



*Chardonnay painting by Michael Surles.
Featured on the 1995–2002 Chardonnay labels*



WINE CLUB NEWSLETTER

November 2022



A FAMILY LEGACY 50 YEARS IN THE MAKING



Dry Creek

VINEYARD

Dear Wine Club,

We are in awe of the literal fruits of our labor from our 51st Harvest — we can't wait to see how the finished wines will taste! Every grape we picked is a reminder of our dedication to great wines and a tightknit community, now for more than five decades in our home appellation of Dry Creek Valley.

As we wrap up our golden anniversary, I would like to raise a glass to our ongoing promise to keep pushing the boundaries of what is possible, 50 years in and 50 years beyond! I hope you enjoy this story of our humble beginnings and commitment to continue raising our own standards in crafting delicious, award-winning wines.

With the holidays fast approaching, I want to thank you for your wonderful support this year. Our 50th Anniversary has been quite a journey, and I'm so grateful to be ending 2022 more motivated and thankful than ever that we're still persevering and building these dreams as a family! The holidays are always a busy time of year, so if you're traveling this season to see us, I recommend booking your visit as soon as you can online at www.drycreekvineyard.com/visit. If distances are still a challenge for your holiday season, we invite you to reserve a private virtual tasting for your friends and family by contacting us at concierge@drycreekvineyard.com. We look forward to a big toast with you to close out a wonderful year, whether in-person or virtually!

I love to hear from you, so please feel free to write me at wineclub@drycreekvineyard.com to share your thoughts on our club or favorite moments with our wines.

Happy Holidays!



Kim Stare Wallace
President



Kim Stare Wallace making a toast to our 50th Anniversary

VINTAGE RECIPE: SAUSAGE-STUFFED MUSHROOMS

PAIRING: *Cabernet Franc or Spencer's Hill Zinfandel*

- 25 baby portobello mushrooms
- 2 tbsp K&D Mercantile Estate Olive Oil
- 1 lb pork sausage*
- 2 cloves garlic, minced
- Salt and pepper, to taste
- ½ tbsp K&D Mercantile Balsamic Vinegar, plus more for garnish
- ¼ cup oregano, chopped
- ¼ cup parsley, chopped
- ½ cup green onions, chopped
- ¼ cup breadcrumbs
- 4 oz cream cheese
- 1 egg yolk
- ⅔ cup Parmesan cheese, grated
- Chives, finely chopped, for garnish

METHOD: Preheat oven to 350°F. Carefully remove the stems of your mushrooms, making sure to leave the caps intact. Finely chop the stems and set aside. Heat a large pan over medium high heat, then add olive oil and sausage. Sauté until golden brown, about 8 minutes, breaking it into smaller pieces as you cook. Stir in garlic, salt, pepper, vinegar and mushroom stems and sauté for about 4 minutes or until mushrooms are tender. Stir in oregano, parsley, green onions and breadcrumbs, then set aside.

Line a large baking sheet with foil and brush with oil. Arrange mushroom caps with the bottoms facing up. In a large bowl, fold together cream cheese, egg yolk, Parmesan and the sausage mixture. Using a small spoon, generously stuff each mushroom with the filling. Bake for 20 minutes or until filling is cooked through. Garnish with chives and a drizzle of balsamic vinegar before serving. *Serves 6–8.*

*For a vegetarian version, try replacing sausage with 1 additional cup of cooked chopped mushrooms and 1 cup of wilted spinach.



RAISING OUR OWN STANDARDS SINCE 1972

The story of Dry Creek Vineyard and the Stare Wallace family isn't one of fairy tales. There is no silent partner writing checks every month, or a day job in the tech industry to fund the winery. The story is this: one dedicated family working day and night for five decades to turn what many considered an idealistic pipedream, into a reality that revolutionized the California wine industry. Founder David Stare was bitten by the wine bug while working at a steel firm in Germany in the late 1960s, and upon his return to Boston, he packed up his wife and kids in a mint green station wagon to carve out his path in the wine industry. Little did he know that he would make his mark in history! He ended up establishing the first winery in the Dry Creek Valley since Prohibition, planting the first Sauvignon Blanc grapes in the region, releasing the first Fumé Blanc in Sonoma County and literally drawing the American Viticultural Area boundaries for the Dry Creek Valley at a kitchen table.

In the years leading up to Dave's retirement in 2006, his daughter Kim 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. They also made improvements all around

the winery such as upgrading the crush pad, bottling line, filtration equipment and barrels. And of course, Kim and Don sought out a person who shared their vision — 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.

Kim and Don firmly believe that phenomenal wines are crafted by Mother Nature, with healthy soil and flourishing vines so there is minimal intervention when the fruit is brought to the winery — just the way it should be! Each and every grape is grown on one of their estate vineyards or by a longtime growing partner with a small, local family farm. Another key to the winery's minimal intervention is a decades-long commitment to sustainability. Dry Creek Vineyard's viticultural philosophy is to maximize biodiversity, vineyard longevity and superb wine quality.

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. They have shifted their winemaking practices and vineyard management to maximize flavors and reflect their home region. To sum it all up, in a world where things are getting bigger and faster, this legacy family winery is taking a smaller and slower approach that ultimately results in more delicious and honest wines.

Taste for yourself — the proof is in the bottle!



THANK YOU FOR CELEBRATING 50 YEARS OF FAMILY WINEMAKING WITH US!

WINE LIST

DRY CREEK VINEYARD SIGNATURE WINES	RETAIL	CLUB MEMBER PRICING	
	BOTTLE	20% SAVINGS BOTTLE	25% SAVINGS CASE
2021 Dry Chenin Blanc – <i>Clarksburg</i>	\$16.00	\$12.80	\$144.00
2021 Fumé Blanc – <i>Sonoma County</i>	\$16.00	\$12.80	\$144.00
2021 Sauvignon Blanc – <i>Dry Creek Valley</i>	\$20.00	\$16.00	\$180.00
2020 Heritage Vines Zinfandel – <i>Sonoma County</i>	\$27.00	\$21.60	\$243.00
2019 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$32.00	\$25.60	\$288.00
2020 Old Vine Zinfandel – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2018 Meritage – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
2019 The Mariner – <i>Dry Creek Valley</i>	\$50.00	\$40.00	\$450.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL	CLUB MEMBER PRICING	
	BOTTLE	20% SAVINGS BOTTLE	25% SAVINGS CASE
2019 50 th Anniversary Sparkling Chenin Blanc – <i>Clarksburg</i>	\$50.00	\$40.00	\$450.00
2021 DCV3 Estate Sauvignon Blanc – <i>Dry Creek Valley</i>	\$30.00	\$24.00	\$270.00
2021 Taylor’s Vineyard Sauvignon Blanc – <i>Dry Creek Valley</i> – NEW RELEASE	\$30.00	\$24.00	\$270.00
2021 The Mariness – <i>Dry Creek Valley</i> – NEW RELEASE	\$35.00	\$28.00	\$315.00
2021 DCV Block 10 Chardonnay – <i>Russian River Valley</i> – NEW RELEASE	\$40.00	\$32.00	\$360.00
2021 Petite Zin Rosé – <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2019 Farmhouse Vineyard Zinfandel – <i>Russian River Valley</i>	\$44.00	\$35.20	\$396.00
2020 Wallace Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2020 Four Clones Vineyard Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2019 Historic Blocks Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2019 Somers Ranch Zinfandel – <i>Dry Creek Valley</i>	\$44.00	\$35.20	\$396.00
2019 Spencer’s Hill Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2020 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i> – NEW RELEASE	\$44.00	\$35.20	\$396.00
2019 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i>	\$55.00	\$44.00	\$495.00
2019 Spencer’s Hill Petite Sirah – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Cabernet Franc – <i>Dry Creek Valley</i> – NEW RELEASE	\$45.00	\$36.00	\$405.00
2019 Merlot – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Malbec – <i>Dry Creek Valley</i>	\$40.00	\$32.00	\$360.00
2019 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2019 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i> – NEW RELEASE	\$65.00	\$52.00	\$585.00
2019 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i>	\$65.00	\$52.00	\$585.00
2019 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i> – NEW RELEASE	\$90.00	\$72.00	\$810.00
2019 50 th Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00

3770 Lambert Bridge Road, Healdsburg, CA 95448 • 707.433.1000 • 800.864.9463
 Wine Club Manager | Amanda Barber ext. 123 | wineclub@drycreekvineyard.com

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