

Dry Creek

VINEYARD

FAMILY WINEMAKING
SINCE 1972



www.drycreekvineyard.com



Wine Club Newsletter – Sept. 2014



Greetings!

There is a lot of buzz at Dry Creek Vineyard these days. It feels good. For more than 10 years, we have worked

tirelessly to reshape the winery and keep pace with the changing landscape of the wine industry. It's gratifying to see some of that hard work pay off. This past summer, we launched our newest experience, Bocce in the Vineyard, and we've had many customers rave about the wonderful customer service and overall ambiance of the new space. In addition, our self-guided vineyard walk and insectary garden provide guests with an excellent introduction to the Dry Creek Valley and our region's signature varietal – Zinfandel.

Our team at DCV is as good as it's ever been – a group of passionate, dedicated individuals committed to ensuring our success both now and in the future. I'm fortunate to be leading such a wonderful team! If you haven't been by the winery recently, please stop in and say hello to our many friendly faces.

As always, I love to hear from you. Please feel free to write me at vsc@drycreekvineyard.com to share your feedback on this club shipment or anything else Dry Creek Vineyard related.

My best,
KIM STARE WALLACE
President



VINEYARD WALK AND INSECTARY GARDEN

It's an exciting time at Dry Creek Vineyard. For the past several months, we have been working to redevelop the area to the east of the winery tasting room. For those of you who have visited us, this is the area that borders the parking lot and lies just in front of our DCV2 Four Clones Vineyard. We're thrilled to announce that this space is now open to visitors. The installation of our Vineyard Walk and Insectary Garden is yet another element on our path to becoming a Certified California Sustainable Winegrower.

We thought it would be fun to provide a "virtual" tour of this new space so you can see what awaits you. First, about the Vineyard Walk.

The Vineyard Walk is open to the public and is free of charge. The path leads you around four well marked signs that lie at the corners of the walk. Each sign shares some history, grape growing and winemaking information on our Zinfandel and Sustainability programs at Dry Creek Vineyard. Surrounding the walk is our newly planted DCV2 Four Clones Vineyard. We were able to produce our first wine in 2011 from this experimental site and our feeling is the wines from this vineyard are going to be quite stunning. Included in this shipment is the 2012 Four Clones Zinfandel. The tour around the Vineyard Walk is self-guided in nature and offers plenty of opportunities for photography and enjoying the ambiance of the vineyard. You'll also be able to see our raptor perches and owl boxes which are another element of our sustainable vineyard practices.

Located in the middle of the Vineyard Walk area lies our insectary garden. This space is truly beautiful. Undulating hills and native grasses provide a backdrop to the strategically planted shrubs and flowers. The idea for an insectary garden is that by introducing beneficial plants, flowers



A beautiful entrance to our Vineyard Walk awaits guests.



Enjoy a self-guided tour.

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HARVEST TRIVIA



Night harvest at Dry Creek Vineyard.



Hard at work in the vineyard.

Did you know?

- An acre of vineyard produces anywhere from 2 to 10 tons of grapes depending on varietal, age, soil type and weather.
- It takes between 600-800 individual grapes to produce a single bottle of wine.
- Fermentation of both red and white wines is monitored daily using a specialized densitometer. The densitometer measures the percentage of sugar in the fermenting juice, since a refractometer can't be used once fermentation has started.
- After a red wine has completed fermentation, the liquid is drained off the grape skins. The tanks are then dug out by hand and the skins (aka pumice) are returned to the vineyard to be used as natural compost.
- Most red wines are aged in oak barrels. The very best barrels come from France. We use these for wines such as our Old Vine Zinfandel, The Mariner and Endeavour. French oak tends to provide a soft vanilla note adding layers of depth and complexity to our wines.
- On average, the winemaking team will work 10-12 hour days, six to seven days a week, for the duration of harvest which can last anywhere from 8-14 weeks. That's almost 84 hours a week!!!

Bocce

IN THE VINEYARD



We are excited to launch our new bocce court and private event space. Surrounded by the beauty of DCV2 Four Clones Vineyard, this area promises to be one of the premier experiences in the Dry Creek Valley. Offered as an exclusive experience, this space will be available for you and your group of up to twelve adults (over the age of 21).

If you're looking for a memorable wine country experience, this is it! Imagine a day in the vineyard with friends and family uninterrupted by the spoils of everyday hustle and bustle. Sit back and play a game of bocce while enjoying fine wine and conversation. You won't have to worry about the next group coming up and wanting to use the court.

Your afternoon of bocce will include a complimentary chilled bottle of our world class Dry Chenin Blanc or Fumé Blanc, a host to get you situated and tableside service for other bottles of wine, cheese or anything else that you may desire from the tasting room. You will have exclusive use of the bocce court for two hours to rule like the Caesar of Rome that you always knew you could be!

CLUB MEMBERS: \$100
NON CLUB MEMBERS: \$150

Call us at (800) 864-9463 ext 103
or email us at conciierge@drycreekvineyard.com
to inquire about availability.

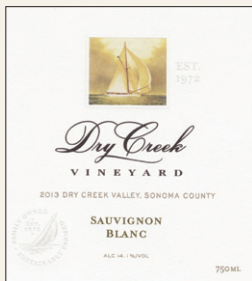
◆ WINE LIST ◆

SIGNATURE WINES	Retail Bottle	CLUB MEMBER PRICING	
		20% Savings Bottle	25% Savings Case
2013 Dry Chenin Blanc - <i>Clarksburg</i>	\$12.00	\$9.60	\$108.00
2013 Fumé Blanc - <i>Sonoma County</i>	\$14.00	\$11.20	\$126.00
2013 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$18.00	\$14.40	\$162.00
2012 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$20.00	\$16.00	\$180.00
2012 Merlot - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2011 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2012 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2010 Meritage - <i>Sonoma County</i>	\$30.00	\$24.00	\$270.00
2011 The Mariner - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
LIMITED RELEASE WINES			
2013 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$19.00	\$15.20	\$171.00
2012 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2011 Estate Zinfandel - <i>Spencer's Hill Vineyard - Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2012 DCV2 Estate Zinfandel - <i>Four Clones Vineyard - Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2011 Sailors' Cuvée Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$60.00	\$48.00	\$540.00

OUR LATEST ACCOLADES

2013 SAUVIGNON BLANC

Dry Creek Valley



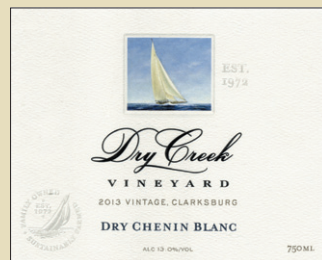
90 Points

Editors' Choice

WINEENTHUSIAST
MAGAZINE

2013 DRY CHENIN BLANC

Clarksburg

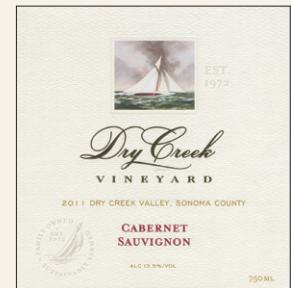


"Mastering Chenin Blanc"

Chicago Tribune

2011 CABERNET SAUVIGNON

Dry Creek Valley



94 Points

winereviewonline.com

Order two or more cases and receive **30% SAVINGS**. Discounts can be applied to mixed cases.

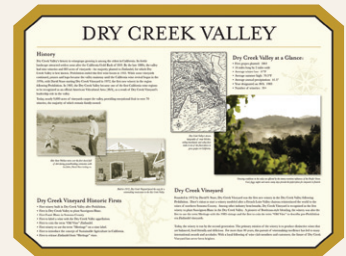
Call Salina Littleton at 800-864-9463 ext. 123 or order from our online store. **Discount will be applied when you check out.**

30% SAVINGS!

and grasses, beneficial insects will be attracted to the area. These good insects then help us keep the bad insects away that can so often infiltrate a vineyard. Not only that, but the good insects also attract good birds and other animals that help to naturally keep the pests and other unwanted varmints out of the vineyard. This cycle of life keeps everything in balance creating a well adjusted ecosystem in which the vines can flourish.



We encourage you to join us for a stroll around this educational and beautiful new area of the winery. Afterwards, stay awhile and bring your picnic lunch. The grounds are as lovely as ever and a cold bottle of Dry Creek Vineyard wine makes for a perfect afternoon in wine country!



Educational signage provides highlights of the region and varietals.

FEATURED EVENT

Holiday Winemaker Dinner IN OUR CELLAR

Saturday, December 6, 2014 • 6:00 pm
\$150 per person (inclusive)

Join us for an incredible evening in our beautiful reserve cellar dressed in holiday fashion.

Proprietor Kim Wallace along with our winemaker Tim Bell will lead you through an amazing wine and food experience. The evening will feature live sultry sounds from local jazz artist, Shea Breaux Wells. This is an evening not to be missed!

Seating is limited. Purchase tickets online at www.drycreekvineyard.com or call Salina Littleton at (707) 433.1000 ext 123 for reservations.



- SEPTEMBER 13TH Sailing Adventure on San Francisco Bay
11:45 am - 4:30 pm
- OCTOBER 4TH Harvest Experience – New Release Reception
1:00 pm - 3:00 pm
- OCTOBER 11TH 2015 Wine Cruise Presentation
1:00 pm - 3:00 pm
- NOVEMBER 29TH Holiday Celebration – New Release Reception
12:00 pm - 4:00 pm
- DECEMBER 6TH Holiday Winemaker Dinner
6:00 pm - 9:00 pm

EVENTS CALENDAR



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Content: 100% Recycled, 50% Post-Consumer Waste,
Processed Chlorine Free

