITAGE | Amanda Witzel, Wine Club Manager

"Our Alluvial Gap Meritage is beautifully balanced, with rich dark fruit, subtle spice, and a long, velvety finish. It's the kind of wine that turns any dinner into something memorable."

ENDEAVOUR CABERNET SAUVIGNON | Abel Garcia, Cellar Assistant

"Working in wine production, I get to see firsthand how much care goes into making our Endeavour Cabernet. It's big, bold, and delicious — the kind of wine I'm always excited to share at the end of the day."

Heard Through the Grapevine



SHARE YOUR DRY CREEK VINEYARD MOMENTS
IN OUR WINE CLUB FACEBOOK GROUP. >



2025 Member Milestones

35+ YEARS

Jerlyn Mask
Julie & Bob Hess
Harald Westendorf
Paul Helbig

30 YEARS

David Trujillo
Kathy Davenport
Gail Mesecar
Paul & Nina Major
Fidelis Umeh
Michael Grace
James & Joyce Pohl
Rebecca Olness
Eric & Maria Gunderson
John Juntunen
Jack Rosano
Terry Blanchard
Pamela Lenhert
Julie & Carl Lipe
Carl Arnoult & Aurora Pan
Judy & Craig Storer
James & Carol Trettin
Winston Bowen
Chuck Strebel
David Cook
Gary Ford
Kathy Wilson

25 YEARS

Arthur Walton
Rick Koebsell
Sara Jenner
Celene Voyles
Al Nicora
Doug Cover
Paul Wyskoczka
Robert Richard
Steve Mallory
Warren Montgomery
Steve Koziolk
Robert Teague
Cary Pallin

Wesley Hackett
Margaret McLean
Navid Saidi
Jeff Dickinson
Laura Gentilcore
Matthew Breite
Juan Martinez
Mark Swanlund
Kenneth Vandenbroucke
Scott Boyd
Lee & Sandy Chase
Kristine Tucker
Hugh B. McIntyre
Gary Preston
John Nardone
Ana & Dave Reichert
John Wilharm
James & Wendy Lynd
David Schweiger
Briton Kitching
Davye Gould

20 YEARS

Richard Renk
Jeffrey Rollings
Nate Wesenberg
Scott Ellerthorpe
Aimee Nash
Jim Dunbar
Louise Berry
James Adams
Denise Virgil
Jonathan Neumann
Mary Dymond
Joe Schaben
Sam Reyes
Charles Sims
Roberta Poulos
Janeen Earwood
Robin Bumgarner
Judy & Richard Pfeifer
Kerry Uffman
Cherie Reiter

15 YEARS

Jim Williams
Jessica Cruz
Bob Yastishak
Gloyd Robinson
Greg Rinard
Richard Gilbert
Charles Brown
James Stratton
Howard Shiels
Brad Bonkoski
John Sourbeer
Ted & Martha Ryczek
Charles Fly
Sarah Nowlin
Mario Ramirez
Jesse Burke
Terence Roche
Nick VanHeel
Harry Lowenthal
Kenneth Downs
Paul Burns
Emily A. Miller
Elizabeth Benham
Renee Olson
Cori Amstad
Michael Zuerlein
Barry Sample
Don Dailey
Rhodes Trussell
Robert Richard
Perry Livingston
Cathy Reynolds
Mark Raskob
Gloria Sturgis
Brian O'Neill
Alexander Scagnelli
Brent Gast
Michael Panec
Gregory B. Simpson
Bill Nance
Jim Laughlin
Julie & Warren Krch
Chip Uffman

Jesse Malvesti
Alexandra Resch
Frank Kissel
Gary Maxwell
Stewart Thompson
Ann Benson
Jerimi Ullom
Nadine Franczyk
Caroline Mercer
David Self
Don & Gail Gillies
David Adams
Daniel & Elizabeth Monticello