

# Vines & Wines





# September Wine Club Selections

Fall is on it's way and 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 Vineyard Road Cuvée, 2017 Cabernet Sauvignon, and 2017 Claret. **REDS ONLY** members will receive two bottles of the 2017 Claret and one 2017 Cabernet Sauvignon. On these two pages you will find the details, tasting notes, and food pairings for all these incredible wines.

## 2020 Vineyard Road Cuvée

*Sold out*

\$22.00 WC: \$18.00 Case Club: \$15.40

### TASTING NOTES

A beautiful blend of two classic white varietals; 70% Viognier and 30% Chardonnay. The grapes reside on opposite sides of the road leading to the heart of the Del Rio Vineyard Estate, these two complement each other in the bottle just as they do in our vineyard. The Chardonnay provides the backbone with a beautiful full texture, while the Viognier offers vibrant floral notes and elegant fruit, resulting in a harmonious wine.

### FOOD PAIRING

Enjoy this refreshing wine all by itself or accompany it with brunch, highlighting a flaky pear tart or a summer fresh strawberry and gorgonzola salad. This wine will be a wonderful addition to your summer dinner table. Pair it with Thai chicken curry or a rich scallop dish.



## 2017 Cabernet Sauvignon

*Library wine*

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

### TASTING NOTES

The deep and bright color of our Cabernet Sauvignon is a reflection of its youth and richness. The flavors recall ripe fruits of strawberry, cherry, with hints of leather, dry herbs and chocolate. Full bodied with young and very accessible tannins the Cabernet Sauvignon's mouthfeel reveals a savory mid-palate of dark fruit and lingering oak flavors. This mouthwatering 2017 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, braised mushrooms, and mashed parsnips smothered in rich demi-glace. This wine would also pair well with an array of aged cheeses, such as sharp cheddar, manchego or gouda.



# 2017 Claret

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

## TASTING NOTES

A classic Bordeaux style blend, our Claret is an elegant composition of 35% Merlot, 35% Cabernet Sauvignon, and 30% Malbec. Complex and rich, with deep flavors of red raspberry and ripe strawberry flavors, with 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. And yet, 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.



*Library wine*

## Wine Club Updates

### Picnic & Pick Up in the Park

On **September 11th & 12th from 12-4PM**, we invite you to our vineyard park for a wine club member picnic. We would love for you to come ready to relax and enjoy wine in the beautiful park setting. Our 5 acre park gives us a great outdoor venue with a spectacular view. We will have our bar open for glass and bottle purchases. September wine club orders will be available for pick up. We encourage you to bring your picnic food, lawn chairs and blankets. There are a very limited number of picnic tables available, which are first come first serve.

Please watch your emails leading up to the event, as it is subject to potential change with COVID restrictions.



### Wine Club Exclusive Case Sale!

*Available for the month of September or while supplies last.* To order: add to your order on your membership account, drop in, phone, or email us at [taste@delriovineyards.com](mailto:taste@delriovineyards.com)

**2019 Pinot Gris- \$100**

**2018 Syrah - \$200**

# Keeping a Cowboy busy

Well, it is almost harvest, and you know what that means. They let me write a newsletter article!!!! Oh, they try to keep me out, but they always come crawling back for more. So, as we once again march into the void, it is time for a look at what's been going on at the vineyard and what we have to come.

We've stayed pretty busy over the last year and as I think about it, honestly we've done a lot of stuff. For starters we've expanded the Del Rio Farm experience into new areas of agriculture. We have cows now!!! Well, they're not really our cows, but cows we provide a summer camp like experience for. We spent a lot of time last fall and this spring putting cow fencing around the outside of the vineyard just for these guys. Now anyone in the cattle industry will tell you it's definitely not a get rich quick scheme but putting 60 cows around the vineyard has absolutely demolished any and all burnable vegetation around the property. Its like a nice safety blanket around the vineyard in case a fire ever decided to get a little to personal. Also, cows are just delightful. They're cute, they love eating bread right out of your hand, and these were mama cows, so we had lots of little cow babies running around the hillside. How can you not love that?

Besides becoming cowboys, we also did a fair bit of work on the facility. Not to toot my horn too much, but I learned how to put in cabinets and tile a bathroom this summer (DON'T TELL MY WIFE). While those projects were educational, the bigger projects were more functional. If you've driven by the vineyard recently you may have noticed the warehouse has expanded. Turns out when you make more wine you need a place to put it and the original warehouse was getting a little cramped. The second big addition were four new tanks, each able to house 26,000 gallons. Now we can store more wine in and out of the bottle. Lots of storage space!!! Can't get more exciting than that.

With all the space we've added, we must fill it. That means HARVEST TIME!!! Once again, we prepare to march toward glory. We shall not tarry, we shall not waver, we shall go boldly into the night with our heads held high and fear no evil!!! Oh how I love to be dramatic. Yes, harvest is going to be busy again this year but we have an awesome crew who should be able to slam out a crop no problem. We've only been doing it for over 20 years. Over that kind of time, we've learned a lot. For example, you can't only eat Pizza Pockets and drink Redbull. Yes, they're delicious and can keep you awake at 2am but you need to vary up that diet a little. Also, while sleep is optional the first week it is important to find a couple hours here and there for the next five weeks or you run the risk of falling asleep and someone putting grapes down your shirt to wake you up. Lastly harvest, while its stressful and just a ton of work it is ultimately a ton of a fun and the thing we wait for all year long.

Well, I guess that all I have to write about for now. Next time I write, harvest will be over and I'll hopefully have lost the Pizza Pocket weight, and it'll be another epic year down on the history books.

Here's to another awesome harvest.

Clayton Wallace

P.S. Its always important to let that Pizza Pocket sit for at least two minutes after coming out of the microwave. You're going to want to bite right in, but that's a rookie mistake and will only burn your tongue.





# Baked Chicken with Potatoes, Cherry Tomatoes & Herbs

*Enjoy with the 2020 Vineyard Road Cuvée*

## INGREDIENTS

- 1 (3- to 4-pound) chicken, cut up, or 3 to 4 pounds bone-in, skin-on chicken thighs
- 4 tablespoons extra-virgin olive oil
- 1 tablespoon rosemary leaves (from about 2 sprigs)
- Kosher salt and black pepper
- 2 small dried red chiles, crumbled, or 1/2 teaspoon red-pepper flakes
- 2 to 3 pounds large Yukon Gold potatoes, quartered
- 12 ounces cherry or grape tomatoes
- 1 large yellow onion, quartered and thickly sliced
- 1/4 cup dry white wine
- 4 to 6 basil sprigs, plus 2 tablespoons finely shredded leaves, for garnish



## PREPARATION

1. Pull any lumps of fat off the chicken and discard. In a bowl, combine chicken, 2 tablespoons olive oil, 1/2 tablespoon rosemary, 2 teaspoons salt, 1/2 teaspoon pepper and the chiles. Mix and set aside, at least 30 minutes at room temperature or up to 8 hours in the refrigerator.
2. Heat oven to 450 degrees. In a 9-by-13-inch baking dish or a large ovenproof skillet with a lid, combine the remaining 2 tablespoons olive oil and 1/2 tablespoon rosemary, potatoes, tomatoes, onion and a generous sprinkling of salt and pepper. Toss and spread out evenly in the pan. Arrange chicken pieces on top, skin-side up. Add the wine, pouring along the edges of the pan, and place basil sprigs on top. Cover tightly, and bake for 30 minutes.
3. Remove chicken from the oven and turn the oven temperature to 475 degrees. (Use the convection feature if you have it.) Or heat the broiler and arrange oven rack about 8 inches from the heat. Return uncovered pan to oven and cook until chicken skin is browned, cooking liquid is reduced and vegetables are very soft, 10 to 15 minutes more.
4. Discard basil sprigs. Garnish with shredded basil and serve immediately.

*By Julia Moskin at [cooking.nytimes.com](http://cooking.nytimes.com)*

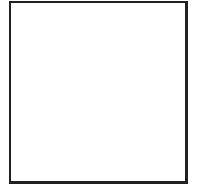
## New Awards & Accolades

2020 Grenache Rosé— **Double Gold**, Sunset Magazine & 90 Points Wine & Spirits

2019 Chardonnay—**91 points**, Sommeliers Choice Awards & JamesSuckling.com

2019 Pinot Gris—**Gold**, SF Chronicle Wine Competition

Return Service Requested



## Del Rio Vineyards

52 N River Road  
PO Box 906  
Gold Hill, OR 97525

### Tasting Room Hours

Monday - Sunday

11am to 5pm

541-855-2062

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

## Flower it Forward

Join us once again as we “Flower it Forward”. Our Zinnia Farm continues to be a favorite for both our guests and employees and it is ready to be picked! Since 2016 this farm and practice has allowed the true nature of Del Rio to shine through and we are grateful to continue making people’s days brighter.

Our Zinnia garden is open to the public from dawn until dusk. Water, vases, and clippers 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. This you-pick flower farm has one rule and one rule only, for every bouquet you pick for yourself, you pick one for someone else.

Our favorite thing about the flower farm is the joy it brings to others. We would love to experience that with you by getting to see the photos you capture. 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.

@delriovineyards #floweritforward

