



**BORDEAUX LOVERS CLUB  
NEWSLETTER**

*October 2021*



FAMILY WINEMAKING SINCE 1972





# Dry Creek

VINEYARD

October 2021

Hello Bordeaux Lovers!

Our family has been growing grapes in Dry Creek Valley for nearly five decades, driven by the desire to produce appellation-focused, *terroir*-driven, varietal-defining wines. We are proud to farm seven estate vineyards, comprised of 185 acres which are 100% certified sustainable. Asking me to choose my favorite vineyard is like asking me to choose my favorite child! They each have their own unique story and place in my heart. Our Bullock House Vineyard (DCV6) is one that is crucial to our Bordeaux varietals, yet we don't always showcase this extraordinary piece of land. I hope that you will enjoy hearing a little more about the history behind the vineyard in this newsletter.

As we inch towards the holiday season, I invite you to reserve a private virtual tasting with one of our wine educators for your friends and family. It has been heartwarming to see so many people connect around the country in these experiences despite the distances and restrictions in our various locations. If you are interested in your own private experience, please contact our concierge team at [conciierge@drycreekvineyard.com](mailto:conciierge@drycreekvineyard.com) or (707) 433-1000 ext. 103.

We also continue to offer our larger communal virtual tastings to bring a little bit of wine country to you! Please check our events page at [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events) for upcoming tastings and join us from the comfort of your own home. We love to see your smiling faces!

Warmly,



Kim Stare Wallace  
President



## WILD MUSHROOM SOUP

PAIRING: 2019 Malbec

- 2 tbsp K&D Mercantile Estate Olive Oil
- 2 tbsp butter, unsalted
- 2 cups yellow onion, finely diced
- ¾ cup carrots, finely diced
- ½ cup celery, finely diced
- 2 ½ cups cremini mushrooms, sliced
- ½ tbsp garlic, minced
- 1 cup dry wild rice
- 2 tbsp K&D Mercantile Garlic & Parsley Sea Salt, or to taste
- ½ tsp black pepper
- 4 cups low-sodium vegetable broth
- 1 cup water
- ⅔ cup heavy cream
- ⅓ cup Parmesan cheese, grated
- Fresh parsley, chopped, for garnish

**METHOD:** In a large pot, heat oil and butter over medium-high heat. Add *mirepoix* (onion, carrot and celery) and cook until softened, about 6 to 8 minutes. Add mushrooms and garlic. Stir occasionally and cook until mushrooms are slightly golden, about 6 to 8 minutes.

Stir in rice. Lightly toast the grains, about 1 to 2 minutes, before seasoning with salt and pepper.

Add vegetable broth and water. Stir well and bring to a low boil. Cover and reduce heat to medium-low. Simmer until rice is tender, about 45 to 55 minutes.

Add heavy cream and gradually sprinkle in cheese while stirring to avoid clumping. Garnish and serve immediately, or cool down and refrigerate for up to 5 days. *Serves 6.*



## BULLOCK HOUSE

One of our most historic properties, the Bullock House Vineyard is located right across from our family winery at the corner of Lambert Bridge Road and Dry Creek Road. This 12.24-acre parcel, also known as “DCV6”, has played an important role in supporting our vision for producing delicious Sauvignon Blanc, Bordeaux varietals and Meritage blends.

Merlot first made an appearance at Dry Creek Vineyard in 1974, when our founder, David S. Stare, created a limited-edition wine comprised of one barrel of 100% Merlot. From that point on, Merlot was woven into the fabric of our family winery, both as a blending component for our other Bordeaux-style wines, and as the star of the show. As the winery grew and produced more varieties in the early 1980s, Bullock House Vineyard was grafted from Johannesburg Riesling to Merlot, and we produced several outstanding vintages of Reserve Merlot and other single vineyard wines. In fact, the Dry Creek Vineyard 1991 Reserve Merlot won the prestigious “Grand Prix d’Honneur” at the 1995 Challenge International Du Vin in Bordeaux, France — much to the surprise of the French!

In the years leading up to Dave’s retirement in 2006, his daughter Kim Stare Wallace and her husband Don began to put into place their vision for the future of the winery. Each and every vineyard and varietal were scrutinized to sharpen the focus on producing appellation-driven, *terroir*-focused wines that rivaled the best in California. In 2009 and 2010,

they took the bold step of replanting DCV6 with Malbec, Cabernet Franc and Sauvignon Blanc.

Dry Creek Valley can be divided broadly into hillsides, benchland and valley floor, which each impart unique characteristics into the finished wines. The vineyards along the eastern bench receive long days of full sun exposure with soil that is made up of decomposing sedimentary rock, which is loose, flaky and well-draining. Fruit from this area produces a wine that is elegant and concentrated, reminiscent of the classical Bordeaux style of winemaking. For this section of the vineyard along Lambert Bridge Road, Kim and Don selected two clones with origins in France: a Malbec clone with roots in Bordeaux and a clone of Cabernet Franc from the Loire Valley. These particular grapes are an integral part of our Meritage blends, including The Mariner and Meritage “Benchland”, and of course, featured in our Malbec and DCV6 Estate Cabernet Franc.

On the far edge of the vineyard is a gentle slope leading to the valley floor. The soil found here is fertile, well-draining and ideal for growing Sauvignon Blanc. For this area of the vineyard, Kim and Don specifically chose Clone 1, sourced from Chateau d’Yquem in France in the late 1880s via a California vineyard in 1958. These grapes are showcased proudly in The Mariness, Sauvignon Blanc and Fumé Blanc.

We hope the next time you come to visit our family winery, you will give a nod and a wave to this spectacular vineyard!



# WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2020 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2020 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2019 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$26.00	\$20.80	\$234.00
2018 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2019 Old Vine Zinfandel – <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2018 Meritage – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2018 The Mariner – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL	CLUB MEMBER PRICING	
		20% SAVINGS BOTTLE	25% SAVINGS CASE
2020 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$28.00	\$22.40	\$252.00
2020 Taylor’s Vineyard Sauvignon Blanc – Musqué Clone – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$28.00	\$22.40	\$252.00
2019 The Mariness – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$35.00	\$28.00	\$315.00
2019 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – <b>SOLD OUT</b>	\$34.00	\$27.20	\$306.00
2020 Petite Zin Rosé – <i>Dry Creek Valley</i> – <b>SOLD OUT</b>	\$25.00	\$20.00	\$225.00
2019 DCV10 Pinot Noir – <i>Russian River Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV8 Zinfandel – Farmhouse Vineyard – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2019 DCV7 Estate Zinfandel – Wallace Ranch – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2019 DCV2 Estate Zinfandel – Four Clones Vineyard – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2018 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2018 Estate Zinfandel – Spencer’s Hill Vineyard – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2019 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$44.00	\$35.20	\$396.00
2018 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2018 Estate Petite Sirah – Spencer’s Hill Vineyard – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 DCV6 Estate Cabernet Franc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$45.00	\$36.00	\$405.00
2018 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Malbec – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$40.00	\$32.00	\$360.00
2018 DCV9 Estate Petit Verdot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$65.00	\$52.00	\$585.00
2018 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2018 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$80.00	\$64.00	\$720.00

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