



NEWSLETTER

FALL 2014

Dry Creek

VINEYARD

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A New Era in Single Vineyard Zinfandel DCV7 ESTATE WALLACE RANCH AND VOGENSEN RANCH

Zinfandel has been near and dear to our family for more than 40 years. Our home in the Dry Creek Valley is surrounded by glorious Zinfandel vines – both young and old vineyards that make our appellation unique. Expressing single vineyard sites is something we have passionately pursued as we have reshaped our wine program. The DCV7 Estate Zinfandel Wallace Ranch and Vogensen Ranch Zinfandel represent a new era for our most beloved varietal at Dry Creek Vineyard.

The 2012 DCV7 Estate Zinfandel is truly exciting. This impressive wine comes from a prized estate vineyard located adjacent to the winery on a knoll overlooking the Dry Creek Valley. More than 25 years ago, winery principal Don Wallace and Vineyard Manager Duff Bevill propagated virus free wood from a pre-Prohibition era vineyard in the Dry Creek Valley, grafting the budwood onto young Zinfandel rootstock. At the time, this was seen as a rather daring attempt to preserve Old Vine Zinfandel. However, both Don and Duff stuck to their guns and today, DCV7 is the centerpiece of our estate Zinfandel program. The well draining soil and ideal microclimate are perfectly suited to grow world class Zinfandel grapes.

The 2012 Vogensen Ranch Zinfandel is another exciting new wine in our lineup.

Vogensen Ranch is one of the more extreme growing sites in all of the Dry Creek Valley with altitudes of 800 to 1100 feet. Located at the far northern end of the valley on the backside of Bradford Mountain, the steeply sloped, iron rich soils provide extreme growing conditions with the vines struggling to produce just a few precious clusters. It is a stunning property and we are thrilled with the quality of this first vintage.

We hope you enjoy these wonderful new wines!



DCV7 Estate Wallace Ranch



Vogensen Ranch

2012 DCV2 ESTATE ZINFANDEL - FOUR CLONES VINEYARD – DRY CREEK VALLEY



RETAIL:
\$38.00

20% SAVINGS
BOTTLE:
\$30.40

25% SAVINGS
CASE:
\$342.00

PRODUCTION: 423 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATES: September 18, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 25.1

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

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

PH: 3.74 | **TA:** 0.64g/100mL | **VINE AGE:** 4 year old vines | **YIELDS:** Less than 1 ton per acre

WINEMAKER COMMENTS: This is the second vintage of single vineyard Zinfandel from our appropriately named estate DCV2 - Four Clones Vineyard. This incredible 4.5 acre property is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head pruned Zinfandel vineyard incorporates four distinct clones – Bradford Mountain, St. Peter’s Church, Primitivo and Dupratt on St. George rootstock. This is a beautifully refined wine on the palate with a smooth tannin structure that is fleshy and well-balanced. The fruit and oak play off one another in a very appealing way that provides a harmonious experience. This Zinfandel delivers a seamless and well integrated finish and leaves one desiring another juicy mouth filling sip.

2012 OLD VINE ZINFANDEL – DRY CREEK VALLEY



RETAIL:
\$30.00

20% SAVINGS
BOTTLE:
\$24.00

25% SAVINGS
CASE:
\$270.00

BLEND: 77% Zinfandel, 23% Petite Sirah | **HARVEST DATES:** October 4th – 9th, 2012

ALCOHOL: 14.5% | **BRIX:** Average 24.9 | **FERMENTATION:** Average 22 days in fermenters

at 86 - 89°F; pumped over twice daily | **BARREL AGING:** 18 months in French, American

and Hungarian oak; 32% new oak | **PH:** 3.65 | **TA:** 0.70g/100mL | **VINE AGE:** Average 90+ years

YIELDS: 1 - 2 tons per acre

WINEMAKER COMMENTS: First coined by founder David Stare in 1986, the term “Old Vine” has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. In the case of our Old Vine Zinfandel, the vines are more than 90 years in age and in some cases, more than 110 years old. The 2012 displays aromatics that are dense and dark with ripe boysenberry fruit and Zin’s intrinsic briary spiciness. On the palate, the wine is seamless and complex with succulent flavors of blackberry, blueberry and raspberry along with a complex spicy undertone. These low yielding vines preserve the vibrant acidity and balanced tannins leading to a long and persistent finish.

2012 DCV7 ESTATE ZINFANDEL - WALLACE RANCH – DRY CREEK VALLEY



RETAIL:
\$40.00

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

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

PRODUCTION: 305 cases | **BLEND:** 96% Zinfandel, 4% Petite Sirah

HARVEST DATES: October 13, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.8

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

BARREL AGING: 21 months in French, American and Hungarian oak; 33% new oak

PH: 3.68 | **TA:** 0.60g/100mL | **VINE AGE:** 23 years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: At first swirl, this delicious wine presents an aromatic feast for the senses. Fresh blackberry cobbler from the oven along with white pepper, cardamom and allspice spring forward creating the mouthwatering desire to immediately take a sip. Patience is rewarded, however, as the wine opens with several twirls of the glass and some more aeration revealing a delicate side that sets this wine apart. The first sip is a mouthwatering display of ripe fruits, woven together with fine tannins and firm acidity creating a canvas for the palate. This is a wine that is easy to linger over for hours as the nuance of the fruit and spice change, along with a softening of the tannins. It's delicious from start to finish.

2012 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



RETAIL:
\$40.00

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

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

PRODUCTION: 302 cases | **BLEND:** 95% Zinfandel, 5% Petite Sirah

HARVEST DATES: September 29, 2012 | **ALCOHOL:** 14.5% | **BRIX:** Average 24.9

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

BARREL AGING: 21 months in French, American and Hungarian oak; 25% new oak

PH: 3.77 | **TA:** 0.59g/100mL | **VINE AGE:** 55+ years | **YIELDS:** 3 - 4 tons per acre

WINEMAKER COMMENTS: This is a dynamic wine drinking experience from start to finish. Initially, the aromatics display a dusty, floral nuance that is inviting and compelling. Several more minutes in the glass show wonderful briary spice with blackberries, cherries and red raspberry fruits shining through. On the palate, the wine is dense and richly flavored with well structured tannins and excellent acidity and backbone. Additional complexity builds as the wine opens with aeration leading to delicate spice and floral notes. This new Zinfandel is stunning and should have the ability to age for 10 years or more.

HOLIDAY CELEBRATION - NEW RELEASE RECEPTION

Saturday, November 29, 2014 - 12:00 pm – 4:00 pm

WINE CLUB EXCLUSIVE



Join us for our Thanksgiving weekend holiday celebration. It's the perfect way to get you and your entire family in the holiday spirit.

Enjoy festive decorations, great gift giving ideas and delicious treats. Club wines will be available for tasting as well as pickup. We'll also have great wine gift packs available for your shopping needs.

Admission is complimentary for wine club members and up to 4 guests. Please RSVP to Salina Littleton at vsc@drycreekvineyard.com or by calling 707.433.1000 ext 123.

HOLIDAY WINEMAKER DINNER - IN OUR CELLAR

Saturday, December 6, 2014 - 6 pm • \$150 per person (inclusive)



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

Seating is limited. Purchase tickets online at www.drycreekvineyard.com or call Salina Littleton at 707.433.1000 ext 123 for reservations.

BEEF TAGINE WITH BUTTERNUT SQUASH AND SCALLION COUSCOUS

— *Tagine: a Moroccan stew with spiced meat and vegetables* —

INGREDIENTS

2 TSP	paprika	1 (1 LB)	beef shoulder roast or petite tender roast, trimmed and cut into 1-inch cubes	½ CUP	fat-free, low-sodium chicken broth
1 TSP	ground cinnamon			14.5 OZ	no-salt-added diced tomatoes, undrained
¾ TSP	salt	1 TBSP	olive oil	3 CUPS	butternut squash, cubed, peeled
½ TSP	freshly ground black pepper	4	shallots, quartered	¼ CUP	fresh cilantro, chopped
		4	garlic cloves, quartered		

METHOD Combine first 6 ingredients in a medium bowl. Add beef; toss well to coat. Heat oil in a Dutch oven over medium-high heat. Add beef and shallots; cook four minutes or until browned, stirring occasionally. Add garlic; cook one minute, stirring frequently. Stir in broth and tomatoes; bring to a boil. Cook five minutes. Add squash; cover, reduce heat and simmer fifteen minutes or until squash is tender. Sprinkle with cilantro.

For Scallion Couscous: Bring ¾ cup fat-free, low-sodium chicken broth and ½ cup water to a boil in a medium saucepan. Gradually stir in one cup uncooked couscous. Remove from heat; cover and let stand for five minutes. Fluff couscous with a fork. Stir in 1/3 cup chopped green onions. Serves 4.

~ PAIRING ~

2012 DCV2 Estate Zinfandel - Four Clones Vineyard
Dry Creek Valley



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