



BORDEAUX LOVERS CLUB
NEWSLETTER

April 2018



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

April 2018

Hello Bordeaux Lovers!

Our family winery is turning 46 this year, so we thought that it was time to give our newsletter a bit of a refresh. Don't worry – we aren't having a mid-life crisis! We will still bring you the same great information on your club shipment wines, and we hope that you like our new look!

I am particularly excited about the wines that you have received, as we have some new additions to our Bordeaux-inspired portfolio to share with you. The Vogensen Ranch Cabernet Sauvignon showcases how Dry Creek Valley is such a special place to grow the Bordeaux varietals. The 2015 DCV6 Estate Cabernet Franc is crafted from fruit directly across Lambert Bridge Road from our family winery. Our winemaker, Tim Bell, has said it is the best Cabernet Franc he has ever worked with – wow!

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.

Warmly,



Kim Stare Wallace
President



SAN DIEGO-STYLE CARNE ASADA

PAIRING: 2015 DCV6 Estate Cabernet Franc - Dry Creek Valley

2.5 pounds flank steak
1/4 cup red wine vinegar
1/4 cup water
2 tablespoons vegetable oil
2 tablespoons lime juice
2 tablespoons orange juice
2 tablespoons chopped cilantro
1 tablespoon minced garlic

3/4 tablespoon garlic salt
1 1/2 teaspoons white pepper
1 1/2 teaspoons ground cumin
1 1/2 teaspoons chili powder
1 1/2 teaspoons Mexican oregano
1/8 teaspoon ground cloves
1 orange, sliced

METHOD: Add all the ingredients (except the meat and orange slices) to a medium size bowl and stir until blended. Transfer to a large plastic storage bag. Add the steak and shake to coat the entire piece of meat evenly. Lay the bag flat and add the orange slices directly to the meat - half on top and half on bottom. Refrigerate overnight or at least 6 hours. Remove from the refrigerator up to an hour before grilling. Pre-heat grill to medium high. Place meat directly on a greased grate for 10 minutes. Flip and grill for an additional 7-8 minutes, until your desired doneness (165°F is well done). Let rest for 10 minutes before slicing and serving.

Serves 6



THE STORY OF CABERNET FRANC

BELIEVE IT OR NOT, CABERNET FRANC IS ONE OF THE MOST POPULAR GRAPE VARIETALS IN THE WORLD. It's true that it is primarily grown for blending with Cabernet Sauvignon and Merlot, but can also be crafted and bottled on its own. Its single varietal wines are highly regarded, and the grape is also utilized in the production of rosé wines.

While Cabernet Franc may seem like it has a secondary role in the blending of Bordeaux-style wines, it actually has an incredibly meaningful role in the history of grape varieties. Through DNA analysis, it has been shown that Cabernet Franc is one of the two parents of Cabernet Sauvignon, Merlot and Carménère.

Cabernet Franc is believed to have been established in the Libournais region of southwest France during the 17th century, when Cardinal Richelieu transported cuttings of the vine to the Loire Valley and they were planted at the Abbey of Bourgueil. By the 18th century, plantings of Cabernet Franc were found throughout Fronsac, Pomerol and St-Emilion. As Cabernet Sauvignon became more popular in the 18th and 19th centuries, the similarity of the two grapes was noted and in 1997, DNA evidence emerged to show that Cabernet Franc had

crossed with Sauvignon Blanc to produce Cabernet Sauvignon.

As a vine and a wine, Cabernet Franc is more precocious than its offspring. Generally, Cabernet Franc buds and ripens at least one week before Cabernet Sauvignon, which allows the vine to thrive in slightly cooler climates than Cabernet Sauvignon, such as the Loire Valley in France or here in Dry Creek Valley. The vine is vigorous and upright with small to medium, elongated bunches. The berries are small and blue-black in color, with fairly thin skins.

Cabernet Franc is also lighter bodied than Cabernet Sauvignon, contributing finesse and a peppery perfume to blend with more robust varieties. It tends to be lighter in color saturation, well-structured and highly aromatic. Depending on the region and style of wine, additional aromas can include tobacco, graphite, raspberry, green olive, cassis and violets.

Due to the naturally high acidity and softer tannins, Cabernet Franc is an ideal wine for pairing with a wide variety of foods ranging from poultry and game to richer beef dishes and tomato-based sauces. For the ultimate experience, enjoy a glass with your favorite herb-crusted protein or vegetables with herb sauce. Try it yourself and let us know what you think!

UPCOMING EVENTS



SUMMER VINEYARD DINNER | July 21, 2018

Join Dry Creek Vineyard President Kim Stare Wallace and her husband Don for an incredible evening of food and wine! Exclusively for our club members, this relaxed affair features a family-style dinner created to pair perfectly with our limited-production wines. Enjoy a summer evening among the vines in our Four Clones Vineyard with your Dry Creek Vineyard wine club family.

\$125 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please contact wineclub@drycreekvineyard.com, or call (707) 433-1000 x123.



ENDEAVOUR VINEYARD HIKE | October 20, 2018

Join Winemaker Tim Bell and Proprietor Don Wallace on an exploratory hike of our estate Endeavour Vineyard. This moderately strenuous hike will weave through the strategically planted rows of Cabernet Sauvignon, Petit Verdot, Petite Sirah and Zinfandel. Along the way, we will be stopping to take in the gorgeous views, enjoy a delightful wine country picnic, and learn firsthand about what makes this property so remarkable.

\$75 Per Person | 2 Tickets Per Membership | 21 and Older Only

To RSVP, please contact wineclub@drycreekvineyard.com, or call (707) 433-1000 x123.

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2015 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 Taylor's Vineyard Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$32.00	\$25.60	\$288.00
2017 Petite Zin Rosé - <i>Dry Creek Valley</i>	\$22.00	\$17.60	\$198.00
2016 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2015 DCV7 Estate Zinfandel - Wallace Ranch - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Farmhouse Zinfandel - <i>Russian River Valley</i>	\$42.00	\$33.60	\$378.00
2014 Zinfandel - Somers Ranch - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 Zinfandel - Vogensen Ranch - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Zinfandel - Beeson Ranch - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2015 Petite Sirah - Spencer's Hill Vineyard - <i>Dry Creek Valley</i>	\$36.00	\$28.80	\$324.00
2015 DCV6 Estate Cabernet Franc - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Eastern Bench Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Cabernet Sauvignon - Vogensen Ranch - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2014 Cabernet Sauvignon - Wolcott Vineyard - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2014 45th Anniversary Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$60.00	\$48.00	\$540.00
2014 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$75.00	\$60.00	\$675.00

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