



NEWSLETTER

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SPRING 2016
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Dry Creek

VINEYARD

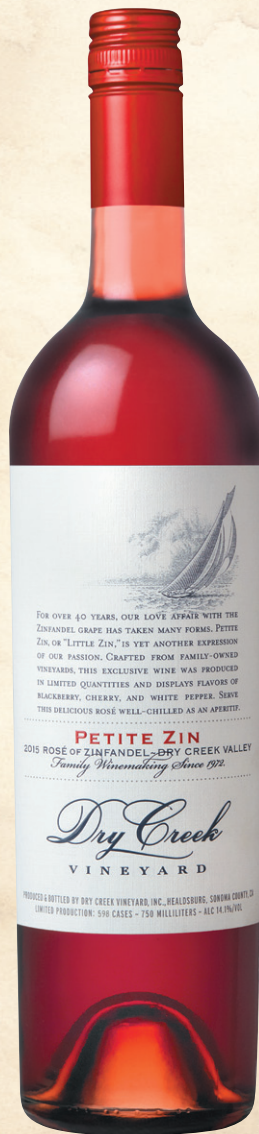
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~ 2015 PETITE ZIN ~

The Pink Sapphire of our Collection

(Lucky for us this jewel doesn't cost as much!)



Zinfandel is normally anything but “petite”. It is one of the juiciest, jammiest wines around. Zinfandel is genetically matched to Primitivo, traditionally grown in Apulia, as well as Crljenak Kaštelanski or Tribidrag from Croatia. However, we all know it is America’s heritage grape! In fact, differences in cultivation, *terroir* and winemaking in the United States have created a unique domestic flavor profile, quite different from its genetic twins.

Zinfandel clusters are quite loose and the berries within the cluster ripen according to their own free spirits. A Zinfandel cluster is essentially its own little melting pot...it embraces all kinds of berries with the hope that diversity will prevail and put Zinfandel as a world player on the wine map, just like America!

Okay, we know this is not the 4th of July Patriot Issue, but because of the diversity of Zinfandel, winemakers can have lots of fun with it. Winemaker, Tim Bell, is very watchful as to how much time this precious juice spends on the skins. He aims for a high-toned light ruby color, but with very little extraction. This is no white Zinfandel; it pains us to even mention it around this wine, but the stigma still exists that all pink wine is sweet. Not this little gem! We added 4% Petite Sirah, which adds complexity without losing any of the bright strawberry and lignonberry aromas. It is delightfully mouth-filling yet refreshing – a definite contender for hearty picnic fare...or even better – enjoy it in a rocking chair on the front porch.

Regardless, it is the perfect wine to kick off the spring season.

2013 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY

2012 Vintage: 91 Points | WINE SPECTATOR MAGAZINE



RETAIL:
\$40.00

**20% SAVINGS
BOTTLE:**
\$32.00

**25% SAVINGS
CASE:**
\$360.00

PRODUCTION: 689 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATE: September 28, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.6°

PH: 3.63 | **TA:** 0.69g/100mL | **BARREL AGING:** 16 months in French, American and Hungarian

oak; 24% new oak | **FERMENTATION:** Average 9 - 12 days at 82° F - 88° F; pumped over twice daily

VINE AGE: 20+ years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: Somers Ranch Zinfandel is always one of our most deeply perfumed and brambly Zinfandels. The orientation of the vineyard and its naturally low yields provide us with a wine that is dark and rich with aromas of raspberry, rose petal and briar patch leading to a hint of oak toast. The palate is reminiscent of a rich berry pie with flavors of raspberry and boysenberry. A hint of chocolate and toast round out the tasting experience. This wine has full, fleshy tannins that are silky and smooth, seamless from start to finish.

2013 BEESON RANCH ZINFANDEL – DRY CREEK VALLEY



RETAIL:
\$40.00

**20% SAVINGS
BOTTLE:**
\$32.00

**25% SAVINGS
CASE:**
\$360.00

PRODUCTION: 690 cases | **BLEND:** 79% Zinfandel, 21% Petite Sirah

HARVEST DATES: September 25 - October 4, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.8°

PH: 3.64 | **TA:** 0.67g/100mL | **BARREL AGING:** 25% in American and new Hungarian oak

FERMENTATION: 11 days in fermenters at 82° F - 88° F | **VINE AGE:** 130+ year old vines

YIELDS: Less than 1 ton per acre

WINEMAKER COMMENTS: Beeson's vineyard is one of the most incredible vineyards we have ever encountered. It is 12 acres of exquisite field blend vines that put out beautiful fruit even in poor vintages. For vines that are nearly 133 years old, the resulting wine is surprisingly refined and elegant. There is some nice raspberry and cardamom on the nose. Deep blackberry and white pepper unfurl in the mouth, and the finish is spicy and lingering. This is definitely your rich red meat wine; the peppery nature of this Zinfandel strips the fat molecules off your tongue and prepares your palate for the next mouth-watering bite.

2015 PETITE ZIN ROSÉ – DRY CREEK VALLEY



RETAIL:
\$20.00

**20% SAVINGS
BOTTLE:**
\$16.00

**25% SAVINGS
CASE:**
\$180.00

PRODUCTION: 598 cases | **BLEND:** 96% Zinfandel, 4% Petite Sirah

HARVEST DATES: August 25 - September 13, 2015 | **ALCOHOL:** 14.1% | **BRIX:** Average 24.2°

PH: 3.46 | **TA:** 0.68g/100mL | **BARREL AGING:** 65% stainless steel; 35% in neutral oak barrels

FERMENTATION: 25 days in fermenters at 56 °F; 15 days in neutral oak at 65 °F

VINE AGE: 18 years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: This wine has a stunning crimson color with fresh raspberry and rhubarb on the nose. It is nice and light on the palate and fills your mouth with watermelon flavors. The addition of Petite Sirah comes through at the end, giving it a lengthy finish with gentle spice. The true beauty of this wine is in its versatility with food. It does well with hard cheeses, tangy potato salads, cured meats and chilled soups, like Gazpacho or cucumber-dill soup. We love bringing this wine to barbecues because people are always surprised how well it pairs with grilled chicken and vegetables. We don't make very much of this wine, but enjoy every minute of making it.

2013 ESTATE ZINFANDEL - SPENCER'S HILL VINEYARD – DRY CREEK VALLEY



RETAIL:
\$40.00

**20% SAVINGS
BOTTLE:**
\$32.00

**25% SAVINGS
CASE:**
\$360.00

PRODUCTION: 562 cases | **BLEND:** 78% Zinfandel, 22% Petite Sirah

HARVEST DATES: September 18 - October 11, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.8°

FERMENTATION: Average 14 days at 82 °F - 88 °F; pumped over twice daily

BARREL AGING: 16 months in French, Hungarian and American oak; 26% new oak

PH: 3.51 | **TA:** 0.69g/100mL | **VINE AGE:** 17 years | **YIELDS:** Less than 1 ton per acre

WINEMAKER COMMENTS: This is a Zinfandel with depth. Spencer's Hill is one of the most prime spots on the Endeavour Vineyard, the crown jewel of our vineyard holdings and gives us intense, rich fruit. The nose changes by the minute, revealing the expressiveness of this site. It goes from black cherry to chocolate to boysenberry and baking spices. It is mouth-coating and has a voluptuous finish. This wine will pair nicely with anything grilled; there is a smokiness to this Zin that lends itself nicely to charred flavors.

A DAY IN THE LOIRE VALLEY

Saturday, May 14, 2016 • 1 pm - 4 pm • Wine club exclusive



Revel in the sights, sounds, food and *joie de vivre* of A Day in the Loire Valley. From 1 pm to 4 pm, 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 wine club members plus 2 guests (4 total complimentary tickets). Please RSVP to Salina Littleton at wineclub@drycreekvineyard.com, or by calling 707.433.1000 ext 123.

21 & over only. Although we love your dogs, please keep them at home during this event.

ZINFANDEL-BRAISED LEG OF LAMB

Pairing: 2013 Somers Ranch Zinfandel

INGREDIENTS

1 (2½ LB)	boneless leg of lamb	6	cloves garlic, sliced
1 TSP	Kosher salt, divided	1 CUP	Dry Creek Vineyard Zinfandel
1 TSP	freshly ground black pepper, divided	1 TSP	dried basil
1 TBSP	all-purpose flour	2	bay leaves
2 TBSP	olive oil	6 CUPS	hot cooked egg noodles (about 4 ¾ cups uncooked pasta)
1 TBSP	juniper berries, crushed (optional)		
1 TSP	whole allspice, crushed		

METHOD Unroll lamb; trim fat. Sprinkle evenly with ½ teaspoon salt and ½ teaspoon pepper. Reroll lamb; secure at 1-inch intervals with twine. Sprinkle evenly with flour. Heat oil in a nonstick skillet over medium-high heat. Add lamb to pan; cook 6 minutes, turning to brown on all sides. Place lamb in a slow cooker. Add juniper berries, allspice and garlic to pan; cook over medium heat for 2 minutes or until garlic is lightly browned. Add wine to pan, scraping pan to loosen browned bits; cook until reduced to ½ cup (about 3 minutes). Scrape wine mixture into cooker; add basil and bay leaves. Cover and cook on low 8 hours or until lamb is tender.

Remove lamb from cooker; keep warm. Strain cooking liquid through a sieve into a bowl; discard solids. Add remaining ½ teaspoon salt and remaining ½ teaspoon pepper to cooking liquid; stir. Remove twine from lamb and discard. Break lamb into chunks with 2 forks. Serve lamb and cooking liquid over egg noodles. Serves 6.

2016 ZIN LOVERS' OCTOBER SHIPMENT SCHEDULE

Ship Date: October 10, 2016

2014 Old Vine Zinfandel	2014 DCV7 Estate Zinfandel - Wallace Ranch
2014 DCV2 Estate Zinfandel - Four Clones Vineyard	2014 Vogensen Ranch Zinfandel

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