

BORDEAUX LOVERS CLUB



NEWSLETTER

.....
SPRING 2017

Dry Creek

VINEYARD

3770 LAMBERT BRIDGE ROAD
HEALDSBURG, CA 95448

WWW.DRYCREEKVINEYARD.COM
800-864-9463

Welcome to Our ~ BORDEAUX LOVERS CLUB ~

Thank you for joining our Bordeaux Lover's Club! We were inspired to create this club by our 45 years of working with Bordeaux varietals planted in the different districts and vineyards within Dry Creek Valley. We have been working in this region for over four decades, which has provided us valuable experience and knowledge of which properties can provide the best fruit that our region can offer.

To commemorate the 45th anniversary of our family winery, we chose to create a limited-production wine from the most widely recognized Bordeaux grape – Cabernet Sauvignon. Our 2014 45th Anniversary Cabernet Sauvignon pays homage to the early days of our family winery and the winemaking style of our founder, David S. Stare. Winemaker Tim Bell carefully considered the history of Dry Creek Vineyard Cabernet Sauvignon to create this unique, one-of-a-kind bottling. This commemorative bottling displays a nostalgic Retro label reminiscent of our first Cabernet.

We have always advocated for the artful blending of Bordeaux-style wines. Our original 1973 vintage of Cabernet was a blend of approximately 70% Cabernet Sauvignon and 30% Zinfandel, so Tim chose to add 3% of Spencer's Hill Zinfandel to honor both Dave and his grandson, Spencer. Each individual lot was picked at the optimal ripeness, stretching over a span of 32 days from mid-September to mid-October. Tim also included a touch of new American oak as a further nod to vintages of the 70s.

The fruit for this unique bottling was sourced entirely from our home appellation. To showcase the *terroir*, Tim selected fruit from the major growing districts of the Dry Creek Valley: the western slopes, eastern benchland, eastern slopes and Lytton Springs. A small lot of Cabernet was included from a special block in our Endeavour Vineyard. This section features low-yield vines in rocky soil, providing small berries with concentrated flavors. This prized juice was fermented in new oak puncheons using hand punchdowns, resulting in an extremely rich and dark component for our anniversary blend.

This exceptional wine is a true reflection of the heritage of our family winery. It is an incredible combination of yesterday's winemaking sensibilities, combined with the vineyard and winemaking advances of today.



2014 45TH ANNIVERSARY CABERNET SAUVIGNON – DRY CREEK VALLEY



RETAIL:
\$60.00

20% SAVINGS
BOTTLE:
\$48.00

25% SAVINGS
CASE:
\$540.00

PRODUCTION: 812 cases | BLEND: 82% Cabernet Sauvignon, 6% Petit Verdot, 4% Merlot, 3% Zinfandel, 3% Malbec, 2% Cabernet Franc | ALCOHOL: 14.3% | BRIX: Average 24.6
TA: 6.3g/L | HARVEST DATES: September 13 - October 14, 2014 | PH: 3.67
BARREL AGING: 18 months in French, Hungarian and American oak; 36% new oak
FERMENTATION: Average 17 days at 82° F - 88° F; pumped over twice daily.
VINE AGE: 15 - 20 years | YIELDS: 1 - 2 tons per acre

WINEMAKER COMMENTS: This special bottling pays homage to the early days of our family winery. Winemaker Tim Bell carefully considered the history of Dry Creek Vineyard Cabernet to create this unique, one-of-a-kind cuvée. Our original Cabernets were blended with Zinfandel, so 3% of Spencer's Hill Zinfandel was added to honor our founder, David Stare, and his grandson Spencer. Intense aromas of cherry and plum come forward with nuances of white pepper and thyme. The palate is full and rich with flavors of dark chocolate, black cherry and toast. A luxurious mouthfeel is balanced by fleshy tannins to create a seamless experience. Aging potential: 10-12 years

2014 CABERNET SAUVIGNON - WOLCOTT VINEYARD – DRY CREEK VALLEY



RETAIL:
\$50.00

20% SAVINGS
BOTTLE:
\$40.00

25% SAVINGS
CASE:
\$450.00

PRODUCTION: 303 cases | BLEND: 96% Cabernet Sauvignon, 4% Malbec
HARVEST DATES: September 15 - 22, 2014 | ALCOHOL: 14.2% | BRIX: Average 25.2
PH: 3.62 | TA: 6.3g/L | BARREL AGING: 19 months in French oak; 31% new oak
FERMENTATION: 10 days in fermenters at 81° F - 85° F; pumped over twice daily.
VINE AGE: 8 - 17 years | YIELDS: Less than 1 ton per acre

WINEMAKER COMMENTS: The 2014 vintage is our first vineyard designated Cabernet Sauvignon from Wolcott Vineyard since 1992. This stunning property in the northeastern corner of Dry Creek Valley has been owned by the Wolcott family since 1959. Lovingly farmed by our longtime vineyard manager Duff Bevill, this vineyard features gentle slopes that face both east and west, in a perfect microclimate with long days of vibrant sunshine and cool foggy evenings. This impeccable wine displays wonderful aromatics of cherry, black currant and blackberry notes. Additional airing reveals plum, thyme and hints of espresso and dark chocolate. The palate is full-bodied and fleshy with excellent tannin and structure. Aging potential: 8-10 years.

2014 DCV9 ESTATE PETIT VERDOT – DRY CREEK VALLEY



RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 252 cases | BLEND: 98% Petit Verdot, 2% Merlot | ALCOHOL: 14.5%
BRIX: Average 25.7 | TA: 6.5g/L | HARVEST DATE: September 15, 2014 | PH: 3.73
BARREL AGING: 18 months in French oak; 36% new oak
FERMENTATION: 12 days in fermenters; pumped over twice daily
VINE AGE: 13 years | YIELDS: Less than 1 ton per acre

WINEMAKER COMMENTS: Our Petit Verdot is planted in a small 3.55 acre section of our estate DCV9 vineyard in the Lytton Springs area of the Dry Creek Valley. Traditionally, our estate Petit Verdot adds a layer of blackberry and cassis as a blending component for our Bordeaux-style wines, but is delicious and bold in its own right. Initially, aromas of raspberry and boysenberry syrup come forward. The palate is robust with concentrated flavors of blackberry and cassis framed by dark chocolate and cocoa nibs. The tannins are silky and smooth, which pair nicely with the toasty components and ripe berry characters in the wine. Aging potential: 8-10 years.

GRILLED SKIRT STEAK WITH HERB SALSA VERDE



Pairing:

2014 45th Anniversary Cabernet Sauvignon

INGREDIENTS

½ CUP	olive oil, divided	1	skirt steak (about 1 ½ pounds), trimmed, cut into two or three 10-inch pieces
4	garlic cloves, finely chopped		
1 TBSP	lemon zest, finely grated		
2 CUPS	fresh herbs, such as tarragon, sage, and mint; coarsely chopped	GARNISH	lemon wedges
1 CUP	flat-leaf parsley leaves, coarsely chopped	TO TASTE	Kosher salt and freshly ground black pepper

METHOD: Mix ¼ cup oil, garlic, and lemon zest in a medium bowl; season with salt and pepper. Let marinate for 20 minutes. Add all herbs to oil mixture; stir until well coated. Let stand until herbs begin to wilt, about 10 minutes. Stir in remaining ¼ cup oil. Season herb salsa verde to taste with salt and pepper.

Add a little bit of olive oil to the pan, just enough to coat. Pan fry skirt steak on medium high heat until charred, about 2 minutes per side for medium-rare. Transfer skirt steak to a cutting board and slice against the grain on a diagonal. Season to taste with salt; return to platter with juices. Spoon herb salsa verde over. Serve with lemon wedges.

ALTERNATE COOK METHOD: Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Season skirt steak generously with salt and pepper and grill until charred, about 2 minutes per side for medium-rare. Transfer steak to a serving platter; let rest for 5 minutes, allowing juices to accumulate on platter. Serves 6



SUMMER OF ZIN | June 24: 1 pm - 4 pm



Back by popular demand, the Sun Kings are the Bay Area's premier Beatles cover band. Each year, we sell out our picnic area and witness an awesome concert with Dry Creek Vineyard wines and food available for purchase. Gates open at noon.

For tickets, please contact Salina Littleton at wineclub@drycreekvineyard.com or call (707) 433-1000 Ext.123.

\$28 - exclusive wine club member price
\$35 - general public

45TH ANNIVERSARY VINEYARD DINNER | July 29: 6 pm

\$95 per person

Maximum of two tickets per membership



Join us for a memorable evening in wine country among the vines and partake in a family-style, farm-to-table dinner to celebrate 45 years of family winemaking at Dry Creek Vineyard. Exclusively for our wine club members, this intimate affair features an incredible seasonal dinner created to pair with our limited production Dry Creek Vineyard wines, including our 2014 45th Anniversary Cabernet Sauvignon. Delight in a summer evening in our estate "DCV2" vineyard with your Dry Creek Vineyard wine club family.

Seating is extremely limited. Please RSVP to Salina Littleton at wineclub@drycreekvineyard.com or call 800-864-9463 Ext. 123.



2017 BORDEAUX LOVERS SHIPMENT SCHEDULE

April	October
2014 Cabernet Sauvignon - Wolcott Vineyard	2014 Eastern Bench Meritage
2014 DCV9 Estate Petit Verdot	2015 Malbec
2014 45th Anniversary Cabernet Sauvignon	2014 Endeavour Cabernet Sauvignon

Salina Littleton 800-864-9463 ext. 123 • wineclub@drycreekvineyard.com



Follow us:
Twitter: @DryCreekVnyd



Like us:
www.facebook.com/drycreekvineyard



Follow us:
[instagram.com/drycreekvineyard](https://www.instagram.com/drycreekvineyard)

