

Dry Creek

VINEYARD

FAMILY WINEMAKING
SINCE 1972



drycreekvineyard.com



Wine Club Newsletter – Sept. 2011



GREETINGS! *The sun is shining and harvest is looking great in the Dry Creek Valley. It was a long and rainy spring and early summer, but these past few months have been simply beautiful. While yields may be down and harvest is expected to be a tad later than normal, the quality of the grapes is terrific across the board. Everyone is excited for what appears to be an outstanding vintage!*

At the winery, there's been lots of exciting change. Our tasting room received a wonderful remodel with new light fixtures, tasting room bar and updated merchandise. We've also added Meritage blending seminars as well as Sauvignon Blanc and Zinfandel tasting flights. These new tastings are an excellent way to further enhance your wine knowledge. To schedule please email Reenie Donahue at reenied@drycreekvineyard.com.

Finally, we are looking forward with great excitement to our annual wine club cruise in the Mediterranean October 1-7, 2011. This year we will be sailing from Istanbul to Athens in what will surely be a Zinfully good time! If you haven't experienced this once-in-a-lifetime cruise, it's not too late to join us. Call Fine Wine Voyages at 888.946.3885 for further info. Bon Voyage!

KIM AND DON WALLACE



WINE CLUB MEMBERS in Their Own Words

Believe it or not, in 2012, the Dry Creek Vineyard Vintners Select Club will be celebrating its 25th Anniversary. And throughout all of these memorable years, we've noticed that Wine Club members like you really enjoy getting to know other Wine Club members. And it just makes sense. Our Wine Club members have a lot in common. Whether it is the same enjoyment of Dry Creek Vineyard wines, gourmet foods, or travel, our Wine Club members seem to share similar interests and lifestyles.

We thought it would be fun to interview some of our Wine Club members and share their stories with you. Please let us know if this is something you enjoy by sending an email to vsc@drycreekvineyard.com.

Bob Thompson – San Jose, California

Q: What do you like most about the Dry Creek Vineyard Wine Club?

A: The variety of wines sent to me in club shipments is fantastic. They are consistently delicious year after year. The Endeavour Cabernet Sauvignon is my all time favorite.

Q: What is your favorite Dry Creek Vineyard memory?

A: How many memories can I include? There are so many I cannot restrict it to only one. We have a great time at every single barrel tasting event we come to at the winery. I have many fond memories of bringing a picnic every year. But I think my favorite event was when Dry Creek Vineyard paired Chenin Blanc with all you can eat oysters! And then there was the time Kim (Stare Wallace) gave me such a great deal on wine that I purchased 34 different cases!

Q: Tell us an interesting tidbit about yourself.

A: I keep hundreds of bottles of wine under my house, but I don't have a wine cellar. I keep the wine in boxes. 75% of the wine is Dry Creek Vineyard red wine!

Cynthia Brooker – Laguna Niguel, California

Q: What do you like most about the Dry Creek Vineyard Wine Club?

A: I used to live in Northern California and loved visiting the winery. I no longer live in the area, but since I signed up for the Wine Club, I get shipments of great wine delivered to me. It's like a special gift from home!

Q: What is your favorite Dry Creek Vineyard memory?

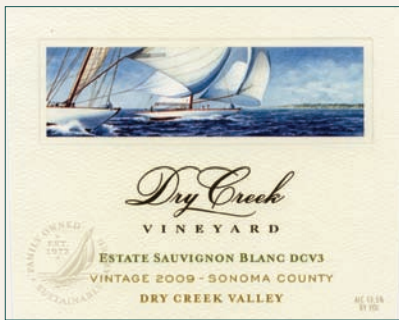
A: I came to a Dry Creek Vineyard Valentine's Day Dinner a few years ago. We went on a tour and really enjoyed the atmosphere of the winery. We are used to tasting at wineries where we like some of the wines, but we loved every single wine we tried at Dry Creek Vineyard. We had such a great time we joined the Wine Club during the event!

Q: Tell us an interesting tidbit about yourself.

A: I drive a Mercedes Benz, and upgraded to the new E-Class. I was driving the car once when the anti-crash safety features activated. Shortly after, I received an email from the dealership



CONTINUED ON BACK PAGE



Retail: \$25.00

20% Savings
Bottle
\$20.00

25% Savings
Case
\$225.00

2009

ESTATE SAUVIGNON BLANC DCV3

Dry Creek Valley

WINEMAKER COMMENTS:

Our historic single vineyard, DCV3, was the first vineyard planted to the Sauvignon Blanc variety after Prohibition in the Dry Creek Valley. At first swirl, a burst of pineapple fills the glass with pomelo, Asian pear, and kiwi happily joining in the aromatic dance. Hints of white pepper and subtle ginger notes further entice the senses. On the palate, the wine is smooth and succulent with more tropical fruit but displaying a crushed minerality and refreshing acidity that makes this wine an incredible match with seafood.

OUR LATEST ACCOLADES ...

2010
FUMÉ BLANC

★★★★ – Four Stars

WINE OF THE WEEK!

THE PRESS DEMOCRAT

2010
SAUVIGNON BLANC

88 Points

HIGHLY RECOMMENDED!

CALIFORNIA GRAPEVINE

2007
MERITAGE

92 Points – BEST BUY!

WINE & SPIRITS MAGAZINE

2007
CABERNET SAUVIGNON

90 Points

WINE ENTHUSIAST MAGAZINE



Retail: \$34.00

20% Savings
Bottle
\$27.20

25% Savings
Case
\$306.00

2008

BEESON RANCH ZINFANDEL

Dry Creek Valley

WINEMAKER COMMENTS:

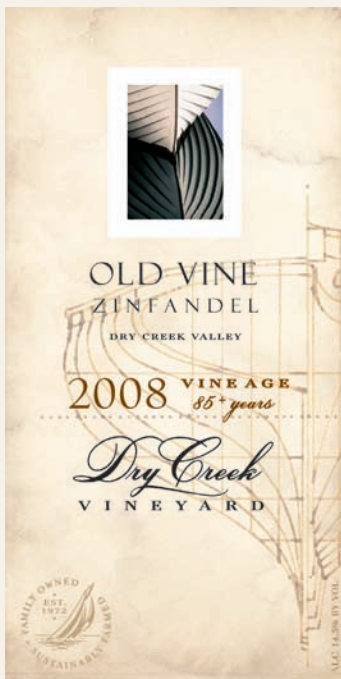
At first swirl, Beeson Ranch Zinfandel appears to be a subtle wine with underlying dried floral and pepper elements. However, several minutes in the glass bring forward dramatic aromas of white pepper, cardamom, and blackberry characters. On the palate, supple tannins mingle with dark cherry, blueberry, and chocolate undertones. The finish is long and pure with expressive Zinfandel characters.

2008 OLD VINE ZINFANDEL – Dry Creek Valley

Featured wine for CLUBRED MEMBERS

WINEMAKER COMMENTS:

Some of the best old vine Zinfandel vineyards from the Dry Creek Valley make up the majority of this incredible wine. These ancient vineyards, averaging 90 – 120 years in age, provide exceptional fruit and it's truly evident when drinking this complex Zinfandel. Dark blackberries, boysenberry, and plum are spiced up with tobacco, cocoa dust, and volcanic ash with finely ground black pepper on the nose. The palate is filled with explosive fruit and an earthy finish. This voluptuous wine envelops your entire mouth with its lushness, acidity, and refined tannins. This is truly a Zin-lovers wine and will not disappoint!



Retail: \$28.00

20% Savings
Bottle
\$22.40

25% Savings
Case
\$252.00

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

2011

SUMMER *Lobster* FEST



On Saturday, July 16, wine club members and their guests were treated to another spectacular afternoon of wine, food, and frivolity at the home of Don and Kim Wallace. Now an annual tradition, Chef Todd Muir prepared an incredible menu that included soft shell lobster flown in from our friends at Catch A Piece of Maine. Todd's lobster tempura appetizer paired with our 2009 Estate Sauvignon Blanc DCV3 was a crowd favorite. The perfect weather and ambiance were highlighted by an encore performance featuring Taylor Wallace and her sparkling vocals with Kim playing guitar alongside her daughter. Everyone had fun with their "Lobster Hats" and the early evening ended with a wonderful dessert sampler trio of wild blackberry cobbler, chocolate decadence with raspberry sauce and Panna Cotta with plum sauce. A terrific time was had by all!

It's the Summer of Zin. And yes the Summer of Love too! Back by popular demand was local Beatles cover band, The Sun Kings. It's no exaggeration to say that if you closed your eyes, you would swear that the ghost of John Lennon was playing on stage! The spirit of the Summer of Zin continued with our Zintastic showcase of Somers Ranch and Spencer's Hill single vineyard Zinfandels as well as our beloved Heritage Zinfandel and Old Vine Zinfandel. These food-friendly Zinfandels paired deliciously with the pulled pork sandwiches provided by Charlie Bruno's Chuck Wagon mobile comfort food. Since California food trucks are all the rage, we hired Charlie Bruno's and Dim Sum Charlie's to serve our guests. We then cooled it down with Molly Moo's Ice Cream truck. Everyone had a fantastic experience that day but we haven't stopped the celebration yet. We are celebrating our love of Zinfandel all year round here at Dry Creek Vineyard.

SUMMER OF ZIN



◆ ◆ ◆ WINE LIST ◆ ◆ ◆

SHIPMENT WINES	Club Member Pricing		
	Retail	20% Savings Bottle	25% Savings Case
2009 Estate Sauvignon Blanc DCV3 - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2008 Beeson Ranch Zinfandel - <i>Dry Creek Valley</i>	\$34.00	\$27.20	\$306.00
2008 Old Vine Zinfandel - <i>Dry Creek Valley</i> - Featured wine for ClubRed members	\$28.00	\$22.40	\$252.00
SIGNATURE WINES			
2010 Dry Chenin Blanc - <i>Clarksburg</i>	\$12.00	\$9.60	\$108.00
2010 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	\$180.00
2009 Heritage Zinfandel - <i>Sonoma County</i>	\$19.00	\$15.20	\$171.00
2007 Merlot - <i>Dry Creek Valley</i>	\$19.00	\$15.20	\$171.00
2007 Cabernet Sauvignon - <i>Dry Creek Valley</i>	\$25.00	\$20.00	\$225.00
2008 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
2007 The Mariner - <i>Dry Creek Valley</i> - (6 bottle case)	\$40.00	\$32.00	\$180.00
LIMITED-RELEASE WINES			
2009 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
2010 Petite Zin Rosé - <i>Sonoma County</i>	\$18.00	\$14.40	\$162.00
2008 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 DCV10 Pinot Noir - <i>Russian River Valley</i>	\$30.00	\$24.00	\$270.00
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

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 or order from our online store. Discount will be applied when you checkout.

Offer good through 10/1/11.

GRILLED LOBSTER and Avocado Salad

◆ Pairing: 2009 Estate Sauvignon Blanc DVC3 – Dry Creek Valley ◆

INGREDIENTS	4	avocados	½ BUNCH	Italian parsley, rinsed and roughly chopped	
2 CUPS	Estate Sauvignon Blanc DVC3	1	Meyer lemon	2	Romaine lettuce hearts, rinsed and torn
4 (6 - 8 OZ)	lobster tails	1	large heirloom tomato	½ CUP	avocado oil

METHOD Remove lobster meat from shell and soak in the white wine for about 15 minutes. Pre-heat the grill to high. Juice half of the lemon in large salad bowl and add chopped onions. Season with salt and pepper, then set aside. Quarter avocados and remove the seed. In a medium-sized bowl, coat the avocados with a little of the avocado oil and season with salt and pepper and place on hot side of grill. Cut the tomato into 4 slices and toss in bowl with some avocado oil, salt and pepper and place on grill.

Remove the lobster tails from the wine and coat the tails with avocado oil and season with salt and pepper. Place tails on hot side and grill until finished. Make sure to remove the tomatoes and avocados from hot flame to keep from burning.

To assemble salad, add the remaining portion of avocado oil to the large bowl with the lemon juice and onions. Add the parsley, Romaine, tomatoes (diced), avocados (skin removed) and finish with the grilled lobster (diced). Toss thoroughly, adjusting the seasoning to your taste with a little more salt, pepper or lemon juice. Serves 4

GRILLED LAMB BURGERS with Roasted Red Pepper, Parsley, and Kalamata Olive Relish

◆ Pairing: 2008 Beeson Ranch Zinfandel – Dry Creek Valley ◆

INGREDIENTS

For Relish:

1 CUP coarsely chopped red bell peppers,
grilled or broiled until charred, skinned
and seeded

½ CUP coarsely chopped, pitted,
vinegar-marinated black olives,
such as Kalamata

½ CUP coarsely chopped fresh
flat-leaf parsley

2 TSP white balsamic vinegar
or lemon juice

2 TBSP extra-virgin olive oil

1 TSP finely minced garlic

TO TASTE coarse Kosher salt

For Burgers:

1½ LB lean ground lamb

¼ CUP finely chopped fresh flat-leaf parsley

½ TSP crushed red pepper

2 TBSP finely minced garlic

1 TSP coarse Kosher salt

1 TSP freshly ground black pepper

METHOD Prepare a barbecue grill to cook on medium-high heat.

Relish: In a small serving bowl, stir together the peppers, olives, parsley, vinegar, olive oil, garlic, and salt. This tastes even better if made several hours ahead or the night before.

Burgers: In a large bowl, gently mix together the ground lamb, parsley, red pepper, garlic, salt, and black pepper. Form the mixture into four burgers, flatten them to about ¾-inch thick, and gently press your thumb in the center of each one to help them cook evenly.

Grill or panfry the burgers carefully for about 3 to 4 minutes per side for medium-rare. Be forewarned that the fat in lamb can cause flare-ups. Serve the burgers on really good, lightly grilled soft buns or ciabatta rolls. Top with the relish. Serves 4

ZINFANDEL BROWNIES with Chocolate Zinfandel Ganache

◆ Pairing: 2008 Old Vine Zinfandel – Dry Creek Valley ◆

INGREDIENTS

For Zinfandel Brownies:

1 (20 OZ) package dark chocolate brownie mix

⅓ CUP unsweetened applesauce

⅓ CUP Dry Creek Vineyard Old Vine Zinfandel

2 large eggs

1 CUP semisweet chocolate chips

For Chocolate Zinfandel Ganache:

2 OZ dark chocolate, chopped

½ CUP unsalted butter

2 OZ Dry Creek Vineyard Old Vine Zinfandel

METHOD

Brownies: Preheat the oven to 350°. Spray the bottom of an 8-inch square baking pan with a nonstick cooking spray. In a medium sized bowl, blend the brownie mix, applesauce, wine, and eggs with a wooden spoon until all of the dry ingredients are moist. Stir in the chocolate chips. Spread the batter into the pan.

Bake 40-45 minutes until a toothpick inserted in the middle comes out clean. Cool completely.

Ganache: Place the chocolate and the butter in a microwave-safe bowl. Microwave for 10 seconds and then remove and stir. Repeat microwaving every 10 seconds and stirring until the chocolate is all melted.

Slowly pour in the wine and mix thoroughly. Don't work it too much or it loses its shine. Place in the refrigerator until it sets enough to easily spread (about 10 minutes.)

Spread atop cooled brownies. Let set another 30 minutes before cutting.

asking me if I had used the anti-crash features of the E-Class, and if so, would I be in a Mercedes Benz commercial? Long story short, I was selected for the commercial. It was a very professional commercial with a Hollywood Director. I even had my own trailer with my name on the door! The commercial has been playing for over a year. It even played during the most recent World Series. The commissions I've earned from the commercial have more than paid for the car!

Mark Dawson – *Simi Valley, California*

Q: What do you like most about the Dry Creek Vineyard Wine Club?

A: My favorite part of the Dry Creek Vineyard Wine Club is the variety of events we are invited to. Our favorite event was the Meritage blending contest where we got to blend the 5 different Bordeaux varietals to make our own Meritage. And my wife and I have stayed with the Wine Club since the beginning primarily because of the consistent wine quality, the styles of the wine, and the people at the winery. It's the whole package that Dry Creek Vineyard offers that keep us loyal Wine Club members.

Q: What is your favorite Dry Creek Vineyard memory?

A: The Meritage blending event at the winery in Healdsburg was a 24-year highlight. We spent a whole afternoon making our Meritage blend. There were 10 people to a table, and we had an amazing time talking with other Wine Club members and exchanging ideas.

Q: Tell us an interesting tidbit about yourself.

A: I grew up in Santa Rosa, California and graduated from Piner High School in 1972, the same year David Stare started Dry Creek Vineyard. I also make my own wine & beer at home. My wife and I actually met through a wine judging group we both belong to called Cellar Masters.



Ray Davilla – *San Jose, California*

Q: What do you like most about the Dry Creek Vineyard Wine Club?

A: The Dry Creek Vineyard wines are a great value. They combine great quality with reasonable prices. Endeavour Cabernet Sauvignon, Mariner, Old Vine Zinfandel, Somers Ranch Zinfandel, and Beeson Ranch Zinfandel are my favorites. We also really enjoy the events at the winery. The Holiday Dinner and the Summer of Zin were our all time favorites.

Q: What is your favorite Dry Creek Vineyard memory?

A: Less than a year ago, we were at Dry Creek Vineyard, and Don Wallace just happened to be walking through the tasting room. He started tasting the club shipment wines with us and shared some of the stories behind the wines. He also shared how the wines were evolving over time. This was such a special experience to hear straight from Don about the wines in our wine club shipment.

Q: Tell us an interesting tidbit about yourself.

A: I have a second home with an acre vineyard in the Dry Creek Valley. We grow Zinfandel, Cabernet Sauvignon, and Chardonnay, and belong to the Wine Growers Association of Dry Creek Valley.



2011 – 2012 CALENDAR

SATURDAY, SEPTEMBER 17

Harvest Adventure and Fall Release pick up

SATURDAY, NOVEMBER 26

Holiday Celebration in the Tasting Room & Cellar

SATURDAY, DECEMBER 3

Holiday Winemaker Dinner

SATURDAY & SUNDAY, JANUARY 14 - 15, 2012

Russian River Wine Road Event – Winter Wineland

HARVEST ADVENTURE

SEPTEMBER 17, 2011
9:30 AM - 2:30 PM

Blending | Sampling | Hiking | Dining



This is sure to sell out soon - contact Salina at 800-864-9463 x123 \$125 per person



This event is for wine lovers who want to walk amongst the vines and get up close and personal with Harvest 2011. The day will include exploring vineyards, sampling grapes, blending wines, tasting the first juice of the season and of course, wining and dining. All of this will be outside, traveling between our estate vineyards on a trolley and experiencing wine country with an adventurous spirit!

