



NEWSLETTER

FALL 2016

*Dry Creek*

VINEYARD

3770 LAMBERT BRIDGE ROAD  
HEALDSBURG, CA 95448

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## Single Vineyard Label Series

### ≈ RELIANCE ≈

One of the most frequently asked questions that we receive is, “How do you choose the boats that are pictured on your labels?” Since 1982, sailboat imagery has graced our labels, capturing the spirit of the high seas and our family’s passion for the sport. We have been fortunate to work with local artist Michael Surlles since the beginning to create all of our original pieces of art that have come to express each of our wines. Michael has an innate ability to capture the spirit of these boats from their shape and color, all the way down to the intricate rigging on the sails.

Just as we strive to match vineyard to varietal, we also pair the appropriate sailing vessel to each varietal that we produce. Our single vineyard Zinfandel labels feature ‘Reliance’, the 1903 America’s Cup Defender and the largest gaff-rigged cutter ever built. Her design took advantage of a loophole in the 90-foot rating rule by incorporating long overhangs, which dramatically increased her speed when she heeled over. To save weight, she was completely unfinished below deck, with exposed frames. Regarded as a racing ‘freak’, Reliance was built for the sole purpose of successfully defending the America’s Cup, which she did handily.

For us, Reliance embraces the idea of pushing the envelope – crafting wines from difficult vineyards with complex *terroir* to create bold expressions of intense flavors. Made with this spirit, each of our single vineyard Zinfandels is truly unique and handcrafted for the sole purpose of showcasing the specific sites and the incredible fruit that they grow. The color palate of the painting is dark, brooding and intense, much like the deep, rich characteristics of our estate Zinfandels. The artistic expression of the painting embodies the hard work and artisan approach in our winemaking efforts. For us, wine and sailing is the perfect pairing.



## 2014 OLD VINE ZINFANDEL – DRY CREEK VALLEY

**2013 Vintage: 93 Points | WINE ENTHUSIAST MAGAZINE**



**RETAIL:**  
\$32.00

**20% SAVINGS**  
**BOTTLE:**  
\$25.60

**25% SAVINGS**  
**CASE:**  
\$288.00

**PRODUCTION:** 2,805 cases | **BLEND:** 78% Zinfandel, 19% Petite Sirah, 3% Carignane

**HARVEST DATES:** August 30 - September 24, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.8°

**PH:** 3.62 | **TA:** .64g/100mL | **BARREL AGING:** 16 months in French, American and Hungarian oak;

30% new oak | **FERMENTATION:** Average 10 - 13 days at 82° F - 88° F; pumped over twice daily

**VINE AGE:** 95+ years | **YIELDS:** 1 - 2 tons per acre

**WINEMAKER COMMENTS:** First coined by founder David Stare in 1987, the term “Old Vine” has special meaning to our family winery. We define an old vine vineyard as having vines that average more than 50 years in age. For this bottling of our Old Vine Zinfandel, the vines are more than 95 years in age and in some cases, more than 110 years old! At first swirl, bay leaf and white pepper leap from the glass balanced by deep layers of plum and cocoa. Refined and balanced, the wine integrates seamlessly on the palate offering a broad array of currants, black cherry, raspberry and toasty oak notes. Aging potential: 9 years - until 2023.

## 2014 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



**RETAIL:**  
\$40.00

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

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

**PRODUCTION:** 348 cases | **BLEND:** 88% Zinfandel, 12% Petite Sirah

**HARVEST DATES:** September 3 - 10, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.5°

**PH:** 3.70 | **TA:** .63g/100mL | **BARREL AGING:** 19 months in French oak

**FERMENTATION:** 9 - 10 days in fermenters at 82° F - 88° F | **VINE AGE:** 8 - 17 years

**YIELDS:** Less than 1 ton per acre

**WINEMAKER COMMENTS:** This is the third vintage from the impressive Vogensen Ranch vineyard. Rising more than 800 feet off the valley floor, Vogensen Ranch is located on the backside of Bradford Mountain and is one of the more extreme growing sites in all of the Dry Creek Valley. Aromas of blackberry and plum jump from the glass and intermix with red raspberry and cherry. Flavors of dark berries come forward, 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. Aging potential: 6 years - until 2020.

## 2014 DCV2 ESTATE ZINFANDEL - FOUR CLONES VINEYARD – DRY CREEK VALLEY

**2013 Vintage: 92 Points | WINE SPECTATOR MAGAZINE**



RETAIL:  
\$40.00

20% SAVINGS  
BOTTLE:  
\$32.00

25% SAVINGS  
CASE:  
\$360.00

**PRODUCTION:** 528 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

**HARVEST DATE:** September 5, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 26.8° | **PH:** 3.70

**TA:** .64g/100mL | **BARREL AGING:** 20 month in French, Hugarian and American; 9% new oak

**FERMENTATION:** 10-12 days in fermenters at 82 °F - 88 °F; pumped over twice daily.

**VINE AGE:** 5 years | **YIELDS:** Less than 1 ton per acre

**WINEMAKER COMMENTS:** This is the fourth vintage of single vineyard Zinfandel from our estate DCV2 “Four Clones” Vineyard. Planted in 2009, this traditionally head-pruned Zinfandel vineyard incorporates four distinct clones – Bradford Mountain, St. Peter’s Church, Primitivo and Dupratt on St. George rootstock. Our desire is to preserve the heritage and authenticity of old vine vineyards for generations to come. Upon opening, 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, toffee and caramel. On the palate, the wine shows classic Zinfandel characters of dark berries, black pepper and licorice. Aging potential: 7 years - until 2021.

## 2014 DCV7 ESTATE ZINFANDEL - WALLACE RANCH – DRY CREEK VALLEY

**2013 Vintage: 91 Points | WINE SPECTATOR MAGAZINE**



RETAIL:  
\$40.00

20% SAVINGS  
BOTTLE:  
\$32.00

25% SAVINGS  
CASE:  
\$360.00

**PRODUCTION:** 351 cases | **BLEND:** 97% Zinfandel, 3% Petite Sirah

**HARVEST DATES:** September 10 - 13, 2014 | **ALCOHOL:** 14.5% | **BRIX:** Average 27.1°

**PH:** 3.57 | **TA:** .63g/100mL | **BARREL AGING:** 19 months in Hungarian and American oak

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

**VINE AGE:** 20 years | **YIELDS:** Less than 1 ton per acre

**WINEMAKER COMMENTS:** This incredible vineyard was the first to be planted using the Heritage Vines budwood concept. We isolated virus-free budwood from a pre-Prohibition era property, then grafted the budwood onto rootstock planted in our estate DCV7 vineyard, forever preserving the Heritage or link to the Old Vines. Initially, the aromas show fruit-forward tones of blackberry, raspberry and cherry. Subtle notes of baking spice and black pepper begin to come forward after several minutes of airing. On the palate, flavors of black cherries and plums mix with soft undertones of graphite and cocoa. The wine is supple with tremendous complexity and symmetry between the fruit, alcohol, tannin and acid. Aging potential: 7 years - until 2021.

# HOLIDAY WINEMAKER DINNER

Saturday, December 3, 2016 • 6 pm - 9 pm • Wine Club Exclusive



Join us for an incredible evening in our beautiful cellar dressed in holiday fashion. Proprietor Kim Stare Wallace with Winemaker Tim Bell will lead you through an amazing wine and food experience. The evening will also feature the sultry sounds from local jazz artist, Shea Breaux Wells.

**\$150 per person** – Maximum 2 tickets per membership. To RSVP or for more details please contact Salina Littleton at [wineclub@drycreekvineyard.com](mailto:wineclub@drycreekvineyard.com) or call 800.864.9463 ext 123.

## PASTA WITH SPICY SAUSAGE & RICOTTA IN A ZINFANDEL SAUCE

Pairing: 2014 DCV2 Estate Zinfandel - Four Clones Vineyard

### INGREDIENTS

8 OZ	Rigatoni, or other tube pasta	½ TSP	dried oregano
		½ TSP	dried thyme
2 TSP	olive oil	¼ TSP	dried ground fennel
½ LB	hot Italian sausage, casings removed	1 TSP	sugar
1	large sprig fresh rosemary	1 - 14 OZ	can crushed tomatoes
1 CUP	diced onion	½ CUP	DCV2 Zinfandel
2	cloves garlic, minced	2 TBSP	basil, roughly torn
1 TBSP	tomato paste	FOR	fresh grated
½ TSP	crushed red pepper flakes (optional)	GARNISH	parmesan cheese Ricotta cheese

**METHOD** Heat the olive oil in a medium sauce pan over medium heat. Add the sausage and rosemary; cook, breaking up the meat with a fork, until browned about 5 to 7 minutes. Add the onion and cook until it starts to soften, about five minutes. Then add the garlic and cook until fragrant, about thirty seconds. Remove rosemary sprig at this time.

Add the tomato paste and stir until well combined. Cook until the tomato paste begins to darken in color, about three minutes.

Add the red pepper flakes, oregano, thyme and fennel. Cook for three minutes then add the tomatoes and sugar and stir, making sure to scrape the bottom well. Reduce the heat to medium low and allow to simmer until it is reduced by  $\frac{1}{3}$ , about twenty minutes.

While the sauce reduces cook the pasta according to the package directions in very salty water. Add the Zinfandel and cook for five minutes. Serve the pasta with the torn basil and a dollop of ricotta cheese. Garnish with parmesan cheese, if desired. Serves 4

### 2017 ZIN LOVERS SHIPMENT SCHEDULE

April	October
2014 Beeson Ranch Zinfandel	2015 Old Vine Zinfandel
2014 Somers Ranch Zinfandel	2015 DCV2 Estate Zinfandel - Four Clones Vineyard
2016 Petite Zin Rosé	2015 DCV7 Estate Zinfandel - Wallace Ranch
2014 Estate Zinfandel - Spencer's Hill Vineyard	2015 Vogensen Ranch Zinfandel

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