

Spring 2022 | ISSUE NO. 70

# Vines & Wines



Dear Wine Club Members,

Welcome to Spring Release! Thank you for being an amazing wine club member. I'm Jenny, and I want to introduce myself as your Wine Club Manager. We want your Del Rio Wine Club experience to be informative, fun and bring you joy. If you have any needs or questions, I'm here for you, send me an email or give me a call. To start off the year, I want to remind everyone of some of your awesome member benefits, like did you know you get a complimentary bottle of wine when you refer a friend to join the wine club?

We have a great website where you can easily login and have full access to your wine club membership account, letting you view orders, upcoming releases, and update billing and shipping information. If you want to simplify your online order checkout process, signup for SHOP PAY. Your billing information will be encrypted so you can speed safely through checkout.

As valued wine club members, you have exclusivity to sales and events. Wine Wednesday sales are now focused around our wine club members, giving you a better sale or select weeks, the sale will be only available to members. Plus, each quarterly release, we offer \$100 and \$200 case sales, this quarter enjoy the Del Rio Pinot Gris for \$100/case and the Del Rio Claret for \$200/case. A new team favorite is our impromptu vineyard hikes for wine club members only. Watch your emails and social media for date and times. Something new for our 12 bottle and 6 bottle members, they will be allowed in 1 hour early entry to our pick up parties.

For our Spring 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 Cabernet Sauvignon, 2018 Syrah and 2020 Viognier. **Reds Only** members will receive two bottles of the 2018 Cabernet Sauvignon and one 2018 Syrah. On these pages you will find the details, tasting notes, and food pairings for all these incredible wines.

Watch your emails for more exciting new changes to our wine clubs in 2022.

*Cheers. Jenny*  
jrichmond@delriovineyards.com

## March Wine Club Selections

### 2018 Syrah

\$35.00    WC: \$28.00    Case Club: \$24.50\*

*91 Pts.  
Wine Enthusiast*

#### TASTING NOTES

This Syrah opens with a complex and layered nose, featuring a blend of aromas consisting of chocolate, black olive, and dark fruit such as blackberry and blueberries. The palate is firm and richly textured marked by flavors of mocha, espresso, and raisin. The oak notes of cedar add moderately dry tannins that contributes 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.





## 2020 Viognier

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

### TASTING NOTES

Our 100% estate grown Viognier is grown at the vineyard's lowest elevation in ancient riverbed soil, rich in minerals. The 2020 vintage is a light pale lemon color reflecting a fresh beautiful wine. The aromas open with citrus notes of grapefruit and tangy minerality. There are layers of sweetness with flavors of gooseberry and pear. The mouth offers wonderfully balanced acid and creaminess that lingers. The long finish has you reaching for another sip to find more nuances.

### FOOD PAIRING

Viognier is a great versatile wine and pairs nicely with many things. With spring around the corner, open a chilled bottle and serve with your salad course. It is also wonderful with tangy Thai ginger shrimp and coconut soup, bright and crisp chicken piccata, or a sumptuous spread of herbed boursin, apricots and crackers.

## 2018 Cabernet Sauvignon

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

### TASTING NOTES

The deep and bright color of our 2018 Cabernet Sauvignon is a reflection of its youth and richness. The flavors recall lush fruits of strawberry and cherry, with hints of leather, dry herbs and chocolate. Full bodied with young and perceptible tannins the Cabernet Sauvignon's mouthfeel reveals a savory mid-palate of dark fruit and lingering oak flavors. This mouthwatering 2018 Cabernet Sauvignon comprises all of the attributes desirable for long aging.

### FOOD PAIRING

While there may be nothing better than the classic pairing of Cabernet and a fine steak with a savory sauce, such as béarnaise or au poivre, our rich and flavorful Cabernet Sauvignon would pair excellently with a multitude of dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin or braised mushrooms. This wine would also pair well with an array of aged cheeses, such as sharp cheddar, manchego or gouda.



### \*CASE CLUB MEMBERS

Enjoy **30% off** wine club orders. Plus a few new added benefits: the ability to reserve a picnic table in our backyard for your visits, call ahead to schedule, early access to pick up parties, enjoy complimentary tasting for up to 6 guests, shipping your club order, enjoy \$25/case flat rate.



Want to upgrade your wine club account?

Email Jenny at [jrichmond@delriovineyards.com](mailto:jrichmond@delriovineyards.com) or call.



# It's cold! Let's get to Summer!!!

Well, it's still winter and I'm over it. Don't get me wrong, I like the winter. Snowboarding, hot chocolate, snuggling in a heated blanket all that good stuff. However, it's February and it's time to move on. I want to sit outside on a blanket in the sun with some meats and cheeses and a nice cold glass of wine. Yet, we're still far from that and we must wait. Soooo, until that time in the sun, we'll drink wine and eat our meats and cheeses inside till it warms up a bit more. There's still lots of things to do around here. The vineyard crew is pruning, the shop is fixing and going through equipment that's broken, the winery is bottling and finishing wine, and the tasting room just put in some new outdoor heaters because again... it's cold.

Pruning is probably the biggest things we have going on this time of year. We started in November and won't probably finish for another month or so. It is the most labor-intensive thing we do during the year and it's a ton of work. We can prune our vines so we're cutting off the last year's cordon vine and laying down a new vine to replace it. This keeps the vines young and produces a more even crop year to year. We used to leave the cordon for years before laying down a new one and often we waited too long and would have to bring out the chainsaws to prune instead of just pruning shears. The new method is more work on the front end, less on the back end.

While that's going on, the shop's busy fixing everything we broke last year. It's incredible how much maintenance it takes to keep things running. Oil changes, wheel bearings going out, filters getting swapped out and that's just the basics. Currently, there are two tractors, a harvester, a 4-wheeler, and a lawnmower torn apart in the shop in various states of disassembly. Hopefully they get put back together before we need them running. Besides just general maintenance, the shop crew are also going through all the wind-machines in the vineyard making sure they're ready to go. It's kinda like having 30 cars parked outside all year long and then hoping they start on some of the coldest days of spring. So, we're running them and making sure the batteries are charged. It takes a lot of time and effort for machines you hope never have to run.

Then we have the winery. Churning out enough wine to launch a boat in. Oh man...NEW MOVIE IDEA!!! Charlie and the Winery!!!! After years making chocolate with Willy and the Oompa-Loompas, Charlie has finally grown up and decided to have an adult beverage, and it turns out Willy has a bother Billy, and he has a Winery!!! Its got red rivers of Malbec, white water falls of Chardonnay, babbling brooks of bubbly!!! This practically writes itself!!! Anyway Jean-Michel and his team are cranking out a ton of wine right now; bottling some, stabilizing others, and barreling more. It's like a real winery in there and no one is going to fall into a tank and get sucked through a tube in our winery, even though the wine is good enough to think it might not be the worst thing to happen to someone. (Don't do that. You'll die for sure).

With all that's going on it seems like we'll be kept busy until we get to a warmer part of the year and can finally picnic like I want to. To help us out, the tasting room does have six new heaters and some new indoor seating they just put it. Pretty cozy. I guess I can tough it out for the next couple of months. So, here's to the end of winter and a hope of spring.

Clayton Wallace

P.S—Warner Bros get at me for this movie. Its going to be huge!!!



# Bacon Wrapped Filet

*Enjoy with the Cabernet Sauvignon*

## INGREDIENTS

- 5 tbsp. salted butter, softened
- 1 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh chives
- 1/2 tsp. grated lemon zest, plus 1 teaspoon lemon juice
- 1 tsp. dijon mustard
- 2 8 to 10 ounce beef filet steaks (about 2 inches thick)
- Kosher salt and black pepper, to taste
- 2 slices bacon
- 1 tbsp. olive oil



## PREPARATION

1. Mash 4 tablespoons butter with the parsley, chives, lemon zest, lemon juice and mustard in a small bowl with a fork. Scoop the butter mixture onto a sheet of plastic wrap. Wrap up and form into a 3-inch log. Refrigerate until firm, about 30 minutes.
2. Preheat the oven to 450°. Generously season the steaks on both sides with salt and pepper. Wrap each steak around the edge with a slice of bacon and secure with a toothpick.
3. Heat the olive oil and remaining 1 tablespoon butter in a medium cast-iron skillet over medium-high heat. When the butter melts, add the steaks to the skillet and sear until golden brown, about 1 minute per side.
4. Transfer the skillet to the oven and cook 7 to 10 minutes for medium rare. Let rest 5 minutes before serving. Serve with a slice butter on top.

## Wine Club Pick Up

Sunday, March 6th, from 1-4pm

**\*\*12pm access to our 6 and 12 bottle members only**

Are you ready to get Groovy? We invite you to join us for our 70's Retro themed Spring Release Pick Up Party. Come taste some great wines and pick up the awesome case specials on the Claret and Pinot Gris. We are so stoked to confirm we have booked music to help us dance the afternoon away. To help keep our tummies full, we will have a food truck on site. 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. We look forward to seeing you!

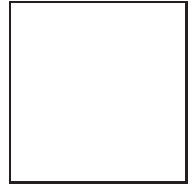


## Case Specials

2020 Pinot Gris \$100  
2019 Claret \$200

**Del Rio Vineyards**  
PO Box 906 - Gold Hill, OR 97525

Return Service Requested



## Summer Activities

Summer is just around the corner and we are busy planning fun events.

**Concerts** We will be starting our Sunday Slowdown concert series May 8th. Complimentary entry and not require reservations. Check our social media pages for updates and details.

**Wine Dinners** Tickets are available online.

- Oregon Feast—May 14th
- Rock Point Family Style Dinner—August 13th
- Harvest Vineyard Dinner—September 17th
- Fall Feast—November 4th

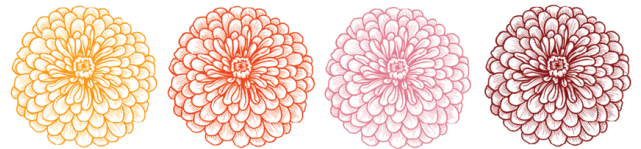
## Tasting Room Hours

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

## Love Jolee Rose?

The Jolee Rose offer a delicious, bubbly sipper that you enjoy in life's big moments as well as the ordinary ones. Jolee Rose is not offered in any of the Del Rio Club releases, and we wanted a way make sure you always have a bottle in the fridge. Drum roll please...so we created a Jolee Rose Subscription! Subscribe and save!

You can receive subscriptions of 12, 6 or 3 bottles, monthly, every other month or every 3 months! Sign up for yourself or gift to a friend via online or email Jenny at [Jrichmond@delriovineyards.com](mailto:Jrichmond@delriovineyards.com).



The Jolee Wines mission is to craft wines that are full of celebration. They are designed to be shared and enjoyed together while spreading joy in the world we live in. Flowers also are a great way to spread joy. The zinnia is synonymous with friendship, goodness and lasting affection, it is the perfect flower to represent the brand.

Spreading joy is easy and abundant from our Flower it Forward Garden, to Breast Cancer education & donations, to Jolee's Kitchen, the Jolee brand reflects our team's spirit and heart as we all strive to Cultivate Kindness.

**Be a part of the fun!  
It's the perfect way to  
Cultivate Kindness!**

