

Summer 2021 | ISSUE NO. 67

Vines & Wines



June Wine Club Selections

Summer is just around the corner and we have a delicious selection of wine headed your way! Here is what you can expect in your next wine club order. **RIO CLUB (MIXED SELECTION)** members will enjoy the 2020 Pinot Gris, 2020 Grenache Rosé, & 2016 Merlot. **REDS ONLY** members will receive two bottles of the 2016 Merlot and one 2017 Malbec. On these two pages you will find the details, tasting notes, and food pairings for all these enchanting wines.

2020 Pinot Gris

\$16.00 WC: \$12.80

TASTING NOTES

Our 100% estate grown Pinot Gris opens with enticing aromas of green apple, ripe juicy pear, and honeysuckle. The enticing bouquet is followed by a complex and rich palate, finished with a beautiful balance, and sustained by a bright and vivid acidity. Drink now for its freshness and fragrance or age for the upcoming complexity and creamy development.

Sneak Peek

FOOD PAIRING

With great structure and acidity the Pinot Gris is the perfect partner to many dishes. Start your meal off with a bite of creamy brie, or enjoy a spicy ceviche, then sink into the main course and pair the Pinot Gris with lemon butter scallops or a juicy herb roasted chicken dish. Use as a diverse dinner partner in the kitchen or simply pour a glass and savor each sip.



2020 Grenache Rosé

\$17.00 WC: \$13.60

TASTING NOTES

Our 100% estate-grown Grenache Rosé delivers a sophisticated nose of summer berries and passion fruit, leading to vibrant notes of strawberry, cherries, grapefruit, and raspberries. The aromas pull you in and are balanced with an elegantly structured mouthfeel, balanced acidity, and a refreshing stony minerality to finish. This beautiful wine is just as delightful at home on the back porch as it is in the dining room!

90 Points

Wine & Spirits

FOOD PAIRING

Crisp and bright fruit flavors make the Grenache Rosé a breeze to pair with a variety of dishes. Take it on a picnic with a colorful assortment of juicy berries, soft, tangy cheeses such as chevre or havarti, or a salad of grilled halloumi, fresh mint, mixed greens, and cubed watermelon in pomegranate citrus vinaigrette. This beautiful wine would also be perfectly at home matched with an elegant dinner date of seafood ceviche, fried calamari, or parmesan arancini. Day or night, casual or formal, this wine would be the ideal accompaniment.



2016 Merlot

\$28.00 WC: \$22.40

TASTING NOTES

Our 2016 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. The finish is soft and smooth, yet balanced with freshness and structure allowing this beautiful wine to age for five or more years.

Library Wine

FOOD PAIRING

Merlot is a food lovers favorite. With medium body, balanced tannin and acidity the 2016 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.



2017 Malbec

\$32.00 WC: \$25.60

TASTING NOTES

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

Limited to Reds Only

FOOD PAIRING

This sophisticated and uncomplicated Malbec will pair beautifully with a variety of dishes. Try it with a fun 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.



Wine Club Exclusive Case Sale!

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

2019 Chardonnay - \$100

2017 Merlot - \$200

Rock Point + the PCTA

Our Del Rio Vineyard Estate team loves to adventure outdoors, and our Rock Point Wines were designed to highlight that passion, as well as the beautiful state of Oregon. Rock Point Wines were created through inspiration of the wild and scenic Rogue River that runs at the foot of both Del Rio and Birdseye vineyards. Crafted to be sophisticated, approachable, and ready for exploring the rugged Pacific Northwest, we felt a partnership with the Pacific Crest Trail Association (PCTA) was perfect for the spirit behind our Rock Point Wines.

Del Rio Vineyards is only miles away the Pacific Crest Trail, which provides a world class wilderness experience that allows people to connect with the great outdoors. Our team had an amazing experience of participating in trail maintenance on Earth Day of this year. We can't wait to get back on the trail and are incredibly excited to see what the future of this partnership holds.

In addition to participating in a trail maintenance day, we have partnered with Columbia Distributing, our Oregon Distributor, in a program to raise funds for the Pacific Crest Trail Association. For the months of July, August, and September 2021 \$1 per bottle of Rock Point Wine sold in participating retailers will be donated to the Pacific Crest Trail Association to continue trail preservation efforts and upkeep. What better way to meld two icons of Oregon and the West Coast!



Wine Club Updates

Have you accessed to your wine club account online? To get started accessing your benefits you will need to **activate your online account** on our website: delriovineyards.com Once in, please navigate to **My Memberships** and confirm your shipping and billing information. You can then check to make sure all your information is up to date. You will also find a history of all orders you place, starting in 2021. Please note that if you had a password with the old system you will need to create a new one.

Picking Up

Keeping safety on top of mind, we cannot hold our traditional large pick up parties. We do welcome you to come and pick up your wine club orders. The weather has been beautiful and the backyard is calling your name. **We will have extended wine club hours from 5-6pm on June 1st, 2nd & 3rd.** We will continue to offer curbside pick up. Just call us at 541.855.2062 when you arrive and we will safely deliver the wine to your car. Please be sure to watch our website and social media as the state of our operations may change with Oregon COVID-19 regulations.

Old-Fashioned Strawberry Cake

If strawberry doughnuts are your thing, then this cake is absolutely your thing. A classic, old-fashioned buttermilk cake with bits of berries strewn throughout, it manages to taste just like your favorite fried treat (without the frying, of course). Be sure to bake the cake all the way through; strawberries have a high water content and tend to make for a soggy cake if not baked properly. The top should be crackly, deeply and perfectly golden brown, and the edges should pull away from the sides of the pan.

INGREDIENTS

½ cup - unsalted butter (1 stick), softened, plus more for pan
2 cups all-purpose flour
2 teaspoons baking powder
¾ teaspoon kosher salt
⅓ cup granulated sugar
⅓ cup light brown sugar
1 teaspoon vanilla extract
2 large eggs
¾ cup buttermilk
10 ounces strawberries, hulled and sliced 1/4-inch thick
3 tablespoons demerara sugar, for sprinkling (you can use granulated sugar in a pinch)



INSTRUCTIONS

1. Heat oven to 350 degrees. Smear or brush a bit of butter onto the bottom of a 9-inch cake pan and line with parchment paper (either cut to fit the bottom, or leaving some hanging over the edges for easy removal).
2. Whisk flour, baking powder and salt together in a medium bowl.
3. Using an electric mixer and a large bowl, beat butter, granulated sugar, brown sugar and vanilla together on medium-high, periodically scraping down the sides of the bowl to make sure everything incorporates, until the mixture is pale, light, fluffy and creamy, about 5 minutes.
4. Add eggs, one at a time, beating to blend between additions. (This is a good time to scrape down the sides again.)
5. Reduce the mixer speed to low and carefully add half the flour mixture, followed by half the buttermilk. Repeat with remaining flour mixture and buttermilk, beating just until no large lumps remain.
6. Using a spatula, gently fold in half the strawberries and transfer the batter to the prepared cake pan. Scatter with remaining strawberries and sprinkle with demerara sugar.
7. Bake until cake is puffed, deeply golden brown on the top and pulling away at the sides, 45 to 50 minutes. It should spring back slightly when pressed in the center and appear fully baked where the strawberries meet the cake.
8. Let cake cool completely before removing it from the pan. The cake can be baked up to three days ahead and stored tightly wrapped at room temperature, or refrigerated.

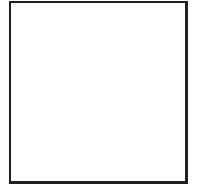
Recipe from New York Times recipes

Jolee's Kitchen

This spring we kicked off a new feature on our blog with delicious creations from Jolee's kitchen. We have a great collection of recipes to brows through. Check out our blog at : delriovineyards.com



Return Service Requested



Del Rio Vineyards

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PO Box 906
Gold Hill, OR 97525

Tasting Room Hours

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

Summer at Del Rio

Summer time has always meant music, wine, and relaxing on our tasting room grounds. We are so thrilled to offer music once again with our Sunday Slowdowns. Beginning on Sunday, May 30th we will be offering music from 3-5pm. Music will run through the 29th of August. Reservations will be required as we strive to keep the events smaller and safe. Please give us a call beginning the Monday before the Sunday Slowdown at the tasting room (541)855-2062 to make your reservations. We will be making table reservations for groups of 2, 4, & 6 people at \$5/person. Look for more details on reservations and our first Slowdown soon! Please watch your emails for details, as all is subject to change due to COVID restrictions.

Line-Up for the first half of Summer:

May 30th—Jeff Kloetzel
June 6th—Not Too Shabby
June 13th—David Modica
June 20th—Shae & Nick
June 27—Lynda Day
July 4th—closing at 3pm — no music
July 11th—Buddy Paprock

