

BORDEAUX LOVERS CLUB



NEWSLETTER

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FALL 2017

Dry Creek

VINEYARD

3770 LAMBERT BRIDGE ROAD
HEALDSBURG, CA 95448

WWW.DRYCREEKVINEYARD.COM
800-864-9463

Introducing 2014 EASTERN BENCH MERITAGE

Our Eastern Bench Meritage marks the introduction of our *Site Specific Terroir Series*, which is the culmination of over 45 years spent working with different vineyard sites within the Dry Creek Valley. Produced from the eastern bench of the valley, this extremely focused approach is the first of its kind to highlight the unique microclimate and *terroir* of specific districts within our home appellation.

Dry Creek Valley was created by the uplift and subsidence along ancient earthquake faults and the deposit of alluvial material. The area can be divided broadly into hillsides, benchland, and valley floor, which each impart unique characteristics into the consequent wines.

The eastern bench is the broad, uplifted area at the base of the eastern ridge of Dry Creek Valley. The vineyards along this micro-region receive long days of full sun exposure. The soil is made up of decomposing sedimentary rock, which is loose, flaky, and well-draining. Fruit from this area produces a wine that is elegant and concentrated, reminiscent of the classical Bordeaux style of winemaking.

Our 2014 Eastern Bench Meritage features a distinctive blend of 30% Cabernet Franc and 30% Malbec from our DCV6 estate vineyard located right across Lambert Bridge Road from our family winery, with 40% Cabernet Sauvignon from longtime growing partners, the Wolcott and Forchini families. The detailed label illustration was designed to showcase the unique regions of the valley, and highlight where each of the vineyards are located.

Winemaker Tim Bell incorporated a significant amount of Malbec into this Meritage blend to lend pure berry flavors and softness to balance the firm tannins and herbaceous notes of the Cabernet Franc and Cabernet Sauvignon. The resulting wine is truly one of a kind, and a beautiful expression of this extraordinary *terroir*.

Only 252 cases produced.





HOLIDAY CELEBRATION

SATURDAY, NOVEMBER 25, 2017

12:00 pm - 2:00 pm • 2:00 pm - 4:00 pm

Two (2) complimentary tickets for Club members

\$25 per person for up to two (2) guests



HOLIDAY WINEMAKER DINNER

SATURDAY, DECEMBER 2, 2017

6:00 pm • \$150 per person

Sold Out - Waiting list available

Maximum of two (2) tickets per membership

This wonderful Thanksgiving weekend tradition is the perfect way to spark your holiday spirit. Enjoy the festive nature of our cellar as you taste through your delicious club wines, mingle with fellow club members and listen to holiday carols.

Sample some delicious bites while you stock up on your favorite wines and charming stocking stuffers for the wine lover on your gift list.

To reserve your tickets, please contact Salina Littleton at wineclub@drycreekvineyard.com or call **800-864-9463 x123**.

Join Proprietor Kim Stare Wallace and Winemaker Tim Bell for an incredible evening of food and wine to celebrate the holidays! Exclusively for our wine club members, this intimate affair features a decadent four-course meal, created to pair with our limited production Dry Creek Vineyard wines.

Enjoy the elegant ambiance of our cellar while you toast the holiday season with the Dry Creek Vineyard family.

To be added to the waiting list, please contact Salina Littleton at wineclub@drycreekvineyard.com or call **800-864-9463 x123**.

2018 BORDEAUX LOVERS SHIPMENT SCHEDULE

April	October
2015 DCV9 Estate Petit Verdot	2015 Endeavour Cabernet Sauvignon
2015 DCV6 Estate Cabernet Franc	2016 Malbec
2015 Lytton Springs Meritage	2015 Eastern Bench Meritage
2015 Cabernet Sauvignon - Vogensen Ranch	2015 Western Slopes Meritage
Salina Littleton 800-864-9463 ext. 123 • wineclub@drycreekvineyard.com	



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2014 EASTERN BENCH MERITAGE - Dry Creek Valley



Retail:
\$65.00

20% Savings
Bottle:
\$52.00

25% Savings
Case:
\$585.00

PRODUCTION: 252 cases | BLEND: 40% Cabernet Sauvignon, 30% Cabernet Franc, 30% Malbec | HARVEST DATES: September 13 - 22, 2014 | ALCOHOL: 14.5%
BRIX: Average 25.7 | PH: 3.73 | TA: 6.2g/L | BARREL AGING: 18 months in French oak; 31% new oak | FERMENTATION: 11 days in fermenters at 84°F; pumped over twice daily.
VINE AGE: 5 - 20 years | YIELDS: 1 - 2 tons per acre

WINEMAKER COMMENTS: The 2014 Eastern Bench Meritage marks the introduction of our *Site Specific Terroir Series*, which is the culmination of over 45 years spent working with different vineyard sites within the Dry Creek Valley. Sourced from the eastern bench of the valley, this is an extremely focused approach to highlight the unique microclimate and *terroir* of specific districts within our home appellation. This distinctive wine displays aromatics of boysenberry, blackberry and cedar. Additional airing reveals dried thyme, roasted almonds and cocoa with hints of dried sage. The wine is silky and lush with flavors of acai berry, black cherry and black tea. Aging potential: 6 - 8 years.

2014 ENDEAVOUR CABERNET SAUVIGNON - Dry Creek Valley

2013 Vintage: 93 Points | ROBERT PARKER'S WINE ADVOCATE



Retail:
\$75.00

20% Savings
Bottle:
\$60.00

25% Savings
Case:
\$675.00

PRODUCTION: 798 cases | BLEND: 90% Cabernet Sauvignon, 10% Petit Verdot
HARVEST DATES: September 15 - October 5, 2014 | ALCOHOL: 14.3% | BRIX: Average 25.9
PH: 3.56 | TA: 6.7g/L | BARREL AGING: 22 months in French oak; 60% new oak
FERMENTATION: 10 -14 days in fermenters at 85°F; pumped over twice daily.
VINE AGE: 14 - 15 years | YIELDS: 4 tons per acre

WINEMAKER COMMENTS: Our estate Endeavour Vineyard is located in the Lytton Springs district of the Dry Creek Valley. Endeavour is the vision of the second generation to grow and produce Cabernet Sauvignon that equals the finest of any Cabernet Sauvignon in California. The distinctive soil and *terroir* provide a wonderful canvas from which to craft a wine of elegance that displays both power and finesse. At first swirl, notes of cedar, black tea and cherry come forward, followed by deeper aromatics of strawberry jam, molasses and espresso. On the palate, elegant flavors of black currants, cassis and toast mingle with sweet and spicy notes. Aging potential: 7 - 9 years.

2015 MALBEC - Dry Creek Valley



Retail:
\$40.00

20% Savings
Bottle:
\$32.00

25% Savings
Case:
\$360.00

PRODUCTION: 351 cases | BLEND: 100% Malbec | HARVEST DATE: September 10, 2015
ALCOHOL: 14.5% | BRIX: Average 25.6 | PH: 3.77 | TA: 6.3g/L | BARREL AGING: 17 months
in French & Hungarian oak; 20% new oak | FERMENTATION: 7 days in fermenters 85°F;
pumped over twice daily. | VINE AGE: 5 years | YIELDS: 3 - 4 tons per acre

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WINEMAKER COMMENTS: Malbec adds a layer of depth and spicy complexity as a blending component for our Bordeaux varietal wines, but is outstanding all on its own, as well. The Malbec we grow on our estate DCV6 property stands out vintage after vintage, so we set aside a few barrels as a special wine produced exclusively for our wine club members. Initially, the aromatics are dramatic and vibrant with Bing cherry, acai and perfumed floral nuances. A few additional minutes reveal complex spicy characters such as clove, nutmeg and black pepper. On the palate, the flavors shine with a rich complexity that is supple and harmonious. Notes of boysenberry jam and espresso support a smooth tannin structure and silky mouthfeel. Aging potential: 5 - 7 years.

CURRIED CHICKEN THIGHS WITH POMEGRANATE-MINT SAUCE

Pairing: 2015 Malbec - Dry Creek Valley

INGREDIENTS

8 (3 OZ)	skinless, boneless chicken thighs	½ TSP	cayenne
		1½ TSP	olive oil
1 TSP	curry powder	⅓ CUP	dry white wine
½ TSP	fine sea salt	¾ CUP	pomegranate arils, divided
½ TSP	fresh coarse ground black pepper	½ CUP	plain non-fat Greek yogurt
		2 TBSP	torn mint leaves

METHOD: Sprinkle chicken with curry powder, salt, pepper and cayenne. Heat oil in a large skillet over medium-high. Add chicken to skillet; cook 5 minutes on each side or until done. Transfer chicken to a serving platter. Add ⅓ cup dry white wine to pan, scraping pan to loosen browned bits. Cook 1 to 2 minutes or until reduced to about a tablespoon. Remove pan from heat.

Place ½ cup arils in a food processor; process until finely ground. Pour through a sieve over a bowl; discard solids. Add non-fat Greek yogurt and 1 tablespoon reserved pan drippings to pomegranate liquid; stir to combine. Sprinkle chicken with mint and remaining ¼ cup arils; serve with sauce. Serves 4.

