



WINE CLUB NEWSLETTER

November 2019



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

November 2019

Hello Wine Club Family!

We are wrapping up our 48th harvest – wow! After years of anticipation, it is hard to believe that we are so close to our 50th anniversary. Glancing around the wine aisle at my local grocery store, it seems like a new wine label is popping up every day. The competition out there is fierce, so from the bottom of my heart and on behalf of all of us here at our family winery, thank you for your commitment, your loyalty, and your friendship. We wouldn't be able to make great wines without your support.

In that spirit, I am constantly asked about which small businesses in Healdsburg I recommend to my family and friends. If you haven't stayed at the River Belle Inn, just a few blocks from the downtown Healdsburg square, I would wholeheartedly encourage you to explore this luxurious, boutique inn the next time that you come to visit us. Relaxing on their beautiful porch and picturesque grounds provides a peaceful respite from our fast-paced world of "go go go."

As always, I love to hear from you! Please feel free to write me at wineclub@drycreekvineyard.com to share your comments on our club, or your favorite moments with our wines.

Wishing you all a happy and healthy holiday season.

Warmly,



Kim Stare Wallace
President



GRILL-ROASTED TURKEY WITH RED WINE GRAVY

PAIRING: 2016 *Endeavour Cabernet Sauvignon*

- 6 dried bay leaves, crumbled
- 1 tsp coriander seeds
- 1 tsp red pepper flakes
- 1 tsp black peppercorns
- ¼ cup kosher salt
- 1 12-14 lb turkey, giblets & neck removed
- 1 medium onion, quartered
- 4 cloves garlic, peeled & crushed
- 11 sprigs rosemary, divided
- 2 cups turkey stock or chicken broth
- 2 tbsp olive oil
- 1 ½ cups Dry Creek Vineyard Cabernet Sauvignon
- 2 tbsp all-purpose flour
- 2 tbsp unsalted butter, room temperature

METHOD: Place bay leaves, coriander, red pepper flakes, and peppercorns in a resealable bag and crush. Mix contents of bag with ¼ cup salt. Season turkey inside and out with mixture. Chill, uncovered, at least 6 hours and up to 12 hours.

Prepare grill for medium-high, indirect heat (for a charcoal grill, bank coals on 1 side; for gas grill, leave 1 or 2 burners off). If using a charcoal grill, start more charcoal in chimney to add as needed to maintain heat while turkey is roasting.

Stuff turkey with onion, garlic, ten rosemary sprigs and place in baking pan. Place on grill over indirect heat and add stock to pan. Maintain temperature of 350°F to roast turkey, basting with pan juices every 30 minutes, adding more broth as needed, and adding more coals as needed, until an instant-read thermometer registers 165°F, about 3 - 3 ½ hours. Transfer turkey to a platter; tent with foil. Let rest 30 minutes.

Strain pan drippings through a fine-mesh sieve into a measuring cup. Let sit 15 minutes, skim fat from surface (you should have 2 cups).

Bring wine to a boil in saucepan, stirring occasionally, until reduced to ½ cup, 12-15 minutes. Add pan drippings and return to a boil. Whisk flour and butter in a bowl; whisk into wine mixture. Add remaining rosemary sprig; reduce heat, simmer stirring occasionally, until thickened, 5 minutes. Remove rosemary sprig and serve. *Serves 8 to 10.*



ENDEAVOUR VINEYARD

There is always a buzz of excitement when the new vintage of Endeavour Cabernet Sauvignon is released. After being sold out for many months, seeing that breathtaking bottle when opening a club shipment is like greeting an old friend. But what exactly is it about this extraordinary vineyard that produces Cabernet Sauvignon grapes of such high quality?

The story of Endeavour Vineyard began with the vision of the second-generation winery owners, Kim and Don, to create exceptional wines that define their varietal character and reflect the unique *terroir* of the Dry Creek Valley. In the mid-1990s, Don searched for nearly five years to find the perfect location to plant Cabernet Sauvignon in pursuit of this dream. Using an airplane and topographic maps, Don zeroed in on the Lytton Springs area as a possible location for a new vineyard. The combination of excellent soil conditions, drainage and sun exposure of this particular parcel were ideal.

There were other desirable characteristics as well. In looking to develop a sustainable vineyard ecosystem, the amphitheater-style topography would allow for rain water sheet flow, which creates a natural pond and would give the vineyard its own water source. This essential component is the backbone of the closed loop system that the vineyard employs. During the rainy months, water is collected in the pond, the water then irrigates the vines as they grow if

necessary, and then the vines transpire the water, releasing it to the atmosphere to be returned later as rainfall.

What really makes Endeavour unique is the manner in which it was planted. Traditionally, vineyards have been planted in a precise, evenly spaced grid to maximize the quantity of rows and vines within a certain area. However, Don thought outside of the box and implemented a concept called variable vine spacing. Using topographic maps and soil quality analysis, he and our vineyard manager were able to determine which parts of the vineyard had lower soil fertility versus other areas that had higher soil fertility. In planting the vines, areas that were higher in fertility were planted closer together and those lower in fertility were planted farther apart. The rows were also planted perpendicular to the path of the sun, so that one side receives the morning sun, and the other receives the afternoon sun. The result was a completely sustainable vineyard - able to maintain and moderate yields on its own – that produces exceptionally flavorful and balanced fruit.

Endeavour Cabernet Sauvignon started as a vision and then became a reality. We hope that when you open up and taste this exquisite wine, you will understand why this vineyard is so special to our family winery.



Thank You
FOR A GREAT 2019!



2020 SAVE THE DATE



WINTER WINELAND

January 18-19, 2020

11:00 AM - 4:00 PM

For tickets, visit www.wineroad.com
21 and Older Only | Sorry, No Children



BARREL TASTING

February 8, 2020

12:00 PM - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 2 Guests
21 and Older Only | Sorry, No Children



ENDEAVOUR VINEYARD HIKE

April 11, 2020

10:00 AM - 2:00 PM

\$75 Per Person
21 and Older Only | Sorry, No Children

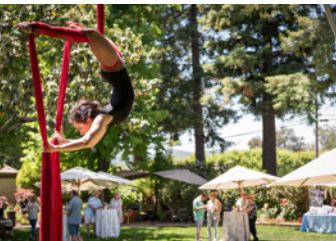


PASSPORT TO DRY CREEK VALLEY

April 25-26, 2020

11:00 AM - 4:30 PM

For tickets, visit www.drycreekvalley.org
21 and Older Only | Sorry, No Children



FRENCH GARDEN PARTY

May 16, 2020

12:00 PM - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 4 Guests
21 and Older Only | Sorry, No Children



SUMMER OF ZIN CONCERT

June 20, 2020

1:00 PM - 4:00 PM

\$40 Per Club Member
\$50 General Public
\$300 for VIP Table



SUMMER VINEYARD DINNER

July 25, 2020

5:30 PM - 8:30 PM

\$150 Per Person
21 and Older Only | Sorry, No Children



SAILING ADVENTURE

September 12, 2020

12:00 PM - 3:00 PM

\$150 Per Person
2 Tickets Per Membership
21 and Older Only | Sorry, No Children



WILD BOAR PIGOUT AT ENDEAVOUR VINEYARD

September 19, 2020

5:30 PM - 8:30 PM

\$150 Per Person
21 and Older Only | Sorry, No Children



HARVEST EXPERIENCE

October 3, 2020

12:00 PM - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 2 Guests
21 and Older Only | Sorry, No Children



ENDEAVOUR VINEYARD HIKE

October 10, 2020

10:00 AM - 2:00 PM

\$75 Per Person
21 and Older Only | Sorry, No Children



HOLIDAY CELEBRATION

November 28, 2020

12:00 PM - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 4 Guests
21 and Older Only | Sorry, No Children



HOLIDAY WINEMAKER DINNER

December 5, 2020

5:30 PM - 8:30 PM

\$175 Per Person
21 and Older Only | Sorry, No Children

To RSVP, please visit www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 123.

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 Dry Chenin Blanc - <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2018 Fumé Blanc - <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2018 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2017 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2017 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2017 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2016 Meritage - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2016 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
2018 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i> - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2018 The Mariness - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - <i>Dry Creek Valley</i> - SOLD OUT	\$22.00	\$17.60	\$198.00
2017 DCV10 Estate Pinot Noir - <i>Dry Creek Valley</i> - SOLD OUT	\$40.00	\$32.00	\$360.00
2017 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2017 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - <i>Russian River Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2016 Estate Zinfandel - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i> - SOLD OUT	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i> - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Malbec - <i>Dry Creek Valley</i> - CLUB EXCLUSIVE	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 Merlot - <i>Dry Creek Valley</i> - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - <i>Dry Creek Valley</i> - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2016 Western Slopes Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$80.00	\$64.00	\$720.00

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DRYCREEKVINEYARD.COM   

