



NEWSLETTER

FALL 2015

Dry Creek

VINEYARD

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The Heart of the Dry Creek Valley

~ LEGACY OLD VINE ZINFANDEL ~

It's no secret that Zinfandel and the Dry Creek Valley are virtually synonymous. Since 1973, our winery has been a pioneer, producing some of California's most well respected Zins. However, in the world of fine wine, Zinfandel is a variety with a most confusing history and lineage. What is now generally agreed upon is that the roots of Zinfandel are most likely in the Dalmatian province of Croatia (in the former Yugoslavia) where DNA matches have been made with a variety locally known by the name of Crljenak Kasteljanski (also Pribidrag or Tribidrag). Making its way to California in the mid 1850s, many of the early Italian settlers adopted the varietal. The similar nature of Zinfandel and Primitivo, a varietal with origins in Italy, made it a natural choice for planting. The first Zinfandel vines were planted in the Sierra Foothills and slowly moved to other areas of California, including the Dry Creek Valley.

Early on, Dry Creek Vineyard founder David Stare recognized the incredible complexity from old vine Zinfandel grapes. These amazing properties have managed to survive earthquakes and disease and continue to flourish in the area. One issue that Old Vine Zinfandel faces is that there is no legal definition. Dry Creek Vineyard's own definition is vines that average at least 50 years in age. In the case of our 2013 Old Vine Zinfandel, it is produced exclusively of grapes harvested from Zinfandel vines with an average age of more than 95 years! Sourced from five distinct vineyards in the Dry Creek Valley, the deep color and firm structure are enhanced by the addition of some of the region's best Petite Sirah. Beginning with the 1987 vintage, Dry Creek Vineyard coined the term "Old Vine" to describe its Zinfandel made from these incredible heirloom vines.

Our 2013 release of Old Vine Zinfandel has a new, striking label. The look and feel resembles an old ticket - something that might have been handed to a guest boarding a steamship for an Atlantic crossing in the 1920s. The cork is printed with information about the tree age, harvest date of the cork and habitat the cork trees provide for endangered species. We have a pending patent and copyright application on this innovative new cork concept. This is a delicious wine - well balanced and concentrated, sure to live a long and happy cellar life gaining complexity and nuance for years to come.



2013
Old Vine Zinfandel

2013 OLD VINE ZINFANDEL – DRY CREEK VALLEY

2012 Vintage: 90 Points | ROBERT PARKER'S WINE ADVOCATE



RETAIL:
\$32.00

20% SAVINGS
BOTTLE:
\$25.60

25% SAVINGS
CASE:
\$288.00

BLEND: 75% Zinfandel, 23% Petite Sirah, 2% Carignane

HARVEST DATES: September 15 – October 10, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.8°

FERMENTATION: 12-17 day maceration; pumped over twice daily.

BARREL AGING: 16 months in French, American and Hungarian oak; 29% new oak.

PH: 3.71 | **TA:** 0.66g/100mL | **VINE AGE:** Average 95+ years | **YIELDS:** 1 - 2 tons per acre

WINEMAKER COMMENTS: During harvest, our old vine Zinfandel lots always show a distinct aroma and flavor profile. Once bottled, the perfumed nuances and dried spicy qualities shine through. At first swirl, cardamom and white pepper leap from the glass with spice being a central theme to the wine. The complexity of our Old Vine Zinfandel lies in the spicy notes that are unique to these historic properties. Refined and balanced, the wine integrates seamlessly on the palate offering a broad array of blackberry, black cherry, blueberry and toasty oak notes. The wine finishes with elegance and sophistication. This is thoughtful Zinfandel - the kind of wine that requires some good jazz and a fantastic book for a long evening of enjoyment.

2013 DCV2 ESTATE ZINFANDEL - FOUR CLONES VINEYARD – DRY CREEK VALLEY

2012 Vintage: 91 Points | WINE SPECTATOR MAGAZINE



RETAIL:
\$40.00

20% SAVINGS
BOTTLE:
\$32.00

25% SAVINGS
CASE:
\$360.00

PRODUCTION: 438 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATE: September 14, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 26°

FERMENTATION: Average 21 days at 85° F - 90° F; pumped over twice daily.

BARREL AGING: 21 months in French, Hungarian and American oak; 30% new oak.

PH: 3.57 | **TA:** 0.60g/100mL | **VINE AGE:** 5 years | **YIELDS:** Less than 1 ton per acre

WINEMAKER COMMENTS: This new vintage of Four Clones Zinfandel presents a medium dark to purple ruby color. At first swirl, a deep and concentrated nose of raspberry and cherry emanate from the glass. A few more minutes of airing reveal subtle notes of baking spices lurking in the background. On the palate, the wine shows classic Zinfandel characters of dark berry, black pepper and licorice. This tremendous wine has excellent symmetry between fruit, alcohol, tannin and acid. The balance of the 2013 vintage shines through. The mouthwatering finish lingers for more than a minute proving yet again that this young Zinfandel vineyard is on top of its game.

2013 DCV7 ESTATE ZINFANDEL - WALLACE RANCH – DRY CREEK VALLEY

2012 Vintage: 92 Points | ROBERT PARKER'S WINE ADVOCATE



RETAIL:
\$40.00

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

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

PRODUCTION: 305 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATE: September 28, 2013 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.6°

FERMENTATION: 18 days in fermenters at 82° F - 88° F; pumped over twice daily.

BARREL AGING: 21 months in French, American and Hungarian oak; 17% new oak.

PH: 3.73 | **TA:** 7.0g/100mL | **VINE AGE:** 19 years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: This is a beautifully balanced Zinfandel. Initially, the aromas show fruit forward tones of blackberry, raspberry and cherry. In the background, subtle notes of baking spice and black pepper begin to come forward after several minutes of airing. On the palate, the wine is supple with tremendous complexity and symmetry between the fruit, alcohol, tannin and acid. It's classic Zinfandel for all the right reasons. The finish is clean and pure with wonderful structure and balance. A delicious wine from an impressive estate Zinfandel property.

2013 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



RETAIL:
\$40.00

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

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

PRODUCTION: 302 cases | **BLEND:** 93% Zinfandel, 7% Petite Sirah

HARVEST DATES: September 27, 2013 | **ALCOHOL:** 14.8% | **BRIX:** Average 25.9°

FERMENTATION: Average 9 to 12 days at 82° F - 88° F; pumped over twice daily.

BARREL AGING: 21 months in French, Hungarian and American oak; 30% new oak.

PH: 3.67 | **TA:** 0.66g/100mL | **VINE AGE:** 17 years | **YIELDS:** Less than 1 ton per acre

WINEMAKER COMMENTS: This wine consistently shows why the Dry Creek Valley is the best place to grow Zinfandel on earth. At first swirl, blackberry and plum jump from the glass and intermix with red raspberry and cherry. A few more minutes of aeration reveal a floral quality with some exotic spice notes that speak to the incredible *terroir* of our region. The flavors come forward with dark berry fruits, however the red fruits explode on the mid-palate with anise, clove and a hint of lavender on the finish. The robust tannins flesh out on the finish all framed by refreshing acidity and superb balance. It's a delicious wine from an impeccable vineyard in which no detail or expense is spared.

~ ZINFANDEL – THE UNIQUELY AMERICAN GRAPE ~

Historians have traced Zinfandel back to the 1820s, when a Long Island nursery owner imported curious cuttings from Austria. By 1832, “Zinfandel” vines were for sale and soon became a popular Northeastern table grape. Brought to California before the Gold Rush, Zinfandel surged in popularity because miners wanted a substantial beverage and pioneering growers appreciated the grape’s ability to thrive across California’s diverse growing regions.

The art of Zinfandel winemaking had no precedent in California and had to invent itself. Today, Zinfandel has been transformed from a little-known grape to one that’s tremendously popular and grown on over 50,000 acres. Zinfandel is truly an all-American success story.

Join us in celebrating America’s grape at Zinfandel Experience this February 2016. To learn more, visit ZinfandelExperience.com.

Zinfandel grapes at Wallace Ranch - Dry Creek Valley



HOLIDAY CELEBRATION

Saturday, November 28, 2015

1 pm - 4 pm • Wine club exclusive



Our Thanksgiving weekend holiday celebration is the perfect way to get you and your entire family in the holiday spirit. Enjoy festive decorations, great gift giving ideas and holiday treats.

Club wines will be available for tasting as well as pickup. Complimentary for wine club members with up to 2 guests. Additional guests may purchase tickets for \$20 per person.



2016 ZIN LOVERS SHIPMENT SCHEDULE

APRIL - Ship Date: April 4, 2016

OCTOBER - Ship Date: October 10, 2016

2013 Somers Ranch Zinfandel

2014 Old Vine Zinfandel

2013 Beeson Ranch Zinfandel

2014 DCV2 Estate Zinfandel -
Four Clones Vineyard

2015 Petite Zin Rosé

2014 DCV7 Estate Zinfandel -
Wallace Ranch

2013 Estate Zinfandel -
Spencer’s Hill Vineyard

2014 Vogensen Ranch Zinfandel



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BRAISED BEEF WITH BACON & MUSHROOMS

Pairing: 2013 DCV2 Estate Zinfandel - Four Clones Vineyard

INGREDIENTS

3 LBS	beef round, cut in 2-inch cubes	¼ CUP	all-purpose flour
		2 TSP	dried thyme
1 TSP	salt	2	bay leaves
1 TSP	pepper	2 TBSP	tomato paste
3 TBSP	olive oil	1 ½ CUP	beef broth
3	celery stalks, chopped	8	slices bacon, chopped
3	garlic cloves	20	baby bella mushrooms, quartered
3	carrots, chopped		
3	onions, chopped		
1 CUP	red wine	¼ TSP	salt
		¼ TSP	sugar

METHOD Season the meat generously with salt and pepper. Cover and refrigerate overnight. Heat three tablespoons olive oil in heavy oven-proof pot. Dredge the beef in flour, shaking off any excess flour. Brown the meat in oil, turning to brown all sides. Remove the meat. Add the carrots, celery and two of the chopped onions.

Cook about 15 minutes or until lightly colored. Add the wine, beef broth, tomato paste, garlic, thyme and bay leaves. Add the meat. Cover and cook in 350°F oven for about 2½ hours. Meanwhile, place the bacon in a sauté pan and cook until crisp, about 10 minutes. Remove the bacon and reserve. Add the remaining chopped onion and sauté with salt and sugar until golden, about 10 minutes.

Add mushrooms and sauté for two more minutes. When the meat is tender, remove from the oven. Add in the onions and mushrooms – garnish with bacon torn into bite size pieces. Serves 4.