



Dry Creek
VINEYARD



WINE CLUB
NEWSLETTER

May 2021



FAMILY WINEMAKING SINCE 1972



Dry Creek

VINEYARD

May 2021

Dear Wine Club,

Signs of summer are all around us and I couldn't be more excited! We are thrilled that our winery has reopened for tastings, and we invite you to come visit wine country when you are ready. I love to look out of my office window and see so many happy faces enjoying the sunshine, gardens, and of course — the wine! We are taking reservations on our website at www.drycreekvineyard.com/reservations or by calling our Concierge Team at (707) 433-1000 ext. 103. We look forward to seeing you, your friends and family soon.

By now you should know that we have a passion for sustainability at our family winery — we have been practicing it for decades! What you may be surprised to learn is that grapes are not the only thing we grow on our property. My husband Don has planted an orchard with fruit trees behind the winery, and lined our vineyards with olive and almond trees. In fact, we even have nine beehives behind our employee garden! Don and I thought it would be wonderful to share the fruits of our labor, so I am delighted to introduce our K&D Mercantile estate olive oil and honey to you in this newsletter! I hope you will try some for yourself and that you will enjoy it as much as we do.

I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts on our club or favorite moments with our wines.

My best,



Kim Stare Wallace
President



AL PASTOR PULLED PORK SANDWICHES with PINEAPPLE SLAW

PAIRING: 2018 Somers Ranch Zinfandel

PULLED PORK SANDWICHES:

- 4 lbs boneless pork shoulder, cut into 2-inch cubes
- 2 cups low sodium chicken broth
- 5 chipotles in adobo sauce
- 1 cup pineapple juice
- ½ cup red onion, chopped
- 3 tbsp chili powder
- 2 tbsp white vinegar
- 2 tsp kosher salt
- 1 tsp ground cumin
- 1 tsp black pepper
- Hawaiian rolls, for serving

PINEAPPLE SLAW:

- 3 cups purple cabbage, finely sliced
- 2 cups fresh pineapple, finely diced
- 1 cup red onion, finely sliced
- ½ cup cilantro, finely chopped
- 4 tbsp fresh lime juice
- Salt, to taste

METHOD: Season all sides of the pork generously with salt. Sear off pork in a large pan over medium-high heat until all sides are golden brown. Take off heat and put aside. Add the chipotles, pineapple juice, red onion, chili powder, vinegar, salt, cumin and black pepper into a blender or food processor. Purée until completely smooth, about 30–60 seconds. Stir in the chicken broth.

Preheat oven to 375°F. Combine the sauce with the seared pork cubes in a large, oven-safe pot. Bring the sauce to a simmer over medium-high heat before placing the pot into a hot oven. Braise for 2–2½ hours, until the pork is completely tender. Using two forks, shred the pork, then mix to coat in juices.

In a large bowl, combine purple cabbage, pineapple, red onion and cilantro. Dress with lime juice and sprinkle with salt to taste before tossing. Serve inside pulled pork sandwich, or as a side. *Serves 6–8.*



K&D MERCANTILE

Farm-to-table might be a catchy phrase to describe the new cult restaurant or a hip dining trend, but it is truly our way of life and has been for decades. Our winery and all of our vineyards are 100% certified sustainable, but that is just the beginning! We truly believe in creating a rich and varied ecosystem, including clean air and water, pollinating plants, natural pest control and an array of diversified flora. This emphasis on biodiversity led second-generation owners Kim and Don Wallace to produce estate olive oil and honey for friends and family to enjoy, appropriately named K&D Mercantile.

In an effort to encourage biodiversity, Don planted a combination of seven specific Italian and Spanish varieties of olive trees along the pathway to their home: Manzanilla, Arbequina, Mission/Coricabia, Pendolino, Leccino, Cortina and Frantoio. All in all, he planted 169 trees with the hopes of producing a high-quality olive oil to share with friends and family. Olive trees take about five years before their first fruiting, and have full fruit production seven to eight years after planting.

Olive fruits start out green and generally undergo the same process of veraison that occurs in grapes. As the

olive fruit matures from green to yellow-green, it starts to soften and then the skin turns red-purple in color. The olives still have a high polyphenol content at this stage, and are starting to develop some ripe, fruity characteristics. As the fruit matures further, the skin and flesh darken all the way to the pit, turning from purple to black in most varieties. At this stage, the polyphenol and chlorophyll contents decline and the carotenoid content increases. Therefore, oils produced from late harvest fruit tend to be more golden in color, less bitter, less pungent, and have a shorter shelf life.

Harvesting olive trees begins in late August through November depending upon the region, variety and desired ripeness. Since olives are picked for both eating and processing into oil, the degree of ripeness is very important and chosen carefully. Don personally selects a combination of different ripeness levels for added complexity and nuance.

Traditionally, picking olives is done either by hand into special baskets or by using a rake to gently dislodge the olives into a net or a tarp placed below the trees. In our case, Don actually designed a custom rake for harvesting!

Larger olives have more oil, but the oil content drops as the olives ripen. Depending on ripeness, it takes about 80–100 pounds of olives to produce one gallon of olive oil. We are fortunate to produce 40–50 gallons of extra virgin olive oil per harvest, which we package in traditional oil cans with the K&D Mercantile logo inspired by Don.

In addition to our olive oil, we are also excited to introduce our K&D Mercantile honey! All of Don's efforts to encourage biodiversity on the winery property began to attract bees — it came to a point where we were generating a wild hive every few years! We had essentially created a healthy growing zone where bees were on the upswing and thriving, rather than dwindling. In the beginning, Don had a local beekeeper collect the wild hives and move them offsite, but then realized that the perseverance of the bees meant we were doing something right. We established a partnership with the beekeeper to maintain hives on the property and harvest the honey on an ongoing basis.

For honey production, beekeepers give extra hive boxes called “honey supers” to strong colonies. These boxes contain frames of pre-formed honeycomb. After the bees have filled the honey super and sealed the comb with wax, it is ready to be harvested. The easiest way to harvest honey from a beehive is through the use of a fume (not to be confused with Fumé!) board. A fume board looks like a regular telescoping hive cover, but the inside contains an absorbent material sprayed with a non-toxic solution

that the bees dislike. The fume board is placed on top of the full honey super that is ready to be harvested. After a few minutes, the bees will move away from the smell and vacate the honey super, which allows for the removal of honey with minimal disturbance.

After the honey super is removed from the hive and brought to a different location away from the bees, the extraction process can begin. A hot knife is used to cut the wax cappings off of the honeycomb cells. These wax cappings can be used to make other beeswax products like candles! Once the cappings have been removed, liquid honey can be separated from the comb.

A honey extractor — either electric or manual — uses centrifugal force to separate the liquid honey from the comb while keeping the comb intact. This allows the beekeeper to reuse the frame of empty comb in the honey super. After the liquid honey has been extracted, it is left to settle for a few days in a closed container before bottling. Any honey that cannot be harvested is placed back into the colonies for the bees to clean up. This includes crystallized honey left on the frames after extraction, or honey that is not capped over.

Our K&D Mercantile Estate Olive Oil and Honey are truly a labor of love, born from our passion for sustainability and the desire to share it with you! They are available in our online store or our tasting room, and we hope you enjoy this distinctive olive oil and this delicious honey, from our table to yours.



2021 EVENTS

VIRTUAL TASTINGS

Can't visit us in person? These virtual tastings will take place via Zoom, which is free and easily downloaded to all devices.



NEW RELEASES | *June 24, 2021* | 4 P.M. PT

Taste along with Winemaker Tim Bell virtually! Tim will be exploring three of our newly released, winery-exclusive wines:

- 2020 DCV3 ESTATE SAUVIGNON BLANC
- 2018 SOMERS RANCH ZINFANDEL
- 2018 MERLOT



OLD VINE ZINFANDEL VERTICAL | *August 5, 2021* | 4 P.M. PT

Join us virtually as we taste through Old Vine Zinfandel! Winemaker Tim Bell will be guiding a tasting through three vintages of one of our most prized, historic wines:

- 2017 OLD VINE ZINFANDEL
- 2018 OLD VINE ZINFANDEL
- 2019 OLD VINE ZINFANDEL

To register for the tastings, please visit www.drycreekvineyard.com/events.

SUMMER VINEYARD SERIES

Join us for an inside look of our vineyards this summer! These events feature socially-distanced hikes and lunch on our DCV3 and creekside properties, and a picture-perfect dinner that pairs beautifully with our limited-production wines.

DCV3 SUSTAINABILITY HIKE | *June 6, 2021* | 11 A.M. – 1:30 P.M. | *\$75 Per Club Member*

SUMMER VINEYARD DINNER | *July 24, 2021* | 5:30 – 8:30 P.M. | *\$150 Per Person* | *\$130 Per Club Member*

ESTATE BIODIVERSITY HIKE | *August 28, 2021* | 10 A.M. – 2 P.M. | *\$75 Per Club Member*

2 Tickets Per Membership | 21 and Older Only | Sorry, No Children Allowed

The DCV3 Sustainability Hike and Estate Biodiversity Hike are wine club exclusive events.

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



PRICE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2020 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2020 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2019 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2018 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2018 Old Vine Zinfandel – <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2018 Meritage – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2017 The Mariner – <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i> – NEW RELEASE	\$28.00	\$22.40	\$252.00
2019 Taylor's Vineyard Sauvignon Blanc – Musqué Clone – <i>Dry Creek Valley</i> – SOLD OUT	\$28.00	\$22.40	\$252.00
2019 The Mariness – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay – <i>Russian River Valley</i>	\$34.00	\$27.20	\$306.00
2020 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2019 DCV10 Pinot Noir – <i>Russian River Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2018 DCV7 Estate Zinfandel – Wallace Ranch Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Somers Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2017 Estate Zinfandel – Spencer's Hill Vineyard – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$55.00	\$44.00	\$495.00
2018 Estate Petite Sirah – Spencer's Hill Vineyard – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2017 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i> – SOLD OUT	\$42.00	\$33.60	\$378.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2018 Meritage "Benchland" – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2017 Meritage "Alluvial Gap" – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Cabernet Sauvignon "Iron Slopes" – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2017 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$80.00	\$64.00	\$720.00

DRY CREEK VINEYARD K&D MERCANTILE	SMALL		LARGE	
	RETAIL PRICE	CLUB MEMBER 20% SAVINGS	RETAIL PRICE	CLUB MEMBER 20% SAVINGS
K&D Mercantile Estate Honey	3oz \$12.00	3oz \$9.60	12oz \$32.00	12oz \$25.60
K&D Mercantile Estate Olive Oil	250mL \$17.00	250mL \$13.60	500mL \$34.00	500mL \$27.20

3770 Lambert Bridge Road, Healdsburg, CA 95448 • 707.433.1000 • 800.864.9463
 Wine Club Administrator | Amanda Barber ext. 123 | wineclub@drycreekvineyard.com

DRYCREEKVINEYARD.COM   

Paper Content: 30% Post Consumer Waste, FSC Certified, Processed Chlorine Free, Manufactured with 100% Renewable Green Electricity

