

Fall 2023 | ISSUE NO. 76

# Vines & Wines



Dear Wine Club Members,

Ah, the smell of fall is truly enchanting! It's a unique combination of earthiness, crispness, and warmth that evokes a sense of nostalgia and comfort. This season is not only visually beautiful but wonderfully aromatic, which is the perfect setting for your Fall Wine Club release!

Classic Level Member selections are as follows: **MIXED** members will enjoy the 2020 Merlot, 2021 Pinot Noir, and 2022 Vineyard Road Cuvée. **REDS ONLY** members will receive two bottles of the 2021 Pinot Noir, and one bottle of the 2020 Merlot. Our **WHITES ONLY** members will receive the 2021 Chardonnay, 2022 Pinot Gris, and the 2022 Vineyard Road Cuvée. For those in the Premier and Collector Levels, you will receive an equal amount of each wine.

Our fall case specials are the 2022 Grenache Rosé for \$120/case & 2020 Claret for \$200/case. You can add these or other wines to your club order by logging into your account and under the membership tab, click on "Add or edit wine options," or stop by the tasting room throughout the month of September. In this newsletter, you will find the details, tasting notes and food pairings for all these amazing wines along with recipes from Jolee.

*Cheers, Del Rio Team*

## Fall Pick Up Party *Picnic in the Park*

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Saturday, September 16<sup>th</sup>, 12–3 p.m.

For our Fall Release Pick Up Party, we invite you to join us in the heart of the vineyard's private 5-acre park. Come pick up your wine club order, grab a few cases of our Wine Club case sales, and listen to the music of Daniel Nickels Band. Don't forget your appetite! We'll have delicious meals for purchase from local food trucks.

This is a Wine Club Event, however guests of members are welcome with \$10 admission/each (maximum 4 guests).

Please note: No complimentary tastings will be offered in the tasting room this day, and we ask that you leave your pets at home for this event. We look forward to seeing you!



# Fall Wine Club Selections

## 2022 Vineyard Road Cuvée - Tasting Room Exclusive



### TASTING NOTES

A beautiful blend of two classic white varietals; 50% Viognier and 50% Chardonnay. With grapes harvested from opposite sides of the road leading to the heart of the Del Rio Vineyard Estate, the Chardonnay provides the backbone with a beautiful full texture, while the Viognier offers vibrant floral notes & elegant fruit, resulting in a harmonious wine.

### FOOD PAIRING

Enjoy this refreshing wine all by itself or accompany it with a brunch highlighting a flaky pear tart. For something more seasonally inspired, try it with a harvest salad of golden beats and chevre on a bed of arugula, drizzled with balsamic reduction and cracked black pepper. For something spicier, pair it with a zesty Thai chicken coconut curry.

2022 Vineyard Road Cuvée also goes wonderfully with Jolee's Pumpkin Baked Brie. *Recipe included in this newsletter.*

## 2021 Pinot Noir

### TASTING NOTES

A classically beautiful bright ruby color, this wine's first impression is intense with juicy aromas of pomegranate, black currant, and cherry. The ripe aromas are complimented with stimulating spicy notes of pepper. The wine is mouthwatering with flavors that reflect the nose. Young and tasty tannin structure balance the mouthfeel, predicting a potential for long aging.

### FOOD PAIRING

Jolee's Chanterelle Mushroom Risotto topped with freshly grated parmesan, or a classic coq a vin would pair beautifully with this wine. For casual gatherings, try this wine with a spread of roasted red pepper hummus and pita chips, southern-style pimento cheese, and Marcona almonds.



Scan the QR Code for Jolee's Chanterelle Mushroom Risotto



# Fall Wine Club Selections *continued...*

## 2020 Merlot

### TASTING NOTES

Our 2020 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, herbs, and brown baking spices. This wine boasts a soft and smooth finish, yet balanced with freshness and structure, allowing this beautiful wine to age for five or more years.

### FOOD PAIRINGS

With medium body, balanced tannin and acidity, the 2020 Merlot will accompany all manner of foods and gatherings! Try this wine with a zesty plate of Jolee's Triple Meat Nachos, or a hearty veggie lasagna. Touting its versatility, enjoy the partnership with a bite of a decadent chocolate soufflé.



Scan the QR Code for  
Jolee's Triple Meat Nachos



## Wine Club Exclusive Case Sale



**2022 Grenache Rosé - \$120/case**

**2020 Claret - \$200/case**

*Available until 9.30.23, or while supplies last.*

How to order: add to your order on your online membership account, drop in, or email us at [sarah@delriovineyards.com](mailto:sarah@delriovineyards.com).

# Pumpkin Baked Brie

*Pairs with Vineyard Road Cuvée*



## PUMPKIN BUTTER INGREDIENTS

- 3 cups canned pumpkin purée
- 1 ½ cups brown sugar
- ½ cup granulated sugar
- 1 tbsp lemon juice
- 1 tsp vanilla
- ½ tsp cinnamon
- ¼ tsp allspice
- ⅛ tsp salt

## INSTRUCTIONS

1. In medium saucepan, mix pumpkin, brown sugar, granulated sugar, and lemon juice. Heat to simmering over medium-low heat, stirring occasionally to keep mixture from sticking to bottom of pan.
2. Simmer uncovered for 30 minutes, stirring often. Remove from heat; stir in vanilla, cinnamon, allspice, and salt. Cool completely. Pour into storage containers; cover tightly. Will last in fridge for 3-4 weeks.

Need a fun and delicious recipe to add to your upcoming autumn gatherings? Try this Pumpkin Baked Brie! This recipe is one of my all-time seasonal favorites and is the perfect addition to your harvest table. Not to mention—it's super cute and easy to make.

Serve it fresh out of the oven along with your favorite crackers or a toasted baguette.

Cheers!

*Jolie*

## PUMPKIN BAKED BRIE INGREDIENTS

- 8 oz wheel of brie
- 1 sheet Puff Pastry
- ½ cup pumpkin butter
- 1 egg with 1 Tbsp water for egg wash
- Sage leaves and cheese straw (or pretzel) for garnish.

## INSTRUCTIONS

1. Preheat oven to 375°F. Roll out pastry dough and remove corners to form a circle.
2. Add about ½ cup of pumpkin butter to the center of the puff pastry circle about the size of your brie wheel. Place brie on top of pumpkin butter. Fold puff pastry edges over brie very tightly.
3. Gently wrap Baker's twine around brie wheel by gently sliding twine under brie wheel and tying a knot. Flip the brie over after you tie.
4. Place brie on parchment-lined baking sheet. Brush with egg wash and bake 375°F for 30 to 35 minutes.
5. Remove strings. Garnish with sage leaves and cheese straw and serve with crackers or toasted baguette slices.

# It's a Harvest!

Okay everyone, we're thrilled to make this announcement. We're having a harvest!!!! Yaaaaaay! As some of you have probably guessed, this has been in the works for quite some time, even though we weren't sure exactly when it would happen. Well, it's happening now, and we're so excited for you all to know. I'm sure many of you have a lot of questions and want to know all the details, so I'm going to put it all out there so you all can share in our excitement.



To start off, we're happy to report that this harvest is looking extremely healthy without any major issues. We had a slight scare in the early months of the growing season when we thought there might have been an unexpected frost event, but later inspections proved that to be a false alarm. Quite the opposite in fact. This is looking to be a bountiful harvest. I'm sure other vineyards say this all the time, but this'll probably be one of the best harvests ever. By the time you're reading this, we'll be getting ready to deliver the crop to the winery. I know everyone likes to give their opinions on the best way to deliver a crop, but I'm just going to tell you how we're going to do it to avoid all the interesting recommendations that pop up all over the internet.

We're planning on having a machine harvest. I know a lot of people say it's better to do it by hand, but in this day and age and with the addition of modern machinery, it really feels like the best method for us. This is going to be such a big harvest that a grape harvester really is the only safe and plausible way to get all the fruit picked on time and without complications. While this is our harvest "plan," I will say we're flexible if some unforeseen obstacle arrives. We'll probably have about 20 people in the field picking the fruit, and another 13-14 working on the crush pad. We'll also have another 6 people in the winery taking care of the fruit once it's been delivered. I personally will be weighing the crop that comes into the winery from the crush pad. They say it's an important job, but I really think it's just busy work to keep me out of the way. Oh well.

We've been hearing a lot of advice about best practices when it comes to harvesting from a lot of caring and concerned friends and family. I want you all to know that we're taking steps to prepare for the disruption that this is going to bring to our lives. The long nights, the unexpected accidents, the constant sticky mess of the grape juice everywhere... we are preparing for all this as best as we can. There are lots of snacks and frozen food to make sure we are eating enough to keep our energy up. We're planning on getting some blackout curtains to help with the inconsistent sleep schedule. And finally, we've checked and doublechecked the equipment and supplies we'll need to keep up with the demands of this year's harvest. Once it starts, those early days are going to be a bit of a transition, so it's good to be as prepared as we can be. But I'm sure we'll fall back into the swing of things, and it'll become the new normal.

I think that about covers all the major points I wanted to share in this announcement. We're terribly excited to share this with all of you and hope to share this year's bounty with you all very soon.

From a soon-to-be Proud Harvest Daddy,

*Clayton Wallace*

P.S. If you didn't catch it, WE'RE HAVING A BABY!!!!!!



**DRINK  
PINK**

*this October*

The mission of Jolee Wines is to craft wines that are full of celebration and spread joy in the world we live in. For the past 12 years, we have held our **Drink Pink** campaign in support of the fight against breast cancer.

Our Drink Pink campaign is an opportunity for us to directly give back to our community and help support the fight against breast cancer in our region. For every bundle (6 bottles) of Jolee Rose sold during the month of October, **we will donate \$5** to Asante's Rogue Valley locations to help reduce the cost of mammograms and support educational programs that are aimed at spreading awareness about breast cancer.

Keep an eye on your email for updates on this year's campaign and how you can help in the fight against breast cancer.

## Hike for a Cause

Save the Date: Sunday, October 1<sup>st</sup>

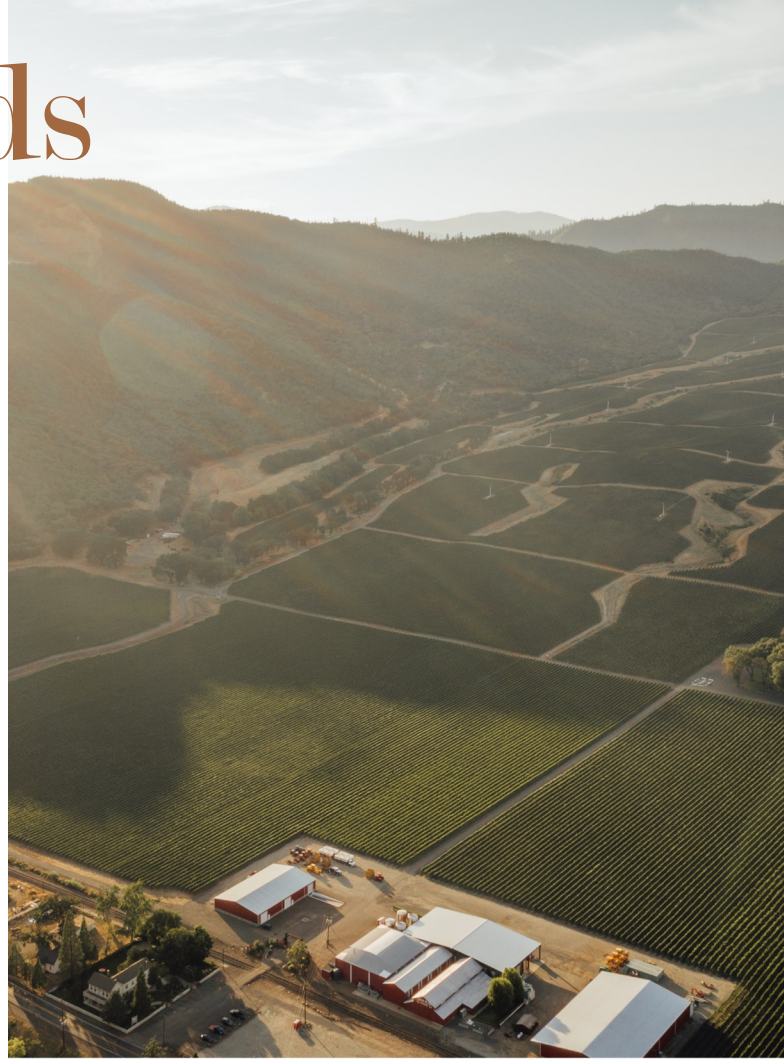
We are going to paint our vineyard **PINK** in a fundraising *Hike in the Vineyard* to support the fight against breast cancer. Watch your email and social media for information on how to register. We will have an in-person and virtual event that we will announce soon.

If you would like to help sponsor the event, please contact Jenny at [jrichmond@delriovineyards.com](mailto:jrichmond@delriovineyards.com) or call 541-855-2062.



# The Vineyards are calling...

*And I must go.*



The Dog Days of Summer are taking a backseat to the cooler autumn temperatures, which means Vineyard Hikes are back on the calendar for September!

Please note - RSVPs are required to attend all hiking events! Events marked with an \* are Wine Club Exclusive.

We have two levels of hiking trails for you to choose from - strenuous or leisurely. Please make your selection via the QR code below.

Wednesday, September 3<sup>rd</sup>, 8 a.m.

Monday, September 4<sup>th</sup>, 5:30 p.m.

Wednesday, September 6<sup>th</sup>, 8 a.m.

Sunday, September 10<sup>th</sup>, 9 a.m.

Wednesday, September 13<sup>th</sup>, 8 a.m.

Wednesday, September 13<sup>th</sup>, 5:30 p.m.

Sunday, September 17<sup>th</sup>, 9 a.m.

Wednesday, September 20<sup>th</sup>, 8 a.m.

Sunday, September 24<sup>th</sup>, 9 a.m.

Wednesday, September 27<sup>th</sup>, 8 a.m.

Saturday, September 30<sup>th</sup>, 6:45 a.m.

**Wine Club Extreme Hike\***

**Wine Club Extreme Hike and Post-Hike Wine\***

**Wine Club Extreme Hike\***

Public Sunday Stroll

**Wine Club Extreme Hike\***

Public Extreme Hike and Post-Hike Wine

Public Sunday Stroll

**Wine Club Extreme Hike\***

Public Sunday Stroll

**Wine Club Extreme Hike\***

**Wine Club Sunrise Extreme Vineyard Loop\***



Scan QR code to RSVP  
for our upcoming hikes  
or visit [bit.ly/DRV\\_Hikes](https://bit.ly/DRV_Hikes)



# Important Dates & Upcoming Events

- September 11<sup>th</sup>: Winter hours start: open daily, 11 a.m.—5 p.m.
- September 23<sup>rd</sup>: Harvest Dinner — Tickets on sale now
- October 1<sup>st</sup>: Drink Pink starts — join in the fight against breast cancer
- October 3<sup>rd</sup>: Rock Point Wine Club Processing
- October 5<sup>th</sup>: Rock Point Wine Club Pick Up Party
- October 7<sup>th</sup>: Hike for a Cause — Fundraising hike
- October 9<sup>th</sup>: Rock Point Wine Club Shipping— *weather permitting*
- October 13<sup>th</sup>: Hattie's Extra Spooky Haunted Flight Night
- October 26<sup>th</sup>–28<sup>th</sup>: Hattie's Haunted Flight Nights
- October 31<sup>st</sup>: Last Day to Drink Pink
- November 9<sup>th</sup>: Winter Wine Club Release Processing
- November 13<sup>th</sup>: Winter Release Shipping— *weather permitting*
- November 23<sup>rd</sup>: Thanksgiving — Tasting Room Closed
- November 24<sup>th</sup>: Black Friday Case Sale, 10 a.m.  
Platypus Party — wear your team's colors!
- November 25<sup>th</sup> & 26<sup>th</sup>: Friendsgiving at Del Rio
- December 3<sup>rd</sup>: Winter Release Pickup Party



*Come Visit*

## Tasting Room Hours

Open daily, 11 a.m. to 5 p.m.

52 N. River Road, Gold Hill, OR 97525

541-855-2062

[www.delriovineyards.com](http://www.delriovineyards.com)



Follow us on Facebook & Instagram  
@delriovineyards

## Flower-it-Forward

Join us as we Flower-it-Forward! Since 2016, our Zinnia field has allowed the true nature of Del Rio to shine through and we are grateful to continue making people's days brighter.

This U-pick flower field has one rule and one rule only: for every bouquet you pick for yourself, we ask that you pick one for someone else.

Our favorite thing about the flower farm is the joy it brings to others. Please share your Zinnia photos with us on Instagram and Facebook. Don't forget to follow and tag us so we can spread the joy of these Zinnias together.

The Zinnia garden is open to the public from dawn until dusk. Vases are available for those that do not have their own, and vase donations are happily accepted! The Zinnias last until the first freeze/frost of the season.

@delriovineyards #floweritforward  
#cultivatekindness