



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

February 2020



FAMILY WINEMAKING SINCE 1972



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Dear Wine Club,

I have to admit it – I am a sucker for the underdog. There is just something about the story of dedication and perseverance that draws me in to support those who are underestimated. I suppose that’s why we are passionate about creating single vineyard expressions of varietals that would normally be passed over as simply blending components, such as Petite Sirah, Petit Verdot or Cabernet Franc. These delicious varietals are rarely shown in the spotlight, which makes these limited-production wines even more unique and rare for you, our club members.

Spring is a beautiful time to visit wine country and if you haven’t been to the winery lately, I invite you to come and visit. Our tasting room team is ready to greet you and your friends with their smiles and some incredible new winery-exclusive wines. Our concierge team is available to help you with any questions or planning details by email at concierge@drycreekvineyard.com. We hope to see you soon!

Warmly,



Kim Stare Wallace

President



ZINFANDEL BRAISED PORK ROAST

PAIRING: *2017 Beeson Ranch Zinfandel*

- 3-4 lbs pork butt, tied
- Extra virgin olive oil, as needed
- 2 carrots, medium diced
- 2 celery stalks, medium diced
- 2 yellow onions, medium diced
- 4 garlic cloves, roughly chopped
- 1 lb cremini mushrooms, halved
- Kosher salt & black pepper, to taste
- 2 tbsp tomato paste
- 2 cups Dry Creek Vineyard Zinfandel
- 2 lbs russet potatoes, peeled & large diced
- Beef or veal stock, as needed
- ½ cup flat leaf parsley, chopped
- ½ cup fresh thyme, chopped

METHOD: Preheat the oven to 325°F.

Generously season pork with salt and pepper. In a heavy-duty 8-quart ovenproof pot, sear the pork on all sides. Remove meat and add onions, celery, carrot and garlic. Sauté the mixture until the onions are translucent. Add tomato paste, stir continuously for about two minutes. Deglaze with the Zinfandel. Let mixture reduce by 1/3. Add mushrooms, potatoes and place the pork back in the pot, add enough stock to cover. Cover pot and place in a 325°F oven for 2 – 2 ½ hours. Pork is done when poked with a fork and the fork slides out effortlessly.

When you remove pork from the oven add herbs and season to taste with salt and pepper. Serve pork with the vegetables, potatoes and sauce. *Serves 4.*



THE POWER OF PETITE SIRAH

Petite Sirah might sound like it is a ‘little’ or demure version of Syrah, but it is actually anything but. The grapes are, in fact, related to one another and share many of the same characteristics, but the ‘petite’ in Petite Sirah is what packs the powerful punch to set this stunning varietal apart.

Petite Sirah was discovered by botanist François Durif in Montpellier, France around 1880, and he originally named it Durif, after himself. In Durif’s greenhouse, it seems that a Syrah vine crossed with the esoteric Rhône varietal of Peloursin during pollination, and the resulting grape was a small, intensely colored berry that was high in tannins and acidity. It was imported to America by Charles McIver in the mid-1880s where it was called Petite Sirah due to the fact that it looked like a smaller version of Syrah. While Petite Sirah originated in France, it is rarely grown there today because it is better suited to drier climates such as California, Australia and in some cases, Israel.

Even though its name implies it may be a lighter version of Syrah, this is definitely not the case. The smaller berries provide a higher skin-to-pulp ratio in the grapes, so the resulting wines are dark and bold, with rich flavors and

powerfully dense tannins. Wines made from Petite Sirah can be highly tannic in their youth, but as they mature, a luscious, decadent fruit character emerges. For this reason, it is a powerful blending grape for wines such as Zinfandel. Adding a touch of Petite Sirah lends depth, roundness and tannins to varietals that may lose color or not ripen fully. Our winemaker, Tim Bell, loves to utilize the strengths of Petite Sirah with our Zinfandels to add complexity and freshness. Each vintage, he ferments a portion of our Zinfandel lots together with Petite Sirah, which also helps the Zinfandel retain its color and provides a tannic backbone to the wine.

Petite Sirah is an excellent blending partner, but is delicious and flavorful all on its own. Due to its high level of tannins, it can usually benefit from being decanted for a few hours before serving. When pairing this robust varietal to your menu, consider featuring grilled meats such as beef, pork tenderloin or venison, a hearty stew, or a dry, strong cheese. We hope that when you taste and experience our single vineyard Petite Sirah, you will understand what is so special about this underestimated grape!

UPCOMING EVENTS



ENDEAVOUR VINEYARD HIKE

April 11, 2020
10:00 AM - 2:00 PM

\$75 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. 123.



FRENCH GARDEN PARTY

May 16, 2020
12:00 - 2:00 PM | 2:00 - 4:00 PM

Complimentary for Club Members
\$25 Per Person for up to 4 Guests
21 and Older Only
Sorry, No Children Allowed

To RSVP, please visit
www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 123.

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	\$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
2018 Petite Zin Rosé - Dry Creek Valley - SOLD OUT	\$22.00	\$17.60	\$198.00
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
2016 DCV8 Estate Zinfandel - Farmhouse Vineyard - Russian River Valley - SOLD OUT	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2016 Somers Ranch Zinfandel - Dry Creek Valley - SOLD OUT	\$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
2016 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2016 Merlot - Dry Creek Valley - SOLD OUT	\$40.00	\$32.00	\$360.00
2016 Eastern Bench Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Western Slopes Cabernet Sauvignon - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$80.00	\$64.00	\$720.00

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