



FAMILY WINEMAKING  
SINCE 1972



WINE CLUB  
NEWSLETTER

November 2017



*Greetings!*

*Our 46th harvest is in the books and what a fantastic vintage it will be! After so many years without sufficient rain, our vines were ecstatic to finally be out of the drought conditions.*

*Celebrating our 45th anniversary this year has been an incredible opportunity to reflect on the pioneering role that Dry Creek Vineyard has had in the California wine industry. It's hard to imagine how different life would be had my father, Dave Stare, not come across the old, rundown prune orchard on the corner of Lambert Bridge and Dry Creek Road. Don and I have worked so hard over the years to not only honor his contribution, but to continue to improve and build upon the legacy of our family winery.*

*Finally, I'd like to take a moment to thank all of you for your continued patronage and commitment to Dry Creek Vineyard. We know that there are a lot of wineries out there, and we are very happy to have you as a part of our wine club family. And as always, I love to hear from you. Please feel free to write me at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) to share your comments on this club, or your favorite moments with our wines.*

*Wishing you all a happy and healthy holiday season.*

Warmly,

KIM STARE WALLACE  
President



## SECOND GENERATION RE-INVENTION

In the years leading up to Founder David Stare's retirement in 2006, second generation owners Kim Stare Wallace and her husband Don began to put into place their vision for the future of the winery. They saw the writing on the wall as other mid-size, family-owned wineries were being gobbled up by massive corporations. Instead of selling out or radically growing production by sourcing fruit from lesser appellations, in effect "dumbing down" the wines, they went back to the basics. Their shift in philosophy led to dramatically reducing production while increasing quality and sharpening the focus on appellation-driven, *terroir*-focused wines that rival the best in California.

This new direction required a complete re-invention from the inside out as Kim and Don set their sights on taking Dry Creek Vineyard from a good winery making good wines, to a great winery making great wines. The "Reserve" program was the first to go, as every varietal and bottling was scrutinized. Sauvignon Blanc and The Mariner were introduced to highlight distinctive sites within the Dry Creek Valley. Vineyards from outside of the appellation were sold off, and additional Dry Creek Valley properties were purchased to increase the estate holding to 185 acres of sustainably farmed vineyards. Improvements around the winery were made as well, upgrading the crush pad, bottling line, filtration equipment, barrels, etc. And of course, Kim and Don sought out a person who shared their vision, so they hired renowned and critically acclaimed winemaker Tim Bell in 2011. Bit by bit, the pieces fell into place, all without an oil well or trust fund to rely upon.



Don and Kim Wallace and Founder David Stare

Vineyard development has been a continued focus, with new canopy methods introduced and unusual clones planted. In order to cultivate the absolute best fruit possible, we have converted the Bordeaux varietals in our estate vineyards to a "Double Guyot" method of pruning. This system is widely used in Bordeaux, with each vine pruned to leave two canes, trained in opposite directions, and two spurs. Never satisfied to rest on our laurels, we have recently grafted over 1.4 acres of sustainably farmed vineyards on our winery property to Alicante Bouschet and cutting-edge Petite Sirah clones for added nuance and dimension when creating our final Zinfandel blends. New and exciting clonal selections such as Sauvignon Gris and Sauvignon Musqué have taken our Sauvignon Blanc program to new heights.

Our winemaking techniques have shifted as well. Large French oak puncheons are utilized for Cabernet Sauvignon from our estate Endeavour Vineyard, to allow for hand punchdowns which leads to more gentle extraction and a smoother wine. Tim is bringing co-fermentation of Zinfandel and Petite Sirah into the fold for added intensity and structure, as well as extended maceration of Zinfandel wine on Petite Sirah skins. He has also designed barrels specifically for our Zinfandel program for deeper fruit expression. These 'fusion' barrels are composed of French oak heads with 75% of the staves coming from European oak and 25% American oak. He has also incorporated a small percentage

CONTINUES ON BACK PAGE

# BRAISED SHORT RIBS WITH CREAMY POLENTA

Pairing: 2014 Endeavour Cabernet Sauvignon - Dry Creek Valley

## INGREDIENTS

4 LB	boneless beef short ribs, cut into 8-ounce portions
2 CUPS	Dry Creek Vineyard Cabernet Sauvignon
1 TBSP	aged sherry vinegar
4 TBSP	salt
1 TBSP	Worcestershire sauce
5 CLOVES	garlic, peeled & smashed
1	medium yellow onion, cut in half
2	carrots, peeled & cut into 6 pieces each
1	celery rib, cut into pieces
1 TBSP	tomato paste
2	strips of orange peel
1 TBSP	cocoa powder
4 CUPS	beef broth
8	fresh thyme sprigs
6	black peppercorns
2 TBSP	vegetable oil
1 CUP	whole milk
1 1/3 CUPS	quick-cooking polenta
1/2 CUP	freshly grated Parmigiano-Reggiano, plus more for serving

**METHOD:** Preheat oven to 325°F. Heat two tbsp of vegetable oil in a wide Dutch oven on high. Season short ribs with 2 tbsp salt and pepper. Add the short ribs to the Dutch oven and sear on both sides for 8 - 12 minutes, or until both sides are well browned, making sure not to overcrowd. Add onions, carrots, celery and garlic to the Dutch oven. Caramelize vegetables, reduce heat to a low simmer and add the tomato paste, orange peel, peppercorns and fresh thyme. Stir well and add the cocoa powder. Then add wine, sherry vinegar and Worcestershire sauce. Reduce liquid by half, about 30 minutes. Add beef broth and bring to a simmer then cover the Dutch oven and place in oven. Cook for three hours or until meat is very tender.

Let cool for 30 minutes then remove short ribs. Pour sauce into a sauce pan and let sit for a few minutes. Use a ladle to skim the fat and discard vegetables. Over low heat, reduce the liquid by at least half, about 20 minutes. Return the short ribs to the Dutch oven and coat thoroughly with the reduced sauce. Bake for 10 minutes, until the short ribs are heated through and slightly glazed.

**Polenta:** In a heavy saucepan, bring 3 cups water, the milk, and the remaining 2 tbsp salt to a boil over high heat. Slowly whisk in the polenta and reduce the heat to medium-low. Cook, whisking often, until the polenta is thick, about 2 minutes. Stir in the 1/2 cup Parmigiano-Reggiano. Divide the polenta among warmed deep serving bowls, top with the ribs and sauce and serve at once.

Serves 6.

## OUR LATEST ACCOLADES



91  
POINTS

2014  
DRY CHENIN BLANC  
CLARKSBURG

TOP 100 BEST BUY

WINE ENTHUSIAST  
THE WORLD IN YOUR GLASS



2015 HERITAGE VINES  
ZINFANDEL  
SONOMA COUNTY

EDITOR'S  
CHOICE

WINE ENTHUSIAST  
THE WORLD IN YOUR GLASS



94  
POINTS

2014 OLD VINE  
ZINFANDEL  
DRY CREEK VALLEY

100 BEST WINES  
OF THE YEAR

Wine & Spirits



Have you ever wondered what we are up to all day while you are enjoying your Dry Creek Vineyard wine club wines? We have stepped up our game with social media to provide you a unique insight to a day in the life at DCV! Check to make sure that you are following us on Facebook, Instagram and Twitter for all of the latest news and behind-the-scenes action at the winery. We are posting videos, giving vineyard updates and telling stories about the people that make Dry Creek Vineyard the 'real deal'.

We also have a Dry Creek Vineyard Wine Club Facebook group! Visit [www.facebook.com/groups/dcvwineclub/](http://www.facebook.com/groups/dcvwineclub/) to request access and keep up-to-date with club news, events, pictures and more!

We would love to see what you are up to as well! Tag us in your photos or use our hashtag: #drycreekvineyard to share your 'day in the life' story.



#drycreekvineyard



# SAVE THE DATE • 2018 EVENTS

**FEBRUARY 10**

**Barrel Tasting - Wine Club Exclusive**

Sample components of our premier Meritage blend, The Mariner, directly from barrel and interact with our winemaking team. Enjoy the ambiance of our cellar as you taste through your delicious club wines and mingle with your fellow club members.

*Complimentary for 2 club members.*



**APRIL 28 - 29**

**Passport to Dry Creek Valley**

At Passport to Dry Creek Valley, you'll enjoy a world-class tasting experience with a festive twist, in the idyllic Dry Creek Valley. More than 45 wineries provide a unique destination, each offering an exclusive pairing of exquisite wine, gourmet food and great entertainment.



**MAY 19**

**A Day in the Loire Valley - Wine Club Exclusive**

Revel in the sights, sounds, food and *joie de vivre* of "A Day in the Loire Valley". Sample our Loire-inspired wines while you relax and enjoy family and friends in the comfort of our gardens with music, food pairings, artists and more!

*Complimentary for 2 club members.*



**JUNE 16**

**Summer Zinfandel Dinner - Wine Club Exclusive**

Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner perfectly paired with Zinfandel! Extremely limited seating.



**JUNE 23**

**Summer of Zin**

Back by popular demand, the Sun Kings are the Bay Area's premier Beatles cover band. They are simply amazing! Each year, we sell out our picnic area and witness an awesome concert with Dry Creek Vineyard wines and food available for purchase.



**JULY 21**

**Summer Vineyard Dinner - Wine Club Exclusive**

Join us for a relaxing, casual evening in beautiful wine country amongst the vines and enjoy a family-style, farm to table dinner! Extremely limited seating.



**SEPTEMBER 8**

**Sailing Adventure - Wine Club Exclusive**

Join us for a spectacular day on the San Francisco Bay aboard a classic schooner. This club member only event begins with lunch, followed by a three-hour sail. There will only be a handful of slots open for this exclusive experience.



**SEPTEMBER 15**

**Harvest Dinner - Wine Club Exclusive**

Join us for a relaxing, casual evening in beautiful wine country amongst the vines and break bread with fellow club members and our winemaker, Tim Bell, to celebrate this year's harvest. Extremely limited seating.



**SEPTEMBER 22**

**Harvest Experience - Wine Club Exclusive**

Join us for an afternoon of fun and educational activities to help celebrate the season. Taste through our delicious wines, mingle with your friends and fellow club members and enjoy the ambiance of our cellar and outdoor garden.

*Complimentary for 2 club members.*



**NOVEMBER 24**

**Holiday Celebration - Wine Club Exclusive**

This Thanksgiving weekend tradition is the perfect way to spark your holiday spirit. Our tasting room and cellar will be adorned for the season along with charming gift ideas, delicious nibbles and fabulous club wines.

*Complimentary for 2 club members.*



**DECEMBER 8**

**Holiday Winemaker Dinner - Wine Club Exclusive**

A culinary extravaganza! Join proprietors Don and Kim Stare Wallace with winemaker Tim Bell as they lead you through an incredible wine and food experience. Truly a night to remember!



To RSVP, or for more information on these events, please contact Salina Littleton at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com), or call her at 707-433-1000 x123.

**All events are 21 and older**

*We love your four-legged friends, however we ask that you leave your pets at home during events.*



of custom French-coopered Chestnut and Acacia wood barrels into our Sauvignon Blanc to benefit mouthfeel and texture without toasty flavors.

So what does it all mean? Dry Creek Vineyard is one of the last truly private, family-owned, iconic wineries consistently producing 90-point wines. The second generation is firmly committed to a “no compromises” philosophy producing world class, appellation-focused, varietal-defining wines. We have shifted our winemaking practices and vineyard management to maximize flavors and reflect our home region. Basically, in a world where things are getting faster and bigger, we are taking a smaller and slower approach.

Taste for yourself – the proof is in the bottle!

2016 SAUVIGNON BLANC - 90 Points | Wine Enthusiast Magazine

WINE LIST

SIGNATURE WINES	Retail Bottle	CLUB MEMBER PRICING	
		20% Savings Bottle	25% Savings Case
2016 Dry Chenin Blanc - <i>Clarksburg</i>	\$15.00	\$12.00	\$135.00
2016 Fumé Blanc - <i>Sonoma County</i>	\$15.00	\$12.00	\$135.00
2016 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2015 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$22.00	\$17.60	\$198.00
2012 Meritage - <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2014 Merlot - <i>Dry Creek Valley</i>	\$26.00	\$20.80	\$234.00
2015 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2015 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2013 The Mariner - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
LIMITED RELEASE WINES			
2015 DCV3 Estate Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 Taylor’s Vineyard Sauvignon Blanc - Musqué Clone - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2015 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$32.00	\$25.60	\$288.00
2015 DCV10 Estate Pinot Noir - <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2014 Estate Petite Sirah - Spencer’s Hill Vineyard - <i>Dry Creek Valley</i>	\$36.00	\$28.80	\$324.00
2015 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2014 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2014 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$45.00	\$36.00	\$405.00
2015 DCV7 Estate Zinfandel - Wallace Ranch - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 DCV2 Estate Zinfandel - Four Clones Vineyard - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2014 Estate Zinfandel - Spencer’s Hill Vineyard - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2014 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2014 Cabernet Sauvignon - Wolcott Vineyard - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2014 45 <sup>th</sup> Anniversary Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$60.00	\$48.00	\$540.00
2014 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$75.00	\$60.00	\$675.00

P.O. Box T • 3770 Lambert Bridge Road  
Healdsburg, CA 95448  
Tel. 707-433-1000 • 800-864-9463

www.drycreekvineyard.com  
Wine Club Administrator: Salina Littleton ext. 123  
wineclub@drycreekvineyard.com

Content: 100% Recycled,  
50% Post-Consumer Waste,  
Processed Chlorine Free