

Dry Creek
VINEYARD

FAMILY WINEMAKING
SINCE 1972



drycreekvineyard.com



Wine Club Newsletter – May 2011



THE MYSTIQUE of Pinot Noir

It's been called a temptress, a seductive yet fickle mistress. The list of adjectives (and perhaps expletives) used to describe the Pinot Noir grape is endless. With all hyperbole aside, Pinot Noir remains one of the most finicky, confounding and downright temperamental grapes in the wine world.

As with most wine grapes, Pinot Noir's roots can be traced to France, specifically the region of Burgundy. Here, among the fog shrouded clouds, stone buildings and weathered soils, are where some of the world's finest Pinot Noir grapes are grown. Cultivated for centuries, the French have developed a legendary reputation for the variety, producing delicate, nuanced versions in regions such as the famous Côte-d'Or. In the U.S., we too have been extremely successful growing Pinot Noir in a myriad of different appellations, with arguably the finest viticultural area being the Russian River Valley. Here at Dry Creek Vineyard, the Russian River is home to both our Pinot Noir and Chardonnay. The question remains however – what makes Pinot Noir so seductive, so maddening and so delicious and why are so many people so gaga over the variety in the first place?

To find the answers, we have to start in the vineyard. The growing of Pinot Noir grapes could best be described as an art form. It's a study in patience and perseverance. The late, great winemaker André Tchelistcheff once declared "God made Cabernet Sauvignon whereas the devil made Pinot Noir." The vines themselves are an interesting study. The trunks and canes are often narrow and fragile. The vineyard is also more sensitive to light exposure. To grow grapes that fully mature, our vineyard managers must constantly monitor the canopy. Too much light and the grapes can sunburn due to their thin skins; not enough sun and (because Pinot Noir tends to ripen more slowly) bunch rot along with other fungal diseases can set in. Once harvested, Pinot Noir is extremely sensitive to fermentation methods. In the fermenter, Pinot can cause our winemaking team grief because, even though it's a red grape, it doesn't have much color or tannin, and, as a young wine, the aromas and flavors can be shut down for one day, but opulent the next – it can be a real rollercoaster ride!

The true confounding nature of the grape often shows up best in the glass. For the most part, Pinot Noir could be characterized as a light to medium-bodied wine. The 2008 vintage of our Pinot Noir (included in this shipment) is more of a fruit forward, medium-bodied wine. In terms of flavor profile and nuance, the variety can have a multitude of personalities. Earthy, forest floor, and truffle are just a few of the aromas and flavors that can arrive in a glass of



GREETINGS! *We hope this club shipment finds you well. Boy it has been quite a spring so far! The hills are quickly turning green and the vineyards are in bloom. The vineyard team has been busy tying vines and has even had to engage in frost protection during some of our colder mornings.*

As we move through spring we have been thinking a lot about our Wine Club and you as a member. We are always eager to hear how you are enjoying our wines! We encourage you to please drop a line to let us know how things are going. What do you love about our Wine Club or what would you like to see? Is it a special event or maybe a tasting in your area? How about the frequency of your shipments? How about our communication to you? This year is turning out to be a year of improvements and changes and your feedback is invaluable! Please email us at kim@drycreekvineyard.com. As always thank you for your continued support!

KIM AND DON WALLACE

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2010
PETITE ZIN
 Sonoma County



WINEMAKER COMMENTS

This delicious Rosé exudes the fine qualities of a Provincial style French Rosé displaying wonderful balance and harmony. Fermented dry, the aromas of ripe strawberry, raspberry and allspice leap from the glass. On the palate, the wine is lively and luscious with excellent depth and balance. The tannins are sophisticated and polished with added notes of vanilla, cherry, and white pepper rounding out the mouth feel. The finish is long and memorable and transports you to a warm summer day in wine country. It's the perfect picnic sipper!

Retail: \$18.00	
20% Savings Bottle \$14.40	25% Savings Case \$162.00

2008
MERITAGE
 Sonoma County



WINEMAKER COMMENTS

This blend of the five noble Bordeaux varietals is deep, rich and concentrated. Initial aromas of blackberry, plum and black pepper arise from the glass. On the palate, the wine has wonderful texture and length. Cassis and plum mingle with the toasty oak nuances and vanilla characters creating a harmonious blend. The finish is long and sophisticated with the tannin structure playing a pivotal role in the wine's balance and finesse.

Featured wine for ClubRed members

Retail: \$28.00	
20% Savings Bottle \$22.40	25% Savings Case \$252.00

2008
DCV10 PINOT NOIR
 Russian River Valley



WINEMAKER COMMENTS

The 2008 DCV10 Pinot Noir displays the wonderful coolness and lower yields of the vintage. At first swirl, bright cherry, red raspberry and floral notes are evident. After several minutes in the glass an earthy quality comes forward indicating the *terroir* of the Russian River Valley. On the palate, the wine is silky smooth with excellent fruit intensity backed by tannins that are refined and supple. The wine lingers on with notes of dried flowers and a black tea quality. The finish is complex and balanced supporting the tannins and fruit, adding even more dimension to the wine.

Retail: \$30.00	
20% Savings Bottle \$24.00	25% Savings Case \$270.00

OUR LATEST ACCOLADES ...

2009 FUMÉ BLANC

“Top 100 Best Buys”
 WINE ENTHUSIAST MAGAZINE

2009 CHENIN BLANC

“Best Buy”
 WINE ENTHUSIAST MAGAZINE

2007 CABERNET SAUVIGNON

90 points
 WINE ENTHUSIAST MAGAZINE

2007 SOMERS RANCH ZINFANDEL

90 points
 WINE ENTHUSIAST MAGAZINE

2007 BEESON RANCH

95 points - “Editors’ Choice”
 WINE ENTHUSIAST MAGAZINE

2008 HERITAGE ZINFANDEL

89 points - 🌿 One Star
 CONNOISSEURS' GUIDE
 TO CALIFORNIA WINE

A FRESH NEW LOOK

Spring is a time for new beginnings and fresh starts and that's exactly what's happening in our tasting room. It has been more than 20 years since we have made any significant changes. Added in 1989, our tasting room has always been a convivial spot – an area we have gathered countless times for meetings, events and tastings (lots of tastings!). All of us Dry Creekers felt it was time to change things up and bring in a few modern touches.

For starters, the entire space has received a beautiful new paint job. The tasting room bar (the heart and soul of the TR) got a nice sanding and dark stain. Dave Stare's famous wood box collection that is now our tasting room bar remains – some things are just too iconic to part with. The lighting, countertops, sinks, wine racks and more have been either replaced or updated to reflect the new look. It's been quite a process to get to this day and we are really excited to "re-open" and share the space with our club members, friends and family.



EMBRACING TECHNOLOGY

The world is now smaller than ever thanks to the technological revolution. Within minutes, a video shot by someone in Asia can be up on YouTube and viewed by millions of people. Not only that, the speed at which information is shared is happening faster than ever before.

For a family owned business such as ours, the task of trying to "keep up with the Joneses" can be almost overwhelming. However, we think some of the benefits of new technologies can really help our customers. So, we're learning, slowly, to adopt technology where we can to improve our service and provide a greater understanding of our winery.

QR CODES

It might look like a bunch of black squiggly lines (and it is) but QR codes or 2D codes are becoming a powerful marketing tool. Here's how it works:

- On your mobile smart phone, go to the App store
- Search for "QR Reader"
- Download a QR Reader App
- Open the QR Reader App, position your phone over the QR code and then click the link.



FACEBOOK

Facebook is being used by more than 500 million people world-wide. We love Facebook because it allows us to quickly get the word out about new press, photos, videos and other information. If you're not a Facebook user, that's okay. You can still visit our Facebook page and see what's going on. If you are a Facebook user, we'd like to encourage you to "Like" our page and follow along!



TWITTER

Twitter is a bit different. Twitter is more of a running dialogue – almost like text messaging. But, we think it has a niche for us. Our Twitter followers can instant message us or let us know they are coming to the winery. We've even set up private tastings for Twitter followers who have reached out to us. If you haven't done so, please follow us on Twitter @DryCreekVnyd today!

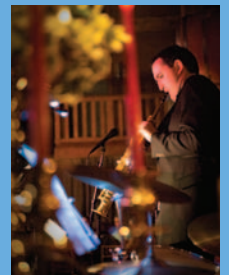


Valentine SUPPER CLUB

DRY CREEK VINEYARD

Love was in the air for our exclusive wine club Valentine's dinner in the cellar. Assistant Winemaker, Nova Perrill, was on hand to share the wines including the new release of 2008 Somers Ranch Zinfandel. Guests raved about the 2009 Taylor's Vineyard Musqué (Sauvignon Blanc) and how well it paired with Gia Passalacqua's French Onion Soup. Shea Breaux Wells entertained the audience with her sultry sounds. And Shea wasn't the only talented musician of the evening - everyone was blown away by the saxophone player's voice. For the entrée portion, guests agreed that having The Mariner and Endeavour together was a real treat to compare and contrast our premier flagship blend against our single vineyard expression of Cabernet Sauvignon. The entire evening was filled with lively conversation. Everyone went home full of great food, wine and memories that are sure to last. Be sure to mark your calendars for our next club member exclusive event, Lobster Fest, to be held on July 16, 2011.

◆ VALENTINE'S WINE DINNER RECAP ◆



◆◆◆ WINE LIST ◆◆◆

SHIPMENT WINES	Club Member Pricing		
	Retail	20% Savings Bottle	25% Savings Case
2010 Petite Zin Rosé - <i>Sonoma County</i>	\$18.00	\$14.40	\$162.00
2008 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$30.00	\$24.00	\$270.00
2008 Meritage - <i>Sonoma County</i> - Featured wine for ClubRed members	\$28.00	\$22.40	\$252.00
SIGNATURE WINES			
2009 Dry Chenin Blanc - <i>Clarksburg</i>	\$12.00	\$9.60	\$108.00
2009 Fumé Blanc - <i>Sonoma County</i>	\$12.00	\$9.60	\$108.00
2010 Sauvignon Blanc - <i>Dry Creek Valley</i>	\$16.00	\$12.80	\$144.00
2008 Foggy Oaks Chardonnay - <i>Russian River Valley</i>	\$20.00	\$16.00	\$192.00
2008 Heritage Zinfandel - <i>Sonoma County</i>	\$19.00	\$15.20	\$171.00
2007 Merlot - <i>Dry Creek Valley</i>	\$19.00	\$15.20	\$170.00
2007 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2007 Old Vine Zinfandel - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2007 Meritage - <i>Sonoma County</i>	\$28.00	\$22.40	\$252.00
2006 The Mariner - <i>Dry Creek Valley</i> - (6 bottle case)	\$40.00	\$32.00	\$192.00
LIMITED-RELEASE WINES			
2008 Estate Sauvignon Blanc DCV3 - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2009 Taylor's Vineyard Musqué (Sauvignon Blanc) - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2008 DCV10 Chardonnay - <i>Russian River Valley</i>	\$30.00	\$24.00	\$270.00
2007 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$34.00	\$27.20	\$306.00
2008 Somers Ranch Zinfandel - <i>Dry Creek Valley</i>	\$34.00	\$27.20	\$306.00
2008 Spencer's Hill Zinfandel - <i>Dry Creek Valley</i>	\$34.00	\$27.20	\$306.00
2008 Malbec - <i>Sonoma County</i>	\$30.00	\$24.00	\$270.00
2008 Estate Petite Sirah - <i>Dry Creek Valley</i>	\$28.00	\$22.40	\$252.00
2006 Endeavour Cabernet Sauvignon - <i>Dry Creek Valley</i> - (6 bottle case)	\$60.00	\$48.00	\$270.00
DESSERT WINES – 375 ML			
2005 Soleil - <i>Sonoma County</i>	\$25.00	\$20.00	\$225.00
2006 Late Harvest Zinfandel - <i>Sonoma County</i>	\$30.00	\$24.00	\$270.00

Order 2 or more cases and receive **30% SAVINGS**. Please note: Discount can be applied to "mixed cases."
TO ORDER CALL 1-800-864-9463 EXT.106 or VISIT ONLINE STORE AT: WWW.DRYCREEKVINEYARD.COM

30% SAVINGS FOR 30 DAYS!

For 30 days following your shipment, receive 30% off orders of club shipment wines.

Call our tasting room at 800-864-9463 x106 and give them coupon code VSC511, or order from our online store and enter the coupon code upon checkout. Offer good thru 5/31/11.

THE MYSTIQUE OF PINOT NOIR

Pinot Noir. Perhaps more than any other variety, Pinot Noir is held captive to its *terroir*. If the climate is too warm or the soils too fertile, the wine may end up overripe and characterless. Conversely, if it's too cool and soils are not dense enough, the wine may be under ripe, acidic and not drinkable. When conditions are just right (as they generally are in the Russian River Valley), the nuances in the vineyard will be reflected in the delicacy and complexity of the wine.

And so, perhaps this concept of perfection both in the vineyard and cellar along with the nature of the grape is the reason why there is such a broad love affair with the variety. When Pinot Noir achieves perfection, there may not be a better glass of wine. Great Pinot can cause one to go off on poetic rants of high praise. Silky texture and pure aromatics cause the hair on the back of the neck to stand up. The befuddling strawberry/raspberry minerality with earthy caramel characters can have many fighting for the last precious drop in the bottle. In the end, great Pinot Noir can be one of the most memorable wine experiences one can ever have. We hope you enjoy the one in this shipment!

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2011 - 2012 CALENDAR

SATURDAY, MAY 21

A Day in the Loire Valley

SATURDAY, JUNE 25

Summer of ZIN -
The Sun Kings return!

SATURDAY, JULY 16

Lobster Fest at the Wallace home

SATURDAY, NOVEMBER 26

Holiday Celebration in the
Tasting Room & Cellar

SATURDAY, DECEMBER 3

Holiday Winemaker Dinner

SATURDAY & SUNDAY, JAN 14 - 15

Russian River Wine Road Event -
Winter Wineland

2011 - 2012

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Win a \$25 GIFT CERTIFICATE

AVERAGE RATING



Be one of the first five members to review one of our three May club wines (15 winners total), and we will send you a \$25 gift certificate by return email (limit one per membership).

To review the wines:

- Visit our online store, log in as a club member, and go to "club member wines."
- OR, visit these three pages:
http://www.drycreekvineyard.com/our_wines/reviews_2010_petite_zin.html
http://www.drycreekvineyard.com/our_wines/reviews_2008_dcv10_pinot_noir.html
http://www.drycreekvineyard.com/our_wines/reviews_2008_meritage.html

ARUGULA SALAD with Herbed Crostini

◆ Pairing: 2010 Petite Zin – Sonoma County ◆

INGREDIENTS

- 4 large blood oranges (or any citrus)
- ½ (5 OZ) package fresh arugula
- 15 large dried dates, pitted and halved
- ¼ LB Parmigiano-Reggiano cheese, shaved
- 3 TBSP extra-virgin olive oil
- TO TASTE** Kosher salt & fresh ground black pepper

For Herbed Crostini:

- 6 baguette slices, cut into pieces 8" long & ¼" thick
- 3 TBSP extra-virgin olive oil
- 6 TBSP grated Parmesan cheese

A recipe by Suzanne Goin of Lucques

- 2 TBSP chopped fresh parsley
- 2 TBSP fresh thyme leaves
- 1 TBSP chopped fresh rosemary

METHOD Peel the oranges, remove the white pith and then slice the oranges into ¼" pinwheels. Scatter half of the arugula on a large platter. Arrange half of the oranges, dates and cheese over greens. Repeat using remaining ingredients. Drizzle with olive oil. Sprinkle lightly with Kosher salt and fresh ground pepper.

Herbed Crostini: Preheat your oven to 400°. Then, brush both sides of the bread slices with olive oil and place them on a baking sheet. (You may want to place parchment paper on top of the baking sheet to help the bread bake evenly.) Combine the cheese and herbs and sprinkle mixture evenly over the bread. Bake for 7 to 8 minutes until crisp and golden. Serve as a whole crostini on the top of or to the side of the salad. Serves 6

GRILLED LEG OF LAMB with Meritage Fig Sauce

◆
Pairing:
2008 Meritage - Sonoma County
◆

INGREDIENTS

- 1 boned and butterflied leg of lamb (4 to 5 pounds net weight), all fat removed
- 2 CUPS regular, low-fat, or nonfat plain yogurt
- ½ TSP salt, or to taste
- 1 TSP ground black pepper

For Meritage Fig Sauce:

- 2 TSPS olive oil
- 1 bay leaf
- 1 medium leek, cleaned and cut into ¼-inch dice (about 1 cup)
- 1 CUP dried figs, stems removed, cut into ½-inch pieces

- 1 ¼ CUP chicken broth
- 2 CUPS Dry Creek Vineyard Meritage
- 1 TBSP honey
- 1 TBSP cornstarch, mixed with 1 tbsp. water
- TO TASTE** salt & freshly ground black pepper

METHOD

To Marinate: Place lamb in a large plastic zipper bag or shallow glass dish. In a medium bowl, mix yogurt, salt, and pepper. Pour over lamb, turning to coat both sides. Close bag or cover dish with plastic wrap and refrigerate overnight, turning once.

To Make Sauce: Heat oil in a medium saucepan over medium-high heat. Add bay leaf, leeks, figs, and saute, stirring for 4 minutes. Stir in chicken broth, wine, and honey. Lower heat and boil gently until reduced to about 2¾ cups, about 20 minutes. Remove from heat and stir in dissolved cornstarch. Return to heat and bring to a boil, stirring constantly, until sauce thickens. Season to taste with salt and pepper. Remove bay leaf.

To Grill: One hour before grilling, remove lamb from marinade, blot dry with paper towels, and let stand at room temperature. Sprinkle lamb generously with salt and pepper. Grill, covered with the lid of the barbecue to impart a smokier flavor and keep the flames from flaring up, for 7 to 10 minutes. Turn and grill, covered, for 7 to 10 minutes more, or until the thickest parts are rare and the thinner ones are medium-well done. Do not overcook; the meat will continue to cook off the heat. Let rest 5 minutes and carve into thin slices.

Serves 6

GRILLED AHI TUNA with Tapenade

◆ Pairing: 2008 DCV10 Pinot Noir – Russian River Valley ◆

INGREDIENTS

- ¼ CUP chopped pitted kalamata or niçoise olives
- ¼ CUP diced roasted red bell peppers
- 2 TBSP capers, drained

- 2 TBSP thinly sliced fresh basil
- 2 TBSP extra-virgin olive oil
- 1 TSP anchovy paste (optional)

- 4 (6 OZ) ahi tuna fillets
- ¼ TSP salt
- ¼ TSP freshly ground black pepper

METHOD Combine first 6 ingredients in a small bowl, stirring well. Set aside. Brush tuna with olive oil; sprinkle with salt and pepper. Grill over medium-high heat 3 minutes on each side or to desired degree of doneness. Serve immediately with olive mixture.

Serves 4