



WINE CLUB  
NEWSLETTER

*November 2018*



FAMILY WINEMAKING SINCE 1972



# Dry Creek

VINEYARD

November 2018

Hello Wine Club Family!

We are wrapping up our 47th harvest and what a fantastic vintage it is! This time of year always brings me back to the roots of our winery, and the inspiration that drove my father to move our family across the country in pursuit of his dream. He was bitten by the wine bug during his travels in the Loire Valley and Bordeaux regions of France, and brought his love of Sauvignon Blanc and blending Bordeaux varietals to the Dry Creek Valley. Nearly 50 years later, I am proud to release our first white Meritage Blend, The Mariness. I hope you love it as much as I do!

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



## PAN-ROASTED FILET MIGNON WITH RED WINE MUSHROOM SAUCE

PAIRING: *2015 Endeavour Cabernet Sauvignon*

- 6 FILET MIGNON (6OZ PORTIONS)
- 2 CUPS CABERNET SAUVIGNON
- 1 TBSP FRESH THYME, LIGHTLY CHOPPED
- ¼ CUP RED WINE VINEGAR
- 2 CUPS BEEF STOCK
- 1 LB MUSHROOMS, ROUGHLY CHOPPED
- 2 TBSP UNSALTED BUTTER
- ¼ CUP EXTRA VIRGIN OLIVE OIL
- SEA SALT & PEPPER TO TASTE

**METHOD:** Preheat oven to 400°F. Season both sides of the filets with salt and pepper and sear in a hot pan with olive oil until golden brown, about 2 – 3 minutes on each side. Remove from pan, set aside and repeat with remaining steaks.

In the same pan that the meat was cooked, add the Cabernet Sauvignon, mushrooms and red wine vinegar and reduce until syrupy. Add beef stock and thyme and reduce until sauce coats the back of a spoon or by 2/3. When ready to serve, season with salt and pepper and stir in 2 tablespoons of butter.

Place meat in oven and cook for about 4 minutes or until desired temperature is reached (120° F for medium rare, 135°F to 140°F for medium).

Remove filets from oven and let rest for five minutes. Place the filet mignon on the center of the plate and spoon the sauce on top. *Serves 6.*



*Sauvignon Gris, Sauvignon Blanc  
and Sauvignon Musqué.*



## INTRODUCING THE MARINESS

While Sauvignon Blanc is most commonly associated with the Loire Valley in France, its origins can be traced to Bordeaux as one of the three classic white varietals, along with Semillon and Muscadelle. Our Founder, David Stare, was always an advocate for the artful blending of Bordeaux varietals and introduced the practice to the California wine industry in the 1970s, so it is with this pioneering spirit that we are proud to introduce The Mariness. This Meritage blend of Sauvignon Blanc and Semillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

For our inaugural vintage of The Mariness, Winemaker Tim Bell chose to expand upon the traditional Sauvignon Blanc Clone 1 and incorporate two of its clonal mutations as well, Sauvignon Musqué and Sauvignon Gris. Sauvignon Musqué takes its name from the French word for “perfumed” due to the vibrant aromas that leap from the glass. Its flavor profile resembles Sauvignon Blanc, but the aromas are more tropical in nature. Sauvignon Musqué tends to ripen at a higher sugar level to lend viscosity and a voluptuous mouthfeel. Sauvignon Gris is a pink-berried mutation of Sauvignon Blanc, which is a naturally occurring phenomenon. It adds richness and texture to the blend, with ripe fruit flavors of melon. To compliment the three variations of Sauvignon Blanc, Tim added Semillon to complete this Meritage blend. Semillon is loved for its full body and waxy texture, adding complexity and richness to the wine.

The 2017 vintage of The Mariness features stainless steel and barrel fermentation, which both preserves the natural,

fresh acidity and creates a creamier, richer mouthfeel. After fermentation, the wine is barrel aged for 10 months in a combination of French oak, acacia and chestnut barrels. The French oak barrels were specifically toasted with this blend in mind, to allow vibrant fruit flavors to shine through. Acacia barrels lend body and texture to the blend, but without the toasty characters to preserve the beautiful, fresh aromatics. A final touch of wine aged in chestnut barrels is added to contribute a subtle creaminess to the finished blend.

The inspiration for the illustration on the front label came from a photograph of Lady Phyllis Sopwith at the helm of Endeavour II from the iconic Rosenfeld Collection, one of the largest archives of maritime photographs in the United States. Phyllis Sopwith was the second wife of Sir T.O.M. Sopwith, the owner and skipper of America’s Cup Challengers Endeavour (1934) and Endeavour II (1937). She served with the crew as timekeeper, reporting minutes until the start and timing maneuvers and sail changes. Though she was not the only woman to sail in the America’s Cup, she was certainly among the most memorable and paved the way for future women sailors. The line of poetry on the front (Sail forth into the sea, o ship! Through wind and wave, right onward steer!), is taken from Henry Wadsworth Longfellow’s “The Building of the Ship,” which is also featured on the front label of its counterpart, The Mariner.

We hope you enjoy our California interpretation of this classic Bordeaux-style blend. As they say in France, *à votre santé!*

## YOU SAY GOODBYE, I SAY HELLO

As the saying goes, all good things must come to an end, and it is with a heavy heart that we say good-bye to our long-time Wine Club Administrator, Salina Littleton this November.

Salina joined the Dry Creek Vineyard family in 2005 as our receptionist, where she always greeted our guests with a smile, both in person and over the phone. Two years later, she took on the role of Wine Club Administrator and has been the driving force behind the wine club ever since. After 13 years, she is stepping away from Sonoma County and moving out of the area with her husband, Aaron, and we will miss her tremendously.

“The part that I will miss the most is being able to talk to our club members every day,” Salina says. “I have created friendships with so many people and really enjoyed the opportunity to connect with them over the phone and at our events.”

The silver lining to Salina’s departure is that our new Wine Club Administrator is a face that so many of you already know! Amanda Barber came on board at Dry Creek Vineyard in 2015 as our Concierge/Wine Educator, where she has become an integral part of our hospitality team. For the past three years she has scheduled and hosted private experiences for our guests and wine club members, participated in events, and poured more than a few tastes behind the tasting room bar. We couldn’t be happier that you, our wine club family, will have a familiar face as your advocate.

“I am thrilled to move into the Wine Club Administrator role,” says Amanda. “I am looking forward to getting to know our fabulous wine club members on a more personal level and assist them with their needs.”

Please raise a glass and join us as we say *bon voyage* to Salina and welcome aboard to Amanda!



Salina Littleton

Amanda Barber



# 2019 SAVE THE DATE



## BARREL TASTING

*February 16, 2019*

12:00 PM - 4:00 PM

*Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only*



## ENDEAVOUR VINEYARD HIKE

*April 13, 2019*

10:00 AM - 2:00 PM

*\$75 Per Person  
21 and Older Only*



## PASSPORT TO DRY CREEK VALLEY

*April 27-28, 2019*

11:00 AM - 4:30 PM

*Tickets available at  
[www.drycreekvalley.org](http://www.drycreekvalley.org)*



## FRENCH GARDEN PARTY

*May 18, 2019*

12:00 PM - 4:00 PM

*Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only*



## SUMMER OF ZIN CONCERT

*June 22, 2019*

1:00 PM - 4:00 PM

*\$30 Per Club Member  
\$40 General Public  
\$50 Per Person for VIP Table*



## VINEYARD DINNER

*July 20, 2019*

5:30 PM - 8:30 PM

*\$125 Per Person  
21 and Older Only*



## SAILING ADVENTURE

*September 7, 2019*

11:00 AM - 4:00 PM

*\$150 Per Person  
2 Tickets Per Membership  
21 and Older Only*



## HARVEST DINNER

*September 14, 2019*

5:30 PM - 8:30 PM

*\$125 Per Person  
21 and Older Only*



## HARVEST EXPERIENCE

*September 28, 2019*

12:00 PM - 4:00 PM

*Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only*



## ENDEAVOUR VINEYARD HIKE

*October TBD, 2019*

10:00 AM - 2:00 PM

*\$75 Per Person  
21 and Older Only*



## HOLIDAY CELEBRATION

*November 30, 2019*

12:00 PM - 4:00 PM

*Complimentary for Club Members  
\$25 Per Person for up to 2 Guests  
21 and Older Only*



## HOLIDAY WINEMAKER DINNER

*December 7, 2019*

5:30 PM - 8:30 PM

*\$175 Per Person  
21 and Older Only*

# WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 Dry Chenin Blanc - <i>Clarksburg</i>	\$15.00	\$12.00	\$135.00
2017 Fumé Blanc - <i>Sonoma County</i>	\$15.00	\$12.00	\$135.00
2017 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2016 Heritage Vines Zinfandel - <i>Sonoma County</i>	\$24.00	\$19.20	\$216.00
2016 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$29.00	\$23.20	\$261.00
2016 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

  

DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL BOTTLE	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2017 Taylor's Vineyard Sauvignon Blanc - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2016 DCV Estate Block 10 Chardonnay - <i>Russian River Valley</i>	\$32.00	\$25.60	\$288.00
2017 The Mariness - <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2016 Malbec - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2016 DCV2 Estate Zinfandel - <i>Four Clones Vineyard - Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 DCV7 Estate Zinfandel - <i>Wallace Ranch Vineyard - Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Beeson Ranch Zinfandel - <i>Dry Creek Valley - SOLD OUT</i>	\$45.00	\$36.00	\$405.00
2015 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 Spencer's Hill Vineyard Zinfandel - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2016 Vogensen Ranch Zinfandel - <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2015 DCV9 Estate Petit Verdot - <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2015 Vogensen Ranch Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
2015 Eastern Bench Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Lytton Springs Meritage - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Western Slopes Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2015 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley - 6 bottle limit</i>	\$75.00	\$60.00	\$675.00

*Dry Creek*  
VINEYARD

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DRYCREEKVINEYARD.COM

