

# Vines & Wines



Dear Wine Club Members,

Welcome to your Summer Release! It has been a long and unpredictable spring here in the Rogue Valley; first a very dry winter, hot days in April and then snow in May! We are ready to welcome longer days and warmer nights. Bring on the carefree days of summer with food and music. We have our Sunday Slowdown concerts in full swing; complimentary entry and reservations aren't required. Check our social media pages for updates and details. Along with our music, we have three more winemaker dinners this year. Come join us for a wine and culinary evening. The dates are August 13th – Rock Point Family Style Dinner, September 17th – Harvest Vineyard Dinner and November 4th – Fall Feast. Hurry, tickets are available online and going fast!

For your Summer Release, we have a delicious and award winning selection of wine picked just for you! Here is what you can expect in your club order. **Mixed Selection** members will enjoy the 2018 Claret, 2020 Pinot Gris and 2021 Grenache Rosé. **Reds Only** members will receive two bottles of the 2018 Claret and one bottle of the 2017 Merlot.

For the case specials we are offering Chardonnay for \$120/case and Cabernet Sauvignon for \$200/case. To add these or other wines to your club order simply log 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 June. On these pages you will find the details, tasting notes, and food pairings for all these incredible wines.

*Cheers. Jenny*

## Summer Wine Club Selections

### 2018 Claret

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#### TASTING NOTES

A classic Bordeaux style blend, our Del Rio Claret is an elegant composition of 60% Merlot, 30% Cabernet Sauvignon, and 10% Malbec. Complex and rich, this wine boasts deep flavors of red raspberry and ripe strawberry, and herbal elements of thyme and rosemary. Framed with toasty oak notes and balanced tannins that provide structure for this rich and elegant blend. Intricately designed for enjoyment now or to be cellared for aging.

#### FOOD PAIRING

The Claret is the perfect partner for an elegant evening of rich food dishes. A delicious grilled steak or rack of lamb flavors will be accented by the smooth nature of the Claret. A fancy meal is not required for enjoyment with this soulful French tribute as it also pairs well with classic hard cheeses such as Parmesan, Romano, and vintage Gouda.



### 2020 Pinot Gris *91 pts James Suckling*

#### TASTING NOTES

Our 100% estate grown Pinot Gris is a beautiful and elegant wine. The wine begins with desirable aromas of a crisp green apple, a hint of tropical fruit and a splash of honeysuckle. The enticing bouquet is followed by a complex palate where the vivid acidity is balanced by a creamy round mouthfeel. Drink now for its freshness and fragrance or age for the upcoming complexity and creamy development.

#### 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 roasted herb chicken dish. Use as a diverse dinner partner in the kitchen or simply pour a glass and savor each sip.

# Wine Club Exclusive Case Sale!

Chardonnay - \$120

Cabernet Sauvignon - \$200

*Case Sale! Available for the month of June.* To order your case (s): add to your order on your online membership account, drop in, phone, or email Jenny at [jrichmond@delriovineyards.com](mailto:jrichmond@delriovineyards.com).

## 2021 Grenache Rosé

*91 pts Wine Enthusiast & 90 pts James Suckling*

### TASTING NOTES

Our 100% estate-grown Grenache Rosé delivers a sophisticated nose of summer berries and passion fruit, leading to vibrant notes of strawberry, cherry, grapefruit, and raspberry. 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!

### 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.



## 2017 Merlot

*Library*

### 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.

## Love your wine club, but want more?

We offer 3 different clubs to pick from 12 bottles, 6 bottles or 3 bottles per quarterly release. Upgrading your account is a great way to ensure you get multiple bottles of our small batches before they sell out. When you increase your bottle count, you increase your discount. Email Jenny at [jrichmond@delriovineyards.com](mailto:jrichmond@delriovineyards.com) or call to find out more details.

# A Cold and Rainy Spring!

Spring has finally sprung! Its May and I'm ready for summer. We've had an unusual spring, with lots of rain and frost coming in late April and early May. The weather caused many sleepless nights for those of us in the vineyards. I really like to sleep and just thinking about the number of times I've had to get up for frost protection this year makes me tired. Rain is good, it keeps the fires away and the rivers running. Frost on the other hand, I can do without.

For those of you that our unaware, frost in the spring can greatly impact harvest in the fall. Frost damage is when the water inside the green tissue of the plant freezes thus shattering the cells causing the death of the bud. A bad frost can cut your crop yield in half or wipe it out completely depending on if it gets cold enough at the wrong stage of a plant growth. So, we run sprinklers and wind machines to protect and minimize frost damage.

Sprinklers are a superior system to wind machines and can protect grapes down to about 26 degrees. The sprinklers provide a layer of water insulating the green tissue of the bud. Even if the water does freeze, which can happen in a bad frost, the ice will act as insulation and provide protection. Crazy, but true. Now lower than 26 degrees, its just too cold, and damage will start to occur depending on the stage of growth and how long it is exposed to the cold temperature. The other important thing to know about running sprinklers during a bad frost, is when to turn them off. Even if the temperature warms back up with the sunrise, you need to keep them running until the icicles melt. If this is not done, they can break off and do further damage to the plants.

Wind machines are our second type of frost protection when it is too cold or an adequate water supply isn't available. Wind machines are basically a helicopter blade, put on a pole. Really just a giant pinwheel run by a big propane or diesel motor. They do exactly what it sounds like, make wind (there's a joke somewhere in there, but I'll let it go). Cold air settles like blankets layered on top of one another if allowed to rest. The wind machines push the air around mixing it up and raising the ambient temperature around the machine.

This year we put out a bunch of digital thermometers that graph the temperature over time and record it to an App on our phones. With these we have been able to watch as the temperature drops to 32 degrees and will pop back up to 34 degrees when a wind machine kicks off next to it. If the temperature continues to march down, the wind machines, like the sprinklers, can only do so much. However, using frost prevention can still be the difference between a 10% and 50% loss in crop.

It occurs to me at this point that I haven't made many jokes like I normally do, I'm probably too tired due to lack of sleep. If I get up early for frost prevention, I need fuel to stay awake. Here is a list of all the terrible junk food I get to eat in the dark hours of the morning before my wife gets up and I have to eat healthier: Hot Pockets, frozen burritos, Jimmy Dean Breakfast sandwiches, that slice of cake that was left over from last night, Pizza Pockets (much like a Hot Pocket but as a true connoisseur, I can tell you they are very different), Red Bull, four cups coffee (nightly), and a couple of Tums . That is the kind of diet that keeps a true Warrior of the Night up and moving during frost prevention season. It's unclear at this point to know how successful our efforts were, but it's fair to say we got clipped. As this season winds down, we can start stressing over other things like mildew and mites and all that other fun stuff. So, cheers to summer and a prayer for no smoke (knock on wood).

Best Regards from Your Warrior of the Night

Clayton Wallace  
P. S. I'm getting shirts made



# Strawberry Lemon Dutch Baby

This easy Strawberry Lemon Dutch Baby with ricotta cream is the perfect extra light and airy summer treat. A Dutch baby is essentially a giant pancake topped with delicious lemon macerated strawberries and ricotta cream. Each and every bite is full of bright summer flavors. Perfect for breakfast, brunch, or dessert and paired beautifully with the Grenache Rosé.

## INGREDIENTS

### *For the strawberry filling:*

- 1/3 cup granulated sugar
- 1 medium lemon
- 1 pound strawberries
- 5 tablespoons unsalted butter

### *For the Dutch baby batter:*

- 3/4 cup all-purpose flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cardamom
- 5 large eggs
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 1/4–1/2 cup Powdered sugar, use your taste
- 1 cup of strawberries
- 2 tablespoons sugar
- 8 oz ricotta
- 2 teaspoons clear vanilla



## PREPARATION

Place a 10-inch cast iron skillet on the middle rack in the oven. Heat the oven to 425°F.

### **Strawberry filling**

1. Place 1/3 cup granulated sugar in a medium bowl. Finely grate the zest of 1 medium lemon onto the sugar. Rub the zest into the sugar with your fingertips until fully combined and gritty. Hull and cut 1 pound strawberries in half, then place in a large bowl. Squeeze the juice of the zested lemon onto the strawberries and toss to combine.
2. Cut 5 tablespoons unsalted butter into 5 pieces. Place the butter in the hot skillet, return to the oven, and bake until the butter is mostly melted but not browned, 1 to 2 minutes. Add most of the lemon sugar and stir to combine. Arrange the strawberries evenly on top and sprinkle with the remaining lemon sugar. (Reserve both bowls.) Roast for 10 minutes. Meanwhile, make the Dutch baby batter.

### **Batter:**

1. Wipe out the lemon sugar bowl. Place 3/4 cup all-purpose flour, 2 tablespoons granulated sugar, 1/2 teaspoon kosher salt, and 1/2 teaspoon ground cardamom in the bowl and whisk to combine.
2. Wipe out the strawberry bowl. Add 5 large eggs to the bowl and whisk until frothy. Add 1 cup whole milk and 1 teaspoon vanilla extract and whisk to combine. While whisking constantly, slowly add the flour mixture and whisk until smooth. Whisk vigorously for 30 seconds more.
3. By this point the strawberries should be bubbling and smell roasted and sweet. Pour the batter over the strawberries. Reduce the oven temperature to 400°F. Bake until puffed and golden-brown, about 20 minutes. Let cool for 5 minutes. Dust with powdered sugar.

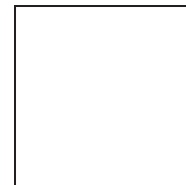
**Strawberry Topping**— slice a cup of strawberries, add 2 tbsp of sugar and a bit of lemon zest set aside.

**Ricotta Cream** - Whip the ricotta in a food processor until smooth and creamy. Add the powdered sugar and vanilla, pulse to combine.

# Del Rio Vineyards

PO Box 906 - Gold Hill, OR 97525

Return Service Requested



## Awards Winning Wines

### 2018 Syrah

- Wine Spectator – 91 points

### 2020 Chardonnay

- Wine Spectator – 90 points

### 2020 Pinot Gris

- James Suckling – 91 points

### 2020 Pinot Noir

- James Suckling – 90 points
- Wine Spectator – 90 points

### 2021 Grenache Rosé

- Wine Enthusiast – 91 points
- James Suckling – 90 points

### Jolee Rose

- 2022 Experience Rosé—Double Gold, 95 points

**Tasting Room Hours** 11am to 5pm Daily . 541-855-2062 . [www.delriovineyards.com](http://www.delriovineyards.com)

## Wine Club Pick Up

Friday, June 3rd, from 5-7 pm

**\*\*4 pm access to our Premier (12 btl) & Collector (6 btl) members only**

Summer nights are made for star gazing and campfires. For our local wine club members, we invite all you Happy Campers to join us for our Camping themed Summer Pick Up Party. Come taste some great wines and pick up a case or two of our exclusive, member only, case specials on the Chardonnay and Cabernet Sauvignon. We will have fire pits ready for roasting s'mores along with Victory Dogs food cart. Music will be playing to entertain you as you enjoy the summer evening. All activities will be located around the winery outdoor crush pad.

We like to keep our events special for just our wine club members, so please no guests. Tastings will only be offered at the event and will stop at 3pm in the tasting room that day. We look forward to seeing you!

