



ZIN LOVERS CLUB  
NEWSLETTER

*October 2021*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

VINEYARD

October 2021

Hello Zin Lovers!

Our family has been growing grapes in Dry Creek Valley for nearly five decades, driven by the desire to produce appellation-focused, *terroir*-driven, varietal-defining wines. We are proud to farm seven estate vineyards, comprised of 185 acres which are 100% certified sustainable. Asking me to choose my favorite vineyard is like asking me to choose my favorite child! They each have their own unique story and place in my heart. Our Wallace Ranch (DCV7) is one that is incredibly important to our family winery, yet we don't always showcase this extraordinary piece of land. I hope that you will enjoy hearing a little more about the history behind the vineyard in this newsletter.

As we inch towards the holiday season, I invite you to reserve a private virtual tasting with one of our wine educators for your friends and family. It has been heartwarming to see so many people connect around the country in these experiences despite the distances and restrictions in our various locations. If you are interested in your own private experience, please contact our concierge team at [concierge@drycreekvineyard.com](mailto:concierge@drycreekvineyard.com) or (707) 433-1000 ext. 103.

We also continue to offer our larger communal virtual tastings to bring a little bit of wine country to you! Please check our events page at [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events) for upcoming tastings and join us from the comfort of your own home. We love to see your smiling faces!

Warmly,



Kim Stare Wallace  
President



## NEW ORLEANS-STYLE GUMBO

PAIRING: 2019 DCV2 Estate Zinfandel – Four Clones Vineyard

- 1 cup red bell pepper, finely chopped
- 1 cup celery, finely chopped
- 2 cups onion, finely diced
- 1 cup sliced okra, fresh or frozen
- 2 tbsp garlic, minced
- 4 tsp K&D Mercantile Adobo
- 1 tbsp smoked paprika
- 1 tsp dried thyme
- 1 bay leaf
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp Worcestershire sauce or soy sauce
- ½ tsp Tabasco hot sauce, or to taste
- ½ cup K&D Mercantile Estate Olive Oil, divided
- 1 cup andouille sausage, sliced
- ½ cup all-purpose flour
- 3 cups low-sodium vegetable broth
- 1 14-oz can (or 1¾ cups) of crushed tomatoes
- 1 cup cauliflower florets
- 2 cups raw shrimp, peeled and deveined
- Scallions, finely chopped, for garnish

**METHOD:** In a large bowl, combine bell pepper, celery, onion, okra and garlic. In a small bowl, combine all spices and liquid seasonings.

In a large pot, heat 1 tbsp of oil on medium-high heat. Add sausage and cook until lightly brown, about 5 minutes. Transfer to a platter and set aside. Add remaining oil and flour and whisk until fully combined. Continue cooking, whisking constantly, until the *roux* (the mixture) becomes a deep amber color but is not burnt, about 20 minutes. Immediately stir in the mixed vegetables and cook until softened, about 5 minutes.

Stir in broth and tomatoes, then stir in mixed seasonings, cauliflower, shrimp and sausage. Bring to a simmer and cook until flavors are combined, about an hour. Garnish with scallions and serve alongside rice. *Serves 4.*





## WALLACE RANCH

Zinfandel has been near and dear to our family winery for nearly 50 years. Our founder, David S. Stare, selected the varietal for his first vintage of red wines in 1973, and it has been a part of the Dry Creek Vineyard story ever since. Dave's daughter Kim Stare Wallace and her husband Don have carried on this longstanding tradition and legacy with their second-generation leadership and passion for delicious and balanced Zinfandel.

In the early 1980s, Kim and Don noticed that the treasured old vine Zinfandel vineyards planted prior to Prohibition were being pulled out in favor of more profitable varietals. Determined to preserve the tradition and heritage of these historic vineyards, Don and our vineyard manager Duff Bevill implemented an experimental project to carry on the DNA. Using cuttings from Mazzoni Ranch, a pre-Prohibition vineyard in Geyserville, we grafted budwood onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997, the "Heritage Clone" process concluded with a "young vine" wine that displayed "old vine" Zinfandel characteristics reminiscent of turn of the century heirloom vines.

Wallace Ranch, also known as "DCV7", was the first to be planted using the Heritage Clone in 1994. This incredible 9.21-acre parcel is important not only for its historical significance, but also because it is located on the home

property of Kim and Don. The vineyard lies along the bench of Dry Creek Valley and receives long days of full sun exposure with soil that is made up of decomposing sedimentary rock, which is loose, flaky and well-draining. Fruit from this area produces a Zinfandel that is elegant, concentrated and fruit-forward.

Once we established the Heritage Clone, it became the backbone of our estate Zinfandel program and was planted not only at Wallace Ranch, but also at Spencer's Hill and Farmhouse Vineyard, along with our long-time growing partner at Somers Ranch. Despite all these vineyards being planted with the same clone, the location and *terroir* of each of these sites produce wines that are completely distinctive.

On the edge of Wallace Ranch nearest to the Dry Creek is a gentle slope leading to the valley floor. The soil found here is fertile, well-draining and ideal for growing Sauvignon Blanc. For this area of the vineyard, Kim and Don specifically chose Clone 1, originally sourced from Chateau d'Yquem in France in the late 1880s and first planted in a Californian vineyard in 1958. These grapes are showcased proudly in our Sauvignon Blanc and our flagship wine, Fumé Blanc.

While we love each and every property in our estate portfolio, we hope that you will see why this incredible piece of land is so special the next time you open up one of the wines from this vineyard!

# WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL	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
2019 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
2018 The Mariner – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2020 Taylor’s Vineyard Sauvignon Blanc – Musqué Clone – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$28.00	\$22.40	\$252.00
2019 The Mariness – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – <b>SOLD OUT</b>	\$34.00	\$27.20	\$306.00
2020 Petite Zin Rosé – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$25.00	\$20.00	\$225.00
2019 DCV10 Pinot Noir – <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2019 DCV7 Estate Zinfandel – Wallace Ranch – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2019 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2018 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Estate Zinfandel – Spencer’s Hill Vineyard – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2019 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2018 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2018 Estate Petite Sirah – Spencer’s Hill Vineyard – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$45.00	\$36.00	\$405.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Malbec – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$65.00	\$52.00	\$585.00
2018 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$80.00	\$64.00	\$720.00

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