



WINE CLUB  
NEWSLETTER

Spring 2023



A FAMILY LEGACY OVER 50 YEARS IN THE MAKING



# Dry Creek

## VINEYARD

Spring 2023

Dear Wine Club,

Sunny days are among us, and we are thrilled to unveil our new seasonal tasting experiences! From premier wine tastings to vineyard tours and bocce ball, we can't wait to enjoy gorgeous weather and delicious sips with you in beautiful wine country. We invite you to look ahead to plan your next visit with us — you can reserve an experience at [www.drycreekvineyard.com/visit](http://www.drycreekvineyard.com/visit) or by emailing [conciierge@drycreekvineyard.com](mailto:conciierge@drycreekvineyard.com). We look forward to seeing you and your friends and family soon.

By now, you should know that we have a passion for sustainability at our family winery — our second generation has been advocating biodiversity for decades! One of the many ways we honor sustainability is through our attention to every aspect of our wines, from the craftsmanship that goes into the bottle to our responsibly sourced, natural cork closures. If you've ever opened a bottle of our wine and seen our patented, laser-printed corks, you may be familiar with the major benefits cork forests provide to the planet, local economies and animal habitats. Our family believes in this mighty, renewable material so much that we've dedicated our main story to its resounding resilience as one of nature's most sustainable and functional resources — we hope you enjoy its noteworthy tale!

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.

Warmly,



Kim Stare Wallace  
President



## UPCOMING EVENTS



### SUMMER OF ZIN

June 10, 2023  
12-4 P.M.

\$50 Club Members  
\$65 General Public  
\$350 VIP Table for 1-6 Guests



SCAN THE QR CODE WITH YOUR  
MOBILE PHONE TO PURCHASE TICKETS



### MIDSUMMER NIGHT'S DANCE PARTY

July 8, 2023  
5:30-10 P.M. • 21 & OLDER

\$50 Club Members  
\$65 General Public  
\$350 VIP Table for 1-6 Guests



SCAN THE QR CODE WITH YOUR  
MOBILE PHONE TO PURCHASE TICKETS



To RSVP, please visit [www.drycreekvineyard.com/events](http://www.drycreekvineyard.com/events), or call (707) 433-1000 ext. 280.  
*We love your four-legged friends; however, for winery events, only ADA service animals will be admitted.*



## CORKS: SUSTAINABILITY EN VOGUE

In a rapidly evolving world, we're constantly reaching for ways to accommodate the fast pace of modern life. We innovate, we build, we raise questions — yet the answer often involves returning to something we've always known. If there ever was a shining example of this phenomenon, it would be the unassuming but powerful cork tree. Encapsulated in a small closure between us and a bottle of wine is a building block to life, a hearty material that's survived generations and still bucks the trend today as one of the world's most practical, sustainable resources.

It is no secret that our family winery is passionate about natural corks. Once our beloved wine goes into the bottle, it is the last crucial element to which we are entrusting its future — whether it's just until it reaches your front door, or for many years in a cellar awaiting that one special dinner. Over time, we've made it our responsibility as winemakers to learn more about the cork and advocate its use in our industry as a material unmatched in both function and sustainability.

Cork oak trees (*Quercus suber*) are most commonly grown on the Iberian Peninsula, with about 34 percent of global cork forests grown in Portugal and 27 percent

grown in Spain. Not only are cork trees important to the quality of a wine bottle, but they're also critical to the environment and to the economy of Mediterranean countries. They have such an important role for nature and people that they are protected by law — in Portugal, the cork oak is the national tree and has been protected by law since the 13<sup>th</sup> century!

Cork forests in general are meticulously maintained and monitored. When cork oaks are first planted, there's a waiting period of about 25 years before cork can be safely harvested. The first two harvests produce cork that is irregular and not high quality enough to be used as wine stoppers. As a result, this cork is used for applications like flooring, shoe soles and insulation. It isn't until the third and subsequent harvests that the bark's structure has a smooth outside and inside. From then on, the tree will supply good quality cork every 9 to 12 years, producing about 15 bark harvests throughout its life, and living up to 300 years.

Contrary to popular belief, harvesting cork doesn't involve harming or cutting down the tree, and is actually better for the planet! Skilled laborers carefully extract cork from the bark of the trunks, leaving the "living part"

of the tree undamaged as they peel off the old outer layer. The tree's absorption of carbon dioxide improves after the bark is harvested; as it regenerates, it absorbs 3 to 5 times more carbon dioxide than non-harvested trees. Cork oak trees in Portugal alone help offset 10 million tons of carbon every year and are also important producers of oxygen.

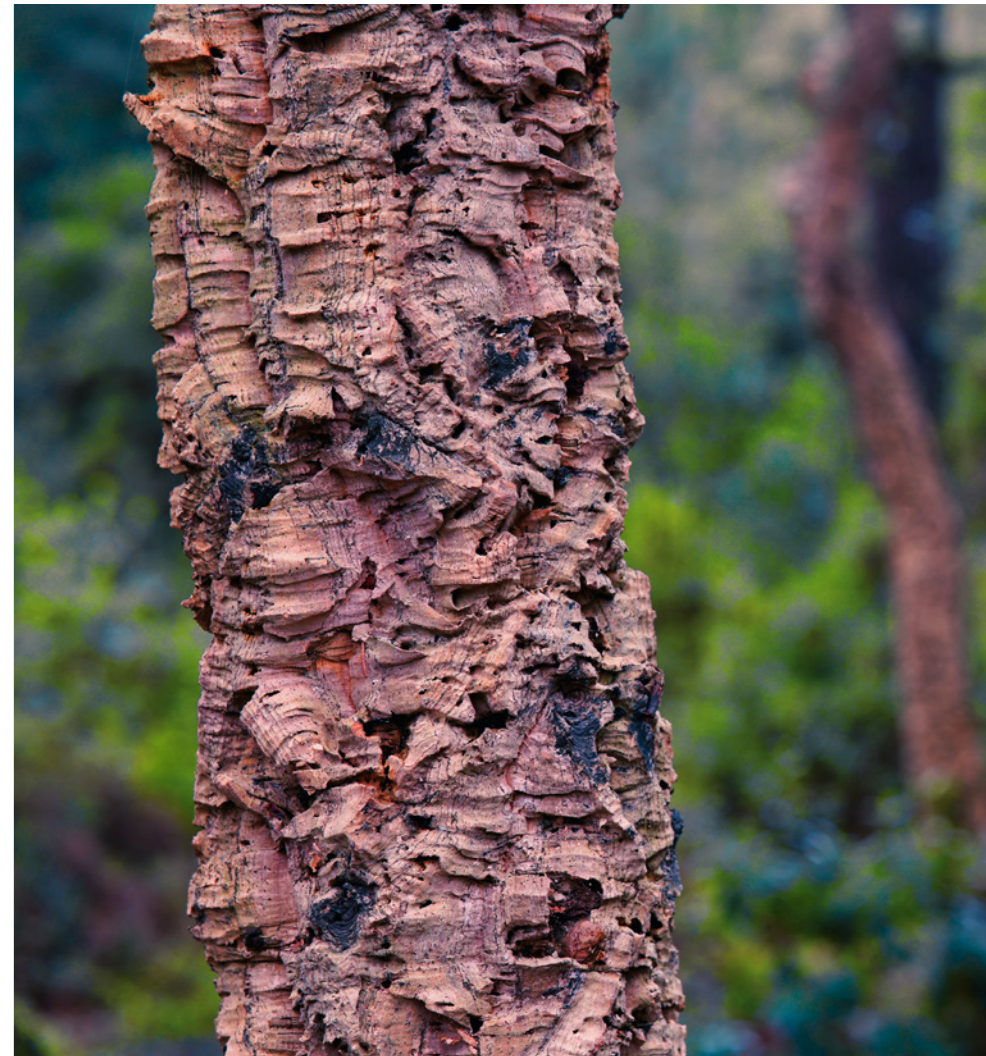
The eco-friendly benefits of cork don't stop there. Cork biodegrades completely and can be easily recycled without producing any toxic residues. Cork forests also rank among the top biodiversity hotspots in the Mediterranean and Europe. They are home to a staggering 135 plant species and 42 bird species, many of which are endangered. Scientifically classified as *pyrophytes*, cork trees even offer additional protection against forest fires and heat with their thick, fire-resistant bark.

Last but not least, cork upholds one of our most vital pillars of sustainability: social impact. The cork industry is a major source of regional rural employment, which in turn stimulates the local economies and helps alleviate poverty. Cork oak woodlands provide employment and guarantee the survival of the surrounding communities. It

has been estimated that more than 100,000 people in the seven Mediterranean cork-producing countries depend directly and indirectly on cork economies.

Knowing all this, our family winery has grown to love natural cork so much that we've left it as a message in a bottle! In 2017, we were issued a patent for printing sustainable sourcing information on our cork closures for specific wines. These corks are laser printed with detailed information about the source of cork material, including the age of the forest, harvest date of the trees and sustainable habitats they provide to the Iberian Lynx and Spanish Imperial Hawk.

In recent years, cork has gained immense popularity as a flexible, lightweight and aesthetically appealing material for anything from designer handbags to midcentury furniture and premium insulation. We couldn't be happier to see cork flourish! We hope that the next time you open one of our wines, you come across one of our printed corks and take a moment to admire its might. And of course, if you use it for a creative DIY project, remember to tag us on Instagram [@drycreekvineyard](#) — we would love to see!



## SEASONAL EXPERIENCES

We invite you to visit our family winery to enjoy our gracious hospitality, beautiful picnic area and delicious wines during the warmer months of the year! Plan ahead now for your wine country getaway, with a variety of new and returning tasting experiences to choose from. Scan the QR codes below with your mobile phone, or head to [www.drycreekvineyard.com/visit](http://www.drycreekvineyard.com/visit) to reserve your experience.



### Tour & Tasting

**AVAILABLE DAILY**

Experience a behind-the-scenes look as we lead you through an intimate tasting and guided tour of our history, sustainability initiatives, winemaking techniques and more!

**\$55 Per Guest • Complimentary Once per Year, for 1-6 Guests**



### Wine Flight & Picnic Lunch

**AVAILABLE DAILY | MARCH-OCTOBER**

Enjoy a seated wine tasting and delicious boxed lunch on our picnic grounds during the spring and summer months! 48-hour notice required.

**\$60 Per Guest • \$30 Per Club Member**



### Off-Road Vineyard Tour

**AVAILABLE THURSDAY-SATURDAY | MARCH-OCTOBER**

Journey beyond the walls of our tasting room to explore the biodiversity of our historic properties, riding in style through our vineyards while savoring wine. Available for up to 4 guests.

**\$150 Per Guest • \$120 Per Club Member**



### Bocce Ball

**AVAILABLE THURSDAY-SUNDAY | APRIL-OCTOBER**

Entertain family and friends in the heart of wine country! Reserve our bocce ball court and outdoor lounge, with wine and nibbles for purchase. Up to 16 guests. (Call to inquire for larger parties.)

**2 Hour Court Rental: \$175 General Public • \$140 Club Members**



### Large Parties

**MARCH-OCTOBER**

Enjoy a reception-style tasting of five wines, perfect for special celebrations and meetings. Available for 20-40 guests. 7-day notice required.

**Call to Inquire: (707) 433-1000 ext. 280**

# 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>	\$17.00	\$13.60	\$153.00
2022 Fumé Blanc – <i>Sonoma County</i> – <b>NEW RELEASE</b>	\$20.00	\$16.00	\$180.00
2022 Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$25.00	\$20.00	\$225.00
2021 DCV Block 10 Chardonnay – <i>Russian River Valley</i>	\$45.00	\$36.00	\$405.00
2021 Heritage Vines Zinfandel – <i>Sonoma County</i> – <b>NEW RELEASE</b>	\$28.00	\$22.40	\$252.00
2021 Old Vine Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$45.00	\$36.00	\$405.00
2019 Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$35.00	\$28.00	\$315.00
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
2019 Endeavour Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00
DRY CREEK VINEYARD LIMITED RELEASE WINES	RETAIL	CLUB MEMBER PRICING	
	BOTTLE	20% SAVINGS BOTTLE	25% SAVINGS CASE
2022 DCV3 Sauvignon Blanc – <i>Dry Creek Valley</i> – <b>RELEASED IN MAY</b>	\$32.00	\$25.60	\$288.00
2021 Taylor’s Vineyard Sauvignon Blanc – <i>Dry Creek Valley</i>	\$31.00	\$24.80	\$279.00
2021 The Mariness – <i>Dry Creek Valley</i>	\$38.00	\$30.40	\$342.00
2022 Petite Zin Rosé – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$30.00	\$24.00	\$270.00
2021 Pinot Noir – <i>Dry Creek Valley</i> – <b>RELEASED IN MAY</b>	\$45.00	\$36.00	\$405.00
2020 Farmhouse Vineyard Zinfandel – <i>Russian River Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2020 Wallace Ranch Zinfandel – <i>Dry Creek Valley</i>	\$46.00	\$36.80	\$414.00
2020 Four Clones Vineyard Zinfandel – <i>Dry Creek Valley</i>	\$46.00	\$36.80	\$414.00
2020 Historic Blocks Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$56.00	\$44.80	\$504.00
2020 Somers Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$46.00	\$36.80	\$414.00
2019 Spencer’s Hill Zinfandel – <i>Dry Creek Valley</i>	\$46.00	\$36.80	\$414.00
2020 Vogensen Ranch Zinfandel – <i>Dry Creek Valley</i>	\$46.00	\$36.80	\$414.00
2020 Beeson Ranch Zinfandel – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$55.00	\$44.00	\$495.00
2020 Spencer’s Hill Petite Sirah – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$41.00	\$32.80	\$369.00
2019 Cabernet Franc – <i>Dry Creek Valley</i>	\$47.00	\$37.60	\$423.00
2020 Merlot – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$42.00	\$33.60	\$378.00
2019 Malbec – <i>Dry Creek Valley</i>	\$42.00	\$33.60	\$378.00
2019 Meritage “Benchland” – <i>Dry Creek Valley</i>	\$70.00	\$56.00	\$630.00
2019 Meritage “Alluvial Gap” – <i>Dry Creek Valley</i>	\$70.00	\$56.00	\$630.00
2020 Cabernet Sauvignon “Iron Slopes” – <i>Dry Creek Valley</i> – <b>NEW RELEASE</b>	\$72.00	\$57.60	\$648.00
2019 50 <sup>th</sup> Anniversary Cabernet Sauvignon – <i>Dry Creek Valley</i>	\$100.00	\$80.00	\$900.00

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DRYCREEKVINEYARD.COM   

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