



Dry Creek
VINEYARD



BORDEAUX LOVERS CLUB NEWSLETTER

April 2020



FAMILY WINEMAKING SINCE 1972



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Hello Bordeaux Lovers!

If you have ever met my husband Don, you know that he is very passionate about soil, to put it mildly. He has been the driving force behind our vineyard development for over 30 years, and believes wholeheartedly in matching the right varietal to the right vineyard. Our *Site Specific Terroir Series* was born from this passion, providing an opportunity to explore the magic of crafting wines from distinctive areas within the Dry Creek Valley. For our third vintage of this series, we fine-tuned our labels even more to highlight the nuances and complexities that a specific *terroir* can lend to a wine, and Don and I hope you enjoy them as much as we do.

Wine Country is more beautiful than ever, and if you haven't been to the winery lately, it is time to start planning your next trip! If you are heading to see us this fall, please join us at our Wild Boar Pigout on September 19th, where we will have a feast at Endeavour Vineyard for the first time in the history of our family winery! I love to hear from you, so please feel free to write to me at wineclub@drycreekvineyard.com to share your thoughts or favorite moments with our wines.

My best,



Kim Stare Wallace

President



GORGONZOLA STUFFED BEEF TENDERLOIN

PAIRING: 2017 Iron Slopes Cabernet Sauvignon

- 3 lb beef tenderloin
- 2 tbsp butter
- 4 baby carrots, peeled, trimmed & cut into quarters
- 12 oz Gorgonzola cheese
- 2 heads radicchio, sliced
- 1 sweet potato, peeled & cut into thin wedges
- 1 cup toasted bread crumbs
- Salt & pepper, to taste
- 1 celery root, peeled & cut into thin wedges
- 1 tbsp extra virgin olive oil, plus more to taste
- Aged balsamic vinegar, to taste

METHOD: Preheat oven to 450°F. Slice tenderloin lengthwise so it opens up like a book, careful not to slice through the middle. Using a meat mallet, lay meat between two sheets of plastic and pound beef to an even ½-inch thickness. Cover tenderloin with gorgonzola cheese, then sprinkle toasted bread crumbs on top. Roll the tenderloin up and secure with butcher's twine. Season with salt and pepper. Heat olive oil in an ovenproof skillet, add beef tenderloin and brown on all sides. Place in oven and roast for 15 minutes or until internal temperature reaches 145°F. Remove meat from pan and let rest, cover loosely with foil. Using the same pan, re-heat blanched root vegetables until hot. Add sliced radicchio at the last moment and cook quickly in order to retain their bright color. Season to taste with salt and pepper.

Slice beef roll and place over a generous serving of radicchio and root vegetables. Drizzle with extra virgin olive oil and aged balsamic vinegar. *Serves 4.*



DOWN TO EARTH

We take our soil very seriously in wine country. In fact, if you mention the word ‘dirt’ around anyone who works in the vineyards, they will be quick to remind you that dirt is what you brush off your feet when you go into your house, while soil forms the surface of the earth. So what is the difference exactly? Soil is a combination of minerals, air, water, animals and other living matter and their wastes or decaying bodies. It becomes compacted over time, making up the ground beneath our feet. Healthy soil supports the most biodiverse ecosystem on the planet with billions of living organisms continuously at work creating soil structure. When particles of soil erode or are dug up, they are no longer associated with where they came from and become dirt.

So why is soil so important to grapevines? It is one of the essential components that make up *terroir*, the natural environment in which a particular wine is produced, along with topography and climate.

The soils found on the benchland of Dry Creek Valley are made up of decomposing sedimentary rock. These types of rocks are formed on or near the earth’s surface, as opposed to metamorphic and igneous rocks, which are formed deep within the Earth. Erosion and weathering slowly break down large rocks into smaller ones, then they are slowly compacted with clay, sand and other sediments to form a new sedimentary rock. The vineyards featured in our Meritage - Benchland are composed of this sedimentary

rock, along with clay loam to create loose, flaky soil that drains well. This type of soil, combined with the mildly undulating topography and warmer temperatures, produces fruit that is rich and ripe, like cherry pie or cherry preserves.

The soils along the western slopes of Dry Creek Valley are made up of decomposing metamorphic rock that is high in iron content. This type of rock is derived from igneous or sedimentary rocks that have altered their form as a result of changes in their physical environment, such as the intrusion of hot magma or large-scale tectonic movements. Our Cabernet Sauvignon - Iron Slopes is produced from vineyards along the western slopes of Dry Creek Valley. The main soil type of these impressive properties is gravelly loam from decomposing metamorphic rock, which appears red due to its high iron content. This very rocky soil drains exceptionally well, helping to stress the vines late in the growing season, concentrating color and flavor in the resulting berries. Wines produced from this *terroir* tend to show bright fruit flavors, coarse tannins and dried floral characters.

The Dry Creek Valley is an incredibly unique and distinctive place, offering unique microclimates and a diversity of soils to craft high quality wines. We hope that when you try one of our *Site Specific Terroir Series* wines, you will see and taste why we feel so honored to call this extraordinary appellation our home.

UPCOMING EVENTS



SUMMER OF ZIN CONCERT

June 20, 2020

1:00 PM - 4:00 PM

\$40 Per Club Member

\$50 General Public

\$300 for VIP Table (up to 6 people)

To purchase tickets, please visit
www.drycreekvineyard.com/events,
or call (707) 433-1000 ext. 280.



WILD BOAR PIGOUT AT ENDEAVOUR VINEYARD

September 19, 2020

5:30 PM - 8:30 PM

\$150 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. 280.

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 - SOLD OUT	\$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
2019 Petite Zin Rosé - Dry Creek Valley	\$25.00	\$20.00	\$225.00
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
2017 DCV8 Zinfandel - Farmhouse Vineyard - Russian River Valley	\$42.00	\$33.60	\$378.00
2017 Vogensen Ranch Zinfandel - Dry Creek Valley	\$44.00	\$35.20	\$396.00
2017 Somers Ranch Zinfandel - Dry Creek Valley	\$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
2017 DCV9 Estate Petit Verdot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Merlot - Dry Creek Valley	\$40.00	\$32.00	\$360.00
2017 Meritage - Benchland - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Lytton Springs Meritage - Dry Creek Valley - SOLD OUT	\$65.00	\$52.00	\$585.00
2017 Cabernet Sauvignon - Iron Slopes - Dry Creek Valley	\$65.00	\$52.00	\$585.00
2016 Endeavour Cabernet Sauvignon - Dry Creek Valley	\$80.00	\$64.00	\$720.00

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