



NEWSLETTER

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FALL 2017

Dry Creek

VINEYARD

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Four Clones Vineyard ≈ GRAFTING PROJECT ≈

The two-year grafting project in our DCV2 “Four Clones” Vineyard is complete with the addition of Alicante Bouschet and two new clones of Petite Sirah to add structure and complexity to our handcrafted, single vineyard Zinfandel bottling.

Grafting involves cutting back an existing plant and attaching buds of a different variety or clone. After the vines are cut back, skilled workers make notches in them, then buds from the desired variety are cut to just the right shape to fit like puzzle pieces into the existing vines. The grafts are wrapped carefully and if all goes well, their tissue joins with the existing vine and a new plant begins to grow.

Especially exciting is that Dry Creek Vineyard is at the forefront of planting some unusual clones of Petite Sirah. The majority of Petite Sirah in California is Clone 3, and while it does very well, we are always on the quest for something better.

One new selection that we grafted was Clone 4, sourced from an old vine vineyard next to the St. Helena Library. Sourcing enough budwood proved extremely difficult, so we had to propagate a significant amount of buds the first year to be able to finish the additional rows during the second year. The second, Clone 6, is from the prized Stag’s Leap Winery vineyard. Last of all, we grafted a few vines to the unusual variety Alicante Bouschet, a small and very dark colored grape that is often found mixed into old vine Zinfandel vineyards.

The addition of these grape selections to our Four Clones Vineyard ensures that this wine will continue to be a rich, full-bodied Zinfandel blend for years to come.



DCV2 Estate Four Clones Vineyard



2015 OLD VINE ZINFANDEL - DRY CREEK VALLEY

2014 Vintage: 94 Points | WINE & SPIRITS MAGAZINE



RETAIL:
\$35.00

20% SAVINGS
BOTTLE:
\$28.00

25% SAVINGS
CASE:
\$315.00

PRODUCTION: 2,200 cases | **BLEND:** 76% Zinfandel, 22% Petite Sirah, 2% Carignane
HARVEST DATES: August 18 - September 14, 2015 | **ALCOHOL:** 14.5% | **BRIX:** Average 26.2
PH: 3.67 | **TA:** 6.3g/L | **BARREL AGING:** 16 months in French, American and Hungarian oak;
27% new oak | **FERMENTATION:** 10-15 day maceration; pumped over twice daily.
VINE AGE: Average 95+ years | **YIELDS:** 1 - 2 tons per acre

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WINEMAKER COMMENTS: First coined by founder David Stare in 1987, the term "Old Vine" has special meaning to our family winery. We define an old vine vineyard as having vines that average more than 50 years in age. For this bottling of our Old Vine Zinfandel, the vines average 95 years in age and in some cases, more than 110 years old! This vintage presents alluring aromatics of blackberries, dried cranberries and a hint of mocha and nutmeg. On the palate, brambly layers of ripe boysenberry, raspberry and dark chocolate come forward. The wine is complex, with a long, lingering finish of black pepper. Aging potential: 7 - 9 years.

2015 VOGENSEN RANCH ZINFANDEL - DRY CREEK VALLEY

2014 Vintage: 90 Points | WINE & SPIRITS MAGAZINE



RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 271 cases | **BLEND:** 90% Zinfandel, 10% Petite Sirah
HARVEST DATES: August 22 - 25, 2015 | **ALCOHOL:** 14.8% | **BRIX:** Average 25.5
PH: 3.64 | **TA:** 6.4g/L | **BARREL AGING:** 20 months in French & Hungarian oak; 9% new oak
FERMENTATION: Average 10 - 13 days at 82° F - 88° F; pumped over twice daily.
VINE AGE: 9 - 18 years | **YIELDS:** Less than 1 ton per acre

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WINEMAKER COMMENTS: Rising more than 800 feet off the valley floor, Vogensen Ranch is located on the backside of Bradford Mountain and is one of the more extreme growing sites in all of the Dry Creek Valley. Aromas of boysenberry liqueur and blackberries jump from the glass and intermix with red raspberry and cherry. Flavors of raspberries and dried blueberries come forward, with subtle notes of baking spices, roasted chestnuts and fresh vanilla bean. The robust tannins flesh out on the finish all framed by refreshing acidity and superb balance. Aging potential: 7 - 9 years.

2015 DCV7 ESTATE ZINFANDEL - WALLACE RANCH - DRY CREEK VALLEY

2014 Vintage: 90 Points | ROBERT PARKER'S WINE ADVOCATE



RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 336 cases | BLEND: 96% Zinfandel, 4% Petite Sirah

HARVEST DATE: September 8, 2015 | ALCOHOL: 14.5% | BRUX: Average 26.9 | PH: 3.54

TA: 6.9g/L | BARREL AGING: 20 months in Hungarian and American oak; 23% new oak

FERMENTATION: Average 10 days at 82°F - 88°F; pumped over twice daily.

VINE AGE: 21 years | YIELDS: 3 - 4 tons per acre

WINEMAKER COMMENTS: This incredible vineyard was the first to be planted using the Heritage Vines budwood concept. We isolated virus-free budwood from a pre-Prohibition era property, then grafted it onto rootstock planted in our estate DCV7 vineyard, forever preserving the “heritage”, or link, to the Old Vines. Initially, the aromas show fruit-forward tones of blackberry, raspberry and black cherry. Subtle notes of allspice and eucalyptus come forward after several minutes of airing. On the palate, flavors of cherries and raspberry mix with soft undertones of toasted caramel and cocoa. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid. Aging potential: 6 - 8 years.

2015 DCV2 ESTATE ZINFANDEL - FOUR CLONES VINEYARD - DRY CREEK VALLEY

2014 Vintage: 91 Points | ROBERT PARKER'S WINE ADVOCATE



RETAIL:
\$42.00

20% SAVINGS
BOTTLE:
\$33.60

25% SAVINGS
CASE:
\$378.00

PRODUCTION: 492 cases | BLEND: 96% Zinfandel, 4% Petite Sirah

HARVEST DATE: August 25, 2015 | ALCOHOL: 14.5% | BRUX: Average 25.8 | PH: 3.74

TA: 6.2g/L | BARREL AGING: 16 months in French and Hungarian oak, 18% new oak

FERMENTATION: Average 10 - 12 days at 82°F - 88°F; pumped over twice daily.

VINE AGE: 6 years | YIELDS: Less than 1 ton per acre

WINEMAKER COMMENTS: Our estate DCV2 “Four Clones” Vineyard is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head-pruned, dry-farmed Zinfandel vineyard incorporates four distinct clones. At first swirl, spicy aromas of nutmeg, ginger and molasses emanate from the glass. A few more minutes of airing reveal deep and concentrated notes of plum, cocoa powder and barrel spice. On the palate, the wine shows characters of dried blueberries, mocha and black pepper with lingering flavors of boysenberry, espresso and cardamom. Full-bodied and complex, this estate Zinfandel is impeccably balanced with a mouthwatering finish. Aging potential: 6 - 8 years.



HOLIDAY WINEMAKER DINNER

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SATURDAY, DECEMBER 2, 2017

6:00 pm • \$150 per person

Seating is extremely limited.

Maximum of two (2) tickets per membership.

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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 purchase tickets, please contact Salina Littleton at wineclub@drycreekvineyard.com or call 800-864-9463 x123.

INGREDIENTS

1 TSP	ground cumin	1	small jalapeño, seeded & quartered
1 TSP	chili powder		
1 TSP	brown sugar	1	lime, juiced
¼ TSP	finely ground coffee	1	ripe Hass avocado, halved, peeled & pitted
2 (8 OZ)	skinless, center-cut salmon fillets	8	corn tortillas
6 TBSP	sour cream	4 CUPS	red & green cabbage (12 oz), finely shredded
1 CUP	milk	TO SERVE	hot sauce and lime wedges
2 TBSP	chopped cilantro	TO BRUSH	extra-virgin olive oil
2	tomatillos, husked & quartered	TO TASTE	salt and freshly ground pepper
1	garlic clove		

DRY-RUBBED SALMON TACOS WITH TOMATILLO-AVOCADO SLAW

Pairing: 2015 DCV7 Estate Zinfandel - Wallace Ranch



METHOD In a small bowl, stir the cumin with the chili powder, brown sugar and coffee. Season generously with salt and pepper. Brush the salmon fillets with olive oil and dredge them in the spice mixture. Meanwhile, in a food processor or blender, purée the tomatillos with the cilantro, jalapeño and garlic until smooth. Add the sour cream and milk and process until smooth, then add the avocado and lime juice and pulse until creamy. Transfer the dressing to a large bowl and season with salt and pepper. Add the cabbage and toss to coat.

Preheat the oven to 300° F. Preheat a grill pan. Lightly brush each tortilla with olive oil. Stack the tortillas and wrap them in foil. Bake for 10 minutes. Meanwhile, brush the grill pan with olive oil and grill the salmon fillets over high heat, turning once, until nearly cooked through, 8 to 9 minutes. Transfer the salmon to a plate and flake with a fork. Fill the tortillas with the salmon. Top with the cabbage slaw and serve right away with hot sauce and lime wedges. Serves 4.

2018 SHIPMENT SCHEDULE

April	Subject to change	October
2015 Beeson Ranch Zinfandel		2016 DCV2 Estate Zinfandel - Four Clones Vineyard
2015 Somers Ranch Zinfandel		2016 DCV7 Estate Zinfandel - Wallace Ranch
2016 Old Vine Zinfandel		2015 Estate Zinfandel - Spencer's Hill Vineyard
2015 Farmhouse Zinfandel		2016 Vogensen Ranch Zinfandel



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