

Vines & Wines



December Wine Club Selections

We have a delicious selection of wine picked just for you! Here is what you can expect in your next wine club order. **RIO CLUB (MIXED SELECTION)** members will enjoy the 2020 Chardonnay, 2017 Merlot, and 2018 Malbec. **REDS ONLY** members will receive two bottles of the 2018 Malbec and one 2017 Merlot. On these two pages you will find the details, tasting notes, and food pairings for all these incredible wines.

2020 Chardonnay

\$22.00 WC: \$17.60 Case Club: \$15.40*

TASTING NOTES

Our 100% Estate grown 2020 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 acidity creates a persistent finish that persuades you back for another sip.

FOOD PAIRING

Enjoy the seasonal versatility of this refreshing and yet rich wine by pairing it with a spring harvest pasta primavera, a bright and luscious late summer caprese salad with pistachios toasted in coconut oil, 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.



2018 Malbec

\$32.00 WC: \$25.60 Case Club: \$22.40*

TASTING NOTES

Sensual and luscious floral notes of fresh violets delight the nose in this beautiful 2018 Estate Malbec. Deeply vibrant purple in color, this wine tastes of warm, end of the summer berries, currant, and rich dark plum, finished with a velvety smooth and mild structure of tannin.

FOOD PAIRING

This sophisticated and uncomplicated Malbec will pair beautifully with a variety of dishes. Try it with a mixed plate of aged gouda, bacon jam, and crostini, or with a hearty meal of Korean short ribs, balsamic glazed meatloaf, or a dark chocolate flourless torte with warm berry compote.



* **CASE CLUB MEMBERS** enjoy 30% off their wine club orders. Call or email us today to upgrade your wine club account.

2017 Merlot

\$28.00 WC: \$22.40 Case Club: \$19.60*

Library wine

TASTING NOTES

Our 2017 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 2017 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 tannin and acidity, the 2017 Merlot will accompany all manner of foods. Ideally pair a glass with a 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.



Wine Club Updates

Outdoor Winter Market Pick Up

On Sunday, **December 5th, from 1-4PM**, we invite you to join us for an outdoor winter market. Join us for a sip and shop experience. Come wine tasting, shop few of our favorite local vendors and enjoy food trucks, and live music. All will be located around the winery outdoor crush pad. This is a wine club exclusive event, please no guests. Tastings will only be offered at the event and not in the tasting room that 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 Case Sale!

We are doing something new! Have you tried our Rock Point Pinot Gris? We happen to think it is delicious. Available for the month of December or while supplies last. To order: add to your order on your online membership account, drop in, phone, or email us at jrichmond@delriovineyards.com.

2019 Rock Point Pinot Gris - \$100 save more as a Rock Point Dual Member (always enjoy 50% off retail or \$89.94 for a case of Rock Point Pinot Gris).

2015 Syrah Port - \$200 *new release!

Harvest: After Action Report

Well guys, we are on the other side of the hill. I didn't think we'd get here in one piece, but it seems like we made it just fine. Now, I'm not going to lie there was a couple times, there in the middle, where I thought it was getting a little dicey, but we really pulled it together. Yes, we broke a lot of end posts, we spilled grapes here and there, and one trailer lost a tire that no one has been able to find, but overall, this year actually went pretty smoothly. Now, there are of course several factors that contributed to this; good weather, well serviced machines, a new bad @\$ pump that can process 22 tons in twenty minutes (down from an hour last year), but the main reason comes down to experience and preparation.

After 23 years of Harvest (not by me, just the old people I work with), Del Rio has matured into a well-oiled machine and has learned from past mistakes. Things like keeping the harvesters away from each other in the block, so they're not dancing around each other. We now have a larger collection of spare parts for the harvester for when something breaks. My favorite, my mom has mastered a particularly fantastic breakfast casserole that may in fact be too good to allow outside of the crew, so don't ask. Lots of things like these make harvest go in a much more orderly manner. Now, we still had some down time here and there when the receiving hopper didn't want to cooperate and one of the presses compressor decided it really didn't want to press grapes that day. Overall things actually went pretty smoothly.

I suppose I should probably mention the fruit as well. That's why all you winos are reading this after all. Well, rest assured, the grapes looked beautiful this year. Maybe not the Grenache, which always looks like a dumpster fire when its being processed, but hey, that wine always turns out tasting great so we wont judge it too harshly. On the other side the Pinot Noir looked like perfect black berries going into the tank. What is also nice about the Pinot Noir is that we grow around 12 different clones, giving Jean-Michel a nice variety of fruit to play with and create the best Pinot Noir he can. Even with varieties of same clone, we have them spread out over different parts of the vineyard, with different soils, and getting various amounts of sun. The time of day the fruit is harvested can also add differences to the flavor profile of the grapes that can be a great tool for crafting the perfect wine and timing our harvest. Take the Merlot for an example. When the grapes are still covered in dew it waters down the grapes just enough to bring down the sugar content in the juice. If it is a bit lower than we would like, then we are able to have another block that will stay a bit longer in the field producing a higher sugar. This then balances the Merlot when blended together. Things like that give a lot of flexibility to both the winery and harvest crew.

All in all this year's harvest was a good one! The yield was good, the juice was delightful, and the wine to follow seems like it is going to be delicious. While I do think pretty highly of the crew's performance there is always room for improvement. It is when you get cocky that things start to go downhill fast. So in the spirit of never being perfect we are going to start preparing for next year's harvest; fixing everything that broke, changing some order of operations, and in general, looking for better ways to bring in our grapes to create a better-quality product for everyone.

Onwards and upwards!
Clayton Wallace

P.S It really is the worst when you run out of pizza pockets.



HARVEST 2021 DATES & STATS	
Harvest	August 30 - October 19
First Fruit	Pinot Gris, Block 1
Last Fruit	Cabernet Sauvignon, Block 4



Mashed Potatoes with Mushrooms, Shallots & Herbs

Enjoy with the 2018 Malbec

INGREDIENTS

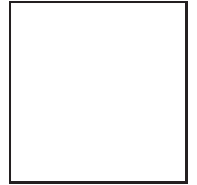
*4-6 Russet potatoes, mashed
3 shallots, peeled and caramelized in a cast-iron skillet or grilled to a char on each side
¾ cup sautéed wild mushrooms (chanterelles and maitake recommended)
2 teaspoon tarragon, chopped
1 tablespoon olive oil
Tarragon sprigs for garnish
Salt and pepper to taste
Chives*



PREPARATION

1. Follow your favorite mashed potato recipe to completion.
Tip: Heat butter and cream together before folding into potatoes and adding salt during the fold, which ensures even seasoning, eliminates the need to reheat the finished product and decreases the risk of over mashing.
2. After potatoes are mashed, fold in chopped shallots, mushrooms, tarragon and olive oil.
3. Garnish with additional tarragon sprigs & fresh chives. Season to taste and serve.

Return Service Requested



Del Rio Vineyards

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Tasting Room Hours

Monday - Sunday
11am to 5pm
541-855-2062
www.delriovineyards.com

Wine for the Holidays

Wine is crafted with the intent to be shared. We are proud 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 your budget. Here is a look at one of our favorites:

The Joy of Jolee - Rouge or Rose

The Joy of Jolee box is sure to spread cheer and be enjoyed by all. This is the perfect gift for that light hearted friend, amazing coworker, or just because. This year we have made it even more effortless to craft a perfect gift with your choice of Jolee Rose or Jolee Rouge.

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

Price: \$40.00

Wine Club Price: \$32.00

