

Winter 2022 | ISSUE NO. 73

Vines & Wines



Dear Del Rio Wine Club Members,

The holiday season is here, and we want to take a moment to be thankful for the great year we had. We hope you are excited to spend time with those you care about, drink great Del Rio wine and make memories to last a lifetime. For your Winter Release, we have a delicious variety of wines selected just for you.

For our Classic level **MIXED SELECTION** members will enjoy the 2018 Merlot, 2019 Syrah, and 2021 Chardonnay. **REDS ONLY** members will receive two bottles of the 2018 Merlot, and one bottle of the 2019 Syrah. Our **WHITES ONLY** members will receive the 2021 Chardonnay, 2021 Pinot Gris, and the 2021 Viognier. For those in the Premier and Collector Levels, you will receive an equal amount of each wine.

In this newsletter, you will find the details, tasting notes, and food pairings for all these great wines along with Jolee's recipes and advice for minimizing holiday stress.

Cheers. Del Rio Team

Winter Wine Club Selections

2019 Syrah

TASTING NOTES

This Syrah opens with a complex and layered nose, featuring a blend of aromas consisting of chocolate, black olive, and dark fruits such as blackberry and blueberry. The palate is firm and richly textured, marked by flavors of mocha, espresso, and raisin. Notes of oak and cedar add moderately dry tannins that contribute to an elegant structure and extends the finish.

FOOD PAIRING

Syrah is a wonderful wine to pair warm comfort food dishes with. Enjoy a glass accompanied by long simmered braised beef roast or a grilled pork tenderloin with a herbaceous chimichurri sauce. On a lighter side, the Syrah would taste delightful with a colorful plate of goat cheese and roasted beets.



2018 Merlot

TASTING NOTES

Our 2018 Estate Merlot is supple and plush with bold aromas of black cherry, toasty mocha and olive. The mouth is well balanced and easygoing, enticing you back for another sip. Experience flavors of red currant, herb and brown baking spices. This Merlot boasts a soft and smooth finish, yet balanced with freshness and structure, allowing this beautiful wine to age for five or more years.

FOOD PAIRING

Merlot is a food lovers favorite. With medium body, balanced tannins and acidity, the 2018 Merlot will accompany all manner of foods. Ideally pair a glass with an herb chicken en papillote, a Mediterranean lamb burger or a hearty veggie lasagna. Touting its versatility, enjoy the partnership with a bite of a decadent chocolate soufflé.



2021 Chardonnay

TASTING NOTES

Our 2021 Chardonnay, comprised of equal parts Dijon clones 76 and 95, is a rich and elegant wine. The flavors of the chardonnay highlight notes of caramel, roasted almond, and fruits such as melon and apricot. On the palate, the wine is generous and well balanced, with a light lingering of creamy dough and oak nuances. A splash of crisp apple, lemon and banana flavors complete the intriguing bouquet and persuades you to enjoy another sip.

FOOD PAIRING

Enjoy the seasonal versatility of this refreshing and yet rich wine by pairing it with a spring harvest pasta primavera, or a bright and luscious late summer caprese salad with pistachios toasted in coconut oil. For another pairing option, try pork and pumpkin enchiladas with goat cheese and verde sauce in the fall, or curl up with a steaming bowl of tangy mushroom stroganoff and a crispy roasted chicken for a wintertime treat.

Holiday Pick Up

Outdoor Market

Sunday, December 4th, 3-5 p.m.

Premier & Collector Early Access: 2-3 p.m.

We invite you to join us for a sip and shop experience. Come taste some great wines, shop a few of our favorite local vendors, enjoy food trucks, and festive live music. All will be located around the winery outdoor crush pad. This is a wine club exclusive event, please no guests. Due to the event, no complimentary tastings will be offered in the tasting room this day. Come get warm by the fire, pick up your wine club wines, and shop for the upcoming holiday season. We look forward to seeing you.



Wine Club Exclusive Access Case Sale

Available for the month of December while supplies last. To order: add to your order on your membership account, drop in, or email us at taste@delriovineyards.com.

Jolee Pinot Gris - \$100

2019 Merlot- \$200

Harvest 2022 Highlights

Well, harvest is over once again and I'm happy to report that it was a glorious success. Not only did we literally fill our winery to the brim, but we did it a day ahead of a huge rainstorm that would have really put a damper on things. It was a memorable year with a fair share of drama, adventure, and hijinks that I will now try to capture that magic in this recap. So, if you're exhausted by the end and happy it's over, then I've done my job.

The first notable thing about this year's harvest was that it was late. Two weeks late, in fact. Starting harvest late isn't necessarily a bad thing, but it can prove to be a challenge to finish. If harvest pushes too far into late fall, getting the grapes off the vine can become a real challenge. If you've ever tried to pull a 3-ton trailer up a muddy hill in the rain, you'll know what I'm talking about. While the hot summer pushed our start date up a little, it still wasn't enough to keep us from getting extremely impatient. A guy can only wash his truck so many times before getting bored. Ok. That was a lie, my truck is a mess. But you get the idea...

Once it was go-time, we picked fast. Like really fast. Fast like a cheetah. Fast like a rocket. We averaged around 138 tons of fruit picked per day, with our biggest day weighing in at 225 tons. We started picking at this rate, not because we were so excited or even because we wanted to get it all in before the rain, but because all the grapes decided to ripen at the same time. Usually, when the weather begins to cool, it slows down the sugar production which allows the grapes ripen in a steady, but sequential process. Not this year. With this year's warm autumn, we had to race to keep up with the accelerated rate of ripening. Towards the end, things had slowed down, but we were at that point that we really needed to get everything in before the rain started to fall. So we picked grapes every day for about a month and a half straight. It was a ton of fun (if not a tad stressful, at times).

Now, I could go into all the bad parts of harvest: the long days, early hours, lack of sleep, equipment breaking down, thinking it's fixed, then having it break down again, running out of hot pockets because your dad ate the last one and you can't get mad cause he's your dad but you're hungry and you were saving that one for emergencies... (deep breath). No one wants to hear about that. But I will tell you about the surprise celebrity guest... Oh yeah, there was a surprise celebrity appearance that none of us saw coming... MY MOM'S COOKING!!! She made us nachos, breakfast burritos, coffee cake, and freakin' chocolate chip cookies!!! Everyone else did great, but it was a unanimous vote by the judges. The real MVP of harvest was my mom, Jolee. Great job, Mom!

Anyway, it was another great harvest this year. We pulled it off even with a couple of bumps along the way. Our team is one of the best in Oregon, and I can say that with a high degree of confidence. Every year we do this, it seems like we get better and better, and we continue to prove that. Now that harvest is over, we're going to spend the next couple of months fixing everything and shifting our focus to making some of the best wine in the state! Maybe catch up on some sleep while we're at it, too. So, cheers until we get to do this all over again next year.

The Hungriest Man on the Crush Pad,
Clayton Wallace

P.S. Next year, I'm putting a lock on the freezer.



Wine For the Holidays

Our favorite gift ideas

Wine is crafted with the intent to be shared. We are delighted to offer a diverse selection of wines and gift options for this holiday season. You can customize and build your own boxes with your favorite wines to match any budget. Here is a look at one of our favorites:

The Library Merlot gift box is sure to spread cheer and be loved by all. A delightful gift featuring our two vintages of Merlot, 2017 ^ and 2019. This gift box is the perfect gift for that wine loving friend, amazing co-worker, or just because.

Accompanying your selection of wine is a delicious chocolate bar, everyone's favorite Jolee Chapstick, Jolee sticker and a color coordinated wine tumbler.



Important Dates

November 24th, Thanksgiving Day - Closed
November 25th, Black Friday Sale, starts at 10 a.m.
November 27th, Friendsgiving
November 28th, Cyber Monday Online Sale
December 1st, Wine Club Processing
December 4th, Pick Up Party
December 5th, Wine Club Shipping Day
December 24th, Christmas Eve - Closed
December 25th, Christmas - Closed
December 31st, New Years Eve, Close at 2 p.m.
January 1st, 2023 - Closed

Come Visit

Tasting Room Hours

Monday - Sunday
11 a.m. to 5 p.m.
541-855-2062
www.delriovineyards.com

Giving Back

Spreading joy this season

Thank you for being a wine club member. The holidays are filled with gathering with great company and cheer, but not everyone is as fortunate. For your Winter Release in lieu of a gift along with the your Winter Release, we have made donations to these three Southern Oregon charities from our wine club members. The charities are ACCESS, Hearts with a Mission and St. Vincent DePaul Society. Thank you again for your loyalty and allowing us to help others.



Jolee's Kitchen

As the holiday approaches, we want to have a few recipes in our repertoire that are simple and that we can make ahead of time. During the holidays, there never seems enough time to make something when visiting friends and family. Here are two recipes that you can make ahead of time to save you the stress of getting things together at the last minute.

The first recipe is my go-to recipe for bacon stuffed mushrooms. I got the recipe from an Omegn Nu cookbook from Colusa County. It was given to me as part of wedding gift from my dear friend's mother. Whenever I make these, I think of them fondly. We all have those recipes that take us back and remember the people we love. This is one of mine. The second recipe is a dessert cookie recipe from an old Ina Garten's cookbook, and is simple to make ahead of time. English Chocolate Crisps. They're super easy and is something that you can make with loved ones of all ages. Wishing you a stress free holiday season!

Jolee

Bacon Stuffed Mushrooms *We love this with the 2019 Syrah*

INGREDIENTS

1 lb. fresh mushrooms
1 cup shredded cheddar cheese
2 Tbsp. chopped onion
10 slices of bacon cooked and crumbled
2 Tbsp. butter
1 slice bread broken into small pieces

PREPARATION

Wash and remove stems of mushrooms. Chop stems. Cook onions and stems in butter until tender. Add bread pieces. Remove from heat and stir in cheese and bacon. Fill Tops and bake at 400° F for 15 minutes until cheese is melted.



English Chocolate Crisps

INGREDIENTS

7¼ ounces milk chocolate
5½ ounces bittersweet chocolate
3 cups cornflakes, fresh
1/3 cup dried cranberries

PREPARATION

Chop the two chocolates and place ¾ of them in a heat-proof bowl. Place the bowl in a microwave on high heat for 30 seconds, remove the bowl, and stir the chocolates vigorously with a wooden spoon. Continue heating and stirring the chocolates in 30-second intervals, switching to 15-second intervals as the chocolates start to melt, continuing to stir vigorously with a wooden spoon in between each heating. Heat only until the chocolates are just melted. Add the remaining quarter of the chocolates and stir vigorously until melted and smooth. (If the chocolate isn't completely melted, microwave it for another 5 or 10 seconds.)



Place the cornflakes in a medium bowl, pour the chocolate mixture over the cornflakes, and immediately fold them together with a rubber spatula, being careful not to break up the cornflakes. You'll want to work quickly so the chocolate doesn't harden. Fold in the cranberries.

Line a sheet pan with parchment paper. Working with 2 soup spoons, spoon mounds of chocolate crisps onto the paper. Set aside at room temperature to cool completely until hardened. Peel the crisps off the paper and serve, or store in airtight container.