



Oscar Wilde said, "And all at once, summer collapsed into fall." Such true words. For some, that means autumn colors rushing through the windblown trees while trading sweatshirts for jackets. For others, it's a much-needed break from the constant sweltering heat. For the winery, it's harvest time, our busiest time of the year. The crew is busy handpicking grapes from our 20-acre vineyard while the production staff works to de-stem, ferment, and barrel the 2023 harvest for aging. And Dave, as always, overseeing every single stage down to smallest detail to make sure you end up with the absolute best wine to pour in your glass. 2023 came with some challenges. Rains were welcome after several years of drought but created a delayed bud break in the spring, resulting in a later than ever start to the harvest. Now that the harvest is officially underway, the quality seems to be on par with recent vintages, and we are expecting another successful year!

Your fall club allocation is highlighted by two 2019 wines, aged here so you didn't have to! The Zin is a great representation of the wine that put Dry Creek Valley on the map and the Estate Cuvée is the wine that started it all in 1994 with a gold medal - the first wine in the area that saw Zin and Cab blended together. As for the rest of the line-up, either the Italiano or Carignan are great candidates for your holiday dinners, and when you're ready for something a little dark and brooding, the Escuro is just the ticket. The Block 4 is always a favorite anytime of the year.

#### Notes from Dave:

What's New for 2023? DC Fusion! - a wine that has evolved through the years. The first time I created this label, I had the unconventional and crazy idea of blending multiple vintages of older bottled wines with some new fruit. So we took some previously bottled red wines which were higher in alcohol and acid and mixed that wine with low sugar juice from newly harvested grapes. The result was a non-vintage, lighter style wine with lower alcohol. When we released it, we heard from many people as to how well it was enjoyed. That surprised the heck out of me, but because of your positive feedback, I decided to revive the label this year and make a DC Fusion from 2023 grapes. In fact, the grapes for it have already been harvested, crushed, fermented, pressed, and transferred to neutral oak barrels for 10 months of aging. We're expecting a wine with good depth and structure from a combination of Alvarelhao, Souzao, Tannat, and Petite Sirah. At an estimated 12.5% ABV, it can be either a perfect afternoon sipper, or a wine which you could have with a light meal. Why not give it a try - [on sale now](#) at the club price of \$13.60 a bottle through March 2024.

#### Member Exclusive Specials

##### Library Wines

**\$30/bottle**

Ask about our selection of perfectly cellared, library offerings straight from Dave's personal cellar.

##### November Case Sale

A not-to-be missed 12pk special coming your way. Mix and match Italiano, Pinot and/or Block 6 Zin.

### Beef Tenderloin Steaks with Red Wine Cranberry Sauce

#### **Steaks:**

• 4 – 6oz Beef Tenderloin Steaks • Salt • Pepper • Ground Espresso • Olive Oil

#### **Sauce:**

• 8oz-Frozen Cranberries (thawed) • 12oz-Red Wine • 4oz-Cranberry Juice  
• 4oz-Brown Sugar • 3-Sprigs Fresh Thyme • 1-Shallot (finely diced) • 2-Cloves Garlic

Sprinkle steaks with salt, pepper and espresso. In a cast iron skillet, cook steaks in oil over medium-high heat for 2 minutes. Turn steaks over and bake uncovered, at 375° for 14-20 minutes or until meat reaches 130°. Remove steaks from the pan.

In the same skillet, sauté shallot for 3 min., add garlic and sauté for 1 min. Deglaze pan with red wine and cranberry juice. Add in the rest of the ingredients, bring to a boil and reduce by half. Remove thyme sprigs. Serve with horseradish mashed potatoes.

## *October 2023 Featured Wines*

### **2019 Zinfandel**

DATA: 100% Zinfandel

Lighter in color, with strawberry rhubarb & just a hint of menthol on the nose, you will absolutely recognize the vibrancy of fruit and balance of flavors. Each sip of this century old Zinfandel rolls along the tongue with notes of bergamot and wild berries. Great acid, lighter tannins- awesome food wine.

Pairing: Gourmet garlic butter grilled cheese with gouda, parm & white cheddar.

### **2021 Carignan**

DATA: 100% Carignan

Garnet in color, with fresh flavors of red plums, fresh oregano & thyme, this Carignan smells jammy, like dried cranberries- but the bright acidity really hits home. Once you swirl this in the glass, softer tea-like tannins and a good body carry it to a dry, lingering finish. If you like the zest of an acid forward, fruity wine, drink now, or let it mellow with age.

Pairing: Smothered pork chops with potatoes Au gratin

### **2019 Estate Cuvée**

DATA: 37% Zinfandel / 33% Cabernet Sauvignon / 20% Carignan / 10% Petite Sirah

Taut & with terrific posture, this is a toasty blend for the cellar, that will also drink beautifully this holiday season. With an almost sweet, nutty oak and musky aromas, there are hints of nutmeg, sandalwood & star anise that truly warm the soul. Brandied cherries round out the spicy finish which is why we think this could be the star of the show at your holiday dinner.

Pairing: Beef tenderloin steaks with red wine cranberry sauce (see recipe on page 1)

### **2020 Italiano Style**

DATA: 28% Lagrein / 22% Aglianico / 20% Sagrantino / 12% Barbera / 9% Sangiovese / 7% Montepulicano/ 2% Nebbiolo

Ripe and dripping of sweet anise and maple, the color alone of our Italiano Style will command attention. But the wine is even better than it looks! Perfect tannins and dark cherries are met with meaty, subtle oak and a savory black olive finish. This dry wine coats the palate & numbs your lips with its intensity.

Pairing: Spicy pork sausage, broccoli rabe & garlic orecchiette with chili flakes

### **2021 Block 4 (16)**

DATA: 50% Zinfandel / 25% Petite Sirah / 9% Carignan / 8% Peloursin / 8% Syrah

As usual with our Block 4, the nose is completely intoxicating. You will notice the dark ruby color & smell fresh cracked pepper as soon as you pour it into the glass, which fades into aromas of freshly cut wood and a subtle kiss of oak. The perfectly balanced fruitiness is a great representation of Dry Creek Valley & clearly a product of our oldest estate vines because of its noticeable complexity and depth.

Pairing: Bison chili with shredded gruyere cheese, sour cream & green onions

### **2021 Escuro (16) or 2020 Escuro (16)**

DATA: 30% Souzao/ 27% Alvarelhao/ 19% Tannat/ 16% Aglianico/ 8% Lagrein

Escuro is a full-throttle expression of our most intense grapes, dark & rich with a purple hue. Hearty and meaty on the nose, both vintages feature ripe fruit and mulling spices that finish with a cola- really committing to flavor, scent & power, but it's surprisingly drinkable.

Pairing: Salami and mozzarella stromboli with fresh basil and ricotta