



Dry Creek

VINEYARD



ZIN LOVERS CLUB
NEWSLETTER

October 2019



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

October 2019

Hello Zin Lovers!

We have always advocated for Zinfandel as a world-class grape varietal at Dry Creek Vineyard, and our passion begins in the vineyard. Each of our Zinfandel vineyards has a different story to tell, with different clones, pruning techniques and *terroir*. The first time that you see our Four Clones Vineyard, you might think you have stumbled upon an old vine vineyard from the turn of the century. But you may be surprised to find out that while it is planted in the traditional head-pruned manner, it is only 10 years old! I hope you will enjoy learning more about this unique vineyard and tasting the wine that it produces.

We are only one year away from our next wine cruise, which we are thrilled to announce will be in Tahiti! Our 10-night journey (October 14-24, 2020) will take us through the Society Islands, including Bora Bora and Moorea, as well as the incredible Tuamotu Archipelago. There is something for everyone on this dream vacation, including snorkeling, diving, relaxing, delicious food, and of course, Dry Creek Vineyard wines!

I hope that you will consider joining me and my husband Don on this fabulous trip. To book your cabin, please contact our friends at Expedia Cruise Ship Centers at 877-651-7447 or WineClub@CruiseShipCenters.com.

My best,



Kim Stare Wallace

President



BACON BRAISED BEEF BRISKET

PAIRING: 2016 Estate Zinfandel - Spencer's Hill Vineyard

- 2½ lb beef brisket
- 1 tsp olive oil
- 4 slices applewood smoked bacon, thick cut
- 1 yellow onion, large diced
- 2 carrots, large diced
- 3 celery ribs, large diced
- 6 cloves garlic, smashed
- 10 Crimini mushrooms, stems removed & halved
- 1½ lb Yukon gold potato, peeled & large diced
- ½ bunch fresh thyme
- 3 cinnamon sticks
- 2 bay leaves
- 1 cup Dry Creek Vineyard Zinfandel
- 1 cup beef stock
- Kosher salt & pepper to taste

METHOD: In a heavy bottom sauté pan, heat the olive oil. Season the brisket generously with salt and pepper, then brown all sides in the hot oil. Remove the brisket from the pan. Dice 2 slices of the applewood smoked bacon and add to the pan, sautéing until well cooked and just starting to crisp. Wrap the brisket with the remaining bacon.

In a slow cooker, place all of the ingredients with the brisket on top. Season the vegetables with salt and pepper. Cook for 5 hours on high setting. *Serves 4.*



FOUR CLONES VINEYARD

Rising up from the dirt like gnarled old tree stumps, old vine vineyards dot Dry Creek Valley's landscape. These plantings pay homage to a rich history, weaving a 150-year-old story of a valley first settled by Italian immigrants. Our passion for Zinfandel played a central role in our decision to continue the tradition of old vine vineyards with the replanting of our DCV2 Vineyard, affectionately referred to as "Four Clones Vineyard," in a time-honored, dry-farmed, head-pruned style.

Four Clones Vineyard sits along the edge of Lambert Bridge Road and Dry Creek Road, near the entrance to our family winery. For nearly a decade prior to planting this vineyard, we allowed these 4.4 acres to lay "fallow" – a farming term that essentially means unplanted or inactive. This gave the soil time to replenish itself naturally, an important and often overlooked step in the sustainable farming movement.

Planted in the spring of 2009, DCV2 has four unique clones of Zinfandel – Bradford Mountain, St. Peter's Church, Primitivo and Dupratt, grafted onto St. George rootstock. Each of these clones provides a unique flavor profile to the wine. Primitivo, for example, tends to ripen more quickly and exudes juicy blackberry and dark fruit characters.

St. Peter's Church on the other hand tends to be a spicy grape, lending structure and tannin.

Head-pruned vines utilize a technique of pruning in which each vine is shaped by hand. Historically, head-pruned vines were pruned by the owner on a small plot around his/her house and they took years to train correctly. Today, most of the old vine vineyards are pruned in a goblet shape. These types of vines do not sit on a wire or trellis, but rather, we cultivate each vine individually – just as it was done a hundred years ago. One advantage of this is that grape clusters are allowed to hang naturally on the vine, allowing for maximum sun exposure and shade when necessary.

Each plant grows low to the ground with the shoots intertwining with one another during the growing season. At harvest time, the Zinfandel grapes hang off the canopy, beautiful, glistening and ripe. Yields from this vineyard are very small and the entire vineyard is handpicked to ensure superior quality. In planting this vineyard, our hope is that other like-minded vineyard and winery owners will take note and follow our lead. Preserving our valley's rich winemaking history is an important part of ensuring quality for generations to come.

UPCOMING EVENTS



HOLIDAY CELEBRATION

November 30, 2019

12:00 - 2:00 PM | 2:00 - 4:00 PM

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

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



WINTER WINELAND

January 18-19, 2020

11:00 AM - 4:00 PM

\$45 Weekend | \$35 Sunday Only
\$5 Designated Driver
21 and Older Only
Sorry, No Children Allowed

To purchase tickets, please visit
www.wineroad.com/events/winter-wineland

We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2018 DCV3 Estate Sauvignon Blanc - Dry Creek Valley - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 Taylor's Vineyard Sauvignon Blanc - Musqué Clone - Dry Creek Valley	\$28.00	\$22.40	\$252.00
2017 The Mariness - Dry Creek Valley - SOLD OUT	\$35.00	\$28.00	\$315.00
2017 DCV Estate Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2018 Petite Zin Rosé - Dry Creek Valley - SOLD OUT	\$22.00	\$17.60	\$198.00
2017 DCV10 Estate Pinot Noir - Russian River Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2017 DCV2 Estate Zinfandel - Four Clones Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 DCV7 Estate Zinfandel - Wallace Ranch Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - Russian River Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Beeson Ranch Zinfandel - Dry Creek Valley	\$45.00	\$36.00	\$405.00
2016 Estate Zinfandel - Spencer's Hill Vineyard - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley - SOLD OUT	\$36.00	\$28.80	\$324.00
2016 DCV6 Estate Cabernet Franc - Dry Creek Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Malbec - Dry Creek Valley - Wine Club Exclusive	\$40.00	\$32.00	\$360.00
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Merlot - Dry Creek Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Western Slopes Cabernet Sauvignon - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$80.00	\$64.00	\$720.00

3770 Lambert Bridge Road, Healdsburg, CA 95448 • 707.433.1000 • 800.864.9463
Wine Club Administrator | Amanda Barber ext. 123 | wineclub@drycreekvineyard.com

DRYCREEKVINEYARD.COM   

Paper Content: 30% Post Consumer Waste, FSC Certified, Processed Chlorine Free, Manufactured with 100% Renewable Green Electricity

