



ZIN LOVERS CLUB
NEWSLETTER

April 2020



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

April 2020

Hello Zin Lovers!

A little-known fact about Old Vine Zinfandel is that our family winery first coined the term ‘Old Vine’ back in 1987. Another dose of trivia for you is that there is actually no legal definition of how old the vines must be to produce an “Old Vine” Zinfandel. A commonly accepted age for this distinction is 50 years, though now that we are only two years away from our family winery turning 50, it doesn’t seem that old! Perhaps that is why we consider ourselves so fortunate to produce our Beeson Ranch Zinfandel. Planted in the 1880s, these vines are truly old – with some vines planted 140 years ago! It seems impossible that these treasured vines continue to produce such incredible fruit, but each vintage seems to be even more delicious than the last.

Wine Country is more beautiful than ever, and if you haven’t been to the winery lately, it is time to start planning your next trip! If you are heading to see us this summer, please join us at our Summer of Zin Concert on June 20, where we celebrate all things Zinfandel! I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts or favorite moments with our wines.

My best,



Kim Stare Wallace

President



STEAK AU POIVRE WITH ZINFANDEL SAUCE

PAIRING: *2018 Old Vine Zinfandel*

- 1 1-inch thick rib eye steak, trimmed and tied with butcher’s twine
- 1 tsp cracked black pepper
- ¼ cup shallots, minced
- 1 tsp kosher salt
- ¼ cup unsalted butter, divided
- ½ cup Old Vine Zinfandel
- 1 tsp neutral oil, such as grapeseed
- 1 cup beef broth

METHOD: Season steak with salt and pepper, pressing pepper into steak. Melt 1 tbsp butter with oil in a large stainless steel skillet over medium-high heat. Add steak and sear until crusty, browned and fat is rendered, about 2 minutes. Flip and sear 2 minutes more. Using tongs, lift steak and press edge of steak into pan, rolling until edges are browned and rendered. Place steak flat in pan, and reduce heat to medium. Cook to desired doneness, 2 to 2 ½ minutes per side for medium-rare. Transfer steak to a cutting board. Pour off fat from pan, reserving fond in pan.

Melt 1 tbsp butter in skillet with fond. Add shallots and cook stirring often until shallots are softened about 2 minutes. Deglaze the pan with wine. Simmer until reduced by half, about 3 minutes. Add broth and simmer until sauce is thick enough to coat the back of a spoon. Add remaining 2 tbsp butter to sauce and gently shake pan to incorporate butter as it melts.

Slice steak and divide slices between 2 plates. Drizzle steak with pan sauce and serve. *Serves 2.*



FIELD BLEND ZINFANDEL

For centuries, farmers had produced wine by harvesting and fermenting the miscellaneous assortment of grapes that were planted in their fields. This tradition of a “field blend” lives on today, though it is becoming increasingly rare to find a vineyard planted in this old-world style.

While modern vineyards are commonly planted with one or two varieties neatly sectioned into blocks, field blend vineyards are planted with multiple varieties in a seemingly random way to the untrained eye. This means that a Zinfandel vine might be planted right in between a Petite Sirah vine and a Carignane vine. The whole field is picked at one time, and all of the grapes are fermented together for a wine that is truly created in the vineyard.

When European immigrants migrated to California in search of gold in the early 1850s, they brought indigenous vine cuttings with them in an effort to carry on their heritage. An era of experimentation began as they settled into their new surroundings and searched for which varieties would be successful.

When the phylloxera epidemic struck in the late 19th century, many of the vineyards had to be ripped up and replanted on American rootstock. By this point, growers

were starting to learn which varieties were successful in different locations and what they wanted in their blends. In Dry Creek Valley, these old vine vineyards were primarily planted to Zinfandel, with Petite Sirah, Carignane and Alicante Bouschet mixed in.

Our Beeson Ranch Zinfandel is the perfect example of a field blend wine, with the original vineyard planted in the late 1800s. This remarkable piece of land is one of the oldest active vineyards being farmed today in the Dry Creek Valley. Beeson Ranch features the usual suspects of Zinfandel, Petite Sirah, Carignane, Grenache and Alicante Bouschet, interspersed with some unique vines of Pinot St. George (also known as Négrette) and a white variety called Trousseau Gris.

Each new vintage of Beeson Ranch Zinfandel carries the aroma and flavor profile which reflects the distinction of the vineyard – white pepper, dark blackberry fruits, and earthy, dusty tannins are all part of the uniqueness of this wine.

In most cases, field blend vineyards in California are at least 50 years old, with some as old as 150 years! The resulting wines are extremely concentrated and intensely flavored, reflective of the rich history of these treasured vines.

UPCOMING EVENTS



SUMMER OF ZIN CONCERT

June 20, 2020

1:00 PM - 4:00 PM

\$40 Per Club Member

\$50 General Public

\$300 for VIP Table (up to 6 people)

To purchase tickets, please visit
www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 280.



WILD BOAR PIGOUT AT ENDEAVOUR VINEYARD

September 19, 2020

5:30 PM - 8:30 PM

\$150 Per Person

2 Tickets Per Membership

21 and Older Only

Sorry, No Children Allowed

To purchase tickets, please visit
www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 280.

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 - SOLD OUT	\$28.00	\$22.40	\$252.00
2018 The Mariness - Dry Creek Valley	\$35.00	\$28.00	\$315.00
2018 DCV Block 10 Chardonnay - Russian River Valley	\$34.00	\$27.20	\$306.00
2019 Petite Zin Rosé - Dry Creek Valley	\$25.00	\$20.00	\$225.00
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
2017 DCV8 Zinfandel - Farmhouse Vineyard - Russian River Valley	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 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
2017 Estate Petite Sirah - Spencer's Hill Vineyard - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 DCV6 Estate Cabernet Franc - Dry Creek Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Malbec - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Merlot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Meritage - Benchland - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon - Iron Slopes - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$80.00	\$64.00	\$720.00

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