

# The Washington Post

“Dry Creek Valley’s Cabernets and Merlots Stand Out”

## WINE OF THE WEEK



### 2003 CABERNET SAUVIGNON

*Dry Creek Valley*

by Ben Giliberti

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**TASTES LIKE ...** A spicy bouquet of cherries, minerals and a touch of violets gives way on the palate to delectable layers of plush red-berry fruit accented by notes of creamy vanilla and toast from aging in new oak barrels. Thoroughly enjoyable now and has the potential to age gracefully for two to three years.

**GRAPE VARIETIES** 93 percent cabernet sauvignon, 3 percent cabernet franc, 3 percent merlot, 1 percent petit verdot. A 100 percent cabernet sauvignon has never been produced by Dry Creek Vineyard, which uses merlot and other traditional Bordeaux grapes to refine its cabernet sauvignon.

**HISTORY** Founded in 1972 by Sonoma pioneer David Stare, who led the campaign to gain official recognition for the Dry Creek Valley appellation in 1983. Vineyards have been planted in the area for more than 150 years.

**GEOGRAPHY** Dry Creek Valley is located about an hour north of San Francisco in Sonoma County. Although best known for zinfandel and sauvignon blanc, the wineries of Dry Creek Valley are gaining a reputation for producing top-flight, European-style cabernet sauvignon and merlot. In addition to Dry Creek Vineyard, excellent cabernet sauvignon and merlot producers include Michel-Schlumberger Wines and Gallo of Sonoma.

**ON THE LABEL** Although several dozen wineries are in the Dry Creek Valley appellation, the wines of Dry Creek Vineyard are easy to recognize by the colorful sailboat paintings that appear on each bottle. Sailing is Stare’s other passion.

**FOOD MATCH** Because the wine is so Bordeaux-like, the perfect match is grilled Pauillac lamb, but it also will be superb with Australian, New Zealand or American lamb.”

