

Spring 2023 | ISSUE NO. 74

Vines & Wines



Dear Wine Club Members,

Welcome to your Spring Release! Springtime is a time for nature to come back alive, from animals hibernating to plants blooming. Spring also means spending more time outside enjoying life, clearing your mind, and reenergizing your soul. Did you know this is the best time of the year for meditation? A morning walk in the vineyard can do wonders - watch your email for our wine club exclusive Vineyard Hikes coming soon.

Along with more vineyard hikes, we heard what you want when you responded to our survey in January. We appreciate all the responses and are putting together some great things for 2023. In addition to our Summer Sunday Slowdown concert series, we will be having more Friday night concerts! We are also planning several delicious Vineyard Dinners, fun Wine Club Pick up Parties and many more exciting events. We are looking forward to creating more memories with you.

To start off 2023 with some more exciting news, we are including our 2021 Pinot Noir Pommard Clone in your spring release. The growing conditions for 2021 proved to be an exceptional year for our Pommard Clone crop, which encouraged us to produce a single clone Pinot Noir. Read on to learn more about what makes this wine so special!

For your Spring Release, we have an amazing variety of wines selected just for you. **MIXED SELECTION** members will enjoy the 2019 Cabernet Sauvignon, 2021 Pinot Noir Pommard Clone, and 2021 Pinot Gris. **REDS ONLY** members will receive two bottles of the 2019 Cabernet Sauvignon, and one bottle of the 2021 Pinot Noir Pommard Clone. Our **WHITES ONLY** members will receive the 2021 Chardonnay, 2021 Pinot Gris, and the 2021 Viognier. For those in the Premier and Collector Levels, you will receive an equal amount of each wine.

In this newsletter, you will find the details, tasting notes and food pairings for all these great wines along with recipes from Jolee.

Cheers. Del Rio Team

Spring Pick Up Party *It's Game Day!*

Sunday, March 12th, 2-4 p.m.

Premier & Collector Early Access: 1-2 p.m.

We invite you to join Team Del Rio for our sports themed Pick Up Party. You'll feel like a real champion when you putt-putt from tasting to tasting, hit a home run picking up your wine club release, and score on our case specials. You can also show off your athletic skills in a few sports games, enjoy food trucks, and do a touchdown dance to live music. All will be located around the winery outdoor crush pad. *This is a wine club event; additional guests are \$10 per person.* Please note that due to the event, no complimentary tastings will be offered in the tasting room on this day. Come representing your favorite sports team and we will be representing your favorite wine team! We look forward to seeing you sprint to the starting gate.



Spring Wine Club Selections

2021 Pinot Noir Pommard Clone

100% Pinot Noir Pommard Clone

Harvest date: September 15, 2021

Vineyard Location: Block 1—elevation 700 ft.

Limited Production: 240 cases

Wine Club Early Access (Public release June 1, 2023)

The 2021 harvest delivered winemaker Jean-Michel an inspiring moment resulting in our first ever clonal Pinot Noir. Out of our 12 clones of Pinot Noir, Block 1 of Pommard stood out. Seizing the opportunity to make a small lot, Jean-Michel dove right into his French roots.

Inspired by Burgundy, we enhanced the label to pay homage to its French heritage, hoping this will be the first of many wines; whether it is a special clone, blend, or vineyard specific block.

We hope you will enjoy the first access to this wine. For the best tasting experience, allow this wine to breathe before serving to allow the flavors to fully open.

A PERSONAL REVIEW

Over a decade ago, I worked as an au pair for a family in the heart of one of the most prestigious wine regions in the world - Burgundy, France. Tough gig, huh? And, with being immersed in French living, I developed a deep love for French wines.

Although Oregon produces some incredible Pinot Noirs, they all have left me longing for the “*je ne sais quoi*” of the Burgundy wines I fell in love with years ago. That is, until I tried this Pommard Clone.

Upon my first sip, I felt as though I was instantly transported back to a warm spring evening sitting in my French family’s garden on the hills overlooking Dijon. Really. It was totally like that scene from Pixar’s cinematic masterpiece *Ratatouille*...

So if you’re looking for a little getaway, but jumping on an international flight is a little too daunting, open this bottle of our Pinot Noir Pommard Clone and take a trip to France with your senses. *Santé!*

Lena
Marketing Assistant



TASTING NOTES

This wine has been crafted solely from the Pommard clone grown on the lower portion of the vineyard where the soil is comprised of limon, sand & clay. The site and soil deliver a stimulating and structured Pinot Noir. The nose offers aromas of tart cherry and cassis with a hint of white pepper.

Well-balanced tannins and lingering flavors deliver nuances with each sip. A beautiful expression of our Estate that will continue to age beautifully for another 5-10 years.

FOOD PAIRING

This Pinot Noir Pommard Clone is a classic example of what grows together, goes together. The Pacific Northwest is known for truffles, and not just the chocolate type but the beautiful subterranean delicacy. When your dish deserves a shaving of truffle on top, your glass will love the Pommard.

The earthy, meaty flavors of mushroom dishes is the perfect balance to this wine. Try a wild chanterelle covered pork tenderloin or Jolee’s Red Wine Mushrooms (recipe featured in this newsletter).

Spring Wine Club Selections *continued...*

2019 Cabernet Sauvignon

TASTING NOTES

The deep and bright color of our 2019 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 2019 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 pairs excellently with a multitude of dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin or gnocchi with blue cheese and crispy prosciutto.



Scan the QR Code for Jolee's Gnocchi with Blue Cheese and Prosciutto recipe



2021 Pinot Gris



TASTING NOTES

Our 100% estate-grown Pinot Gris was recently awarded **GOLD** in the 2023 San Francisco Chronicle Wine Competition! This crisp and vibrant wine begins with intense aromas of white peach and tropical fruits such as lychee and melon, followed by notes of lemongrass. The enticing bouquet is followed by a complex palate where the vivid acidity is balanced by a creamy round mouthfeel.

FOOD PAIRINGS

With great structure and acidity, the Pinot Gris is the perfect partner to a variety of dishes. Start your meal off with a bite of creamy brie or a spicy ceviche. Melt into your main course by pairing the Pinot Gris with lemon butter scallops or a poached salmon spread.



Scan the QR Code for Jolee's Poached Salmon Spread recipe

Tasting Room Updates

Hello Friends,

First and foremost, we want to thank you for your continued visits, conversations, and connections. We are happy that “Dry January” is over and more visitors are returning to the tasting room – we really missed seeing your faces! 2023 has the makings of the best year yet, and we can’t wait to laugh and share these great times with you. Not to give all our secrets away, but here are a few things we are excited about in the Tasting Room...

The release of the new Grenache Rosé is being officially released on February 28, 2023. This brings a smile to our faces because it instantly transports us to warm sunny days and outdoor gathering again. But until the sunshine returns on a more consistent bases, we are working on more covered outdoor seating to go along with our heaters for our Tasting Room grounds.

As many folks requested in the January survey, we are working on some new food options and gift shop goodies to purchase in the Tasting Room. And our Del Rio swag is getting a fresh new look with new styles and colors. Be sure to keep an eye out as new designs roll out over the next few months!

To answer another request, we will be offering tastings of our Rock Point Wines in the tasting room on a few select weekends throughout the year. Not local and want to try these adventurous, palate-pleasing wines? Purchase the 6-bottle Rock Point Sampler online and see why our Rock Point Club members love the Rock Point Club. To help spread the love and pour the wine, we’ve also added a few new faces to the Tasting Room Team. So stop by and say hi!

We’ll see you soon!

Courtney

Wine Club Exclusive Access Case Sale



2021 Chardonnay - \$120

2019 Syrah- \$200

Available for the month of March while supplies last.

How to order: add to your order on your membership account, drop in, or email us at taste@delriovineyards.com.

Red Wine Mushrooms

Pairing with 2021 Pommard Pinot Noir



With spring right around the corner, there are several things that immediately come to mind: the first flowers of the season are beginning to bloom, the cold winter weather is melting away to warmer days, and hosting festive springtime events with your friends and family!

What better way to celebrate the new season than with a delicious meal with those close to you? I highly recommend serving Red Wine Mushrooms at your next gathering. This dish is the perfect pairing to our 2021 Pommard Pinot Noir, and it's vegetarian, soy free and gluten free – a surefire hit for those in your life with dietary restrictions.

Cheers!

Joliee

INGREDIENTS

- 16 ounces cremini mushrooms, washed with stems removed
- 1 tablespoon olive oil
- 5 tablespoons unsalted butter*
- 1 white onion, very thinly sliced
- 2-3 garlic cloves, chopped
- ¼ cup dry red wine
- ½ tablespoon balsamic vinegar
- 2 tablespoons fresh thyme leaves
- 1 tablespoon fresh oregano leaves, chopped
- 2 tablespoons fresh parsley, chopped
- Salt and pepper, to taste

**Swap butter for Earth Balance to make this dish Vegan*

INSTRUCTIONS

- Over medium heat, heat a large non-stick pan with 1 tablespoon of olive oil and 3 tablespoons of butter.
- Place the mushrooms in the pan, stem side down and cook 12-15 minutes, until mushrooms have softened and release their juices.
- Flip the mushrooms and add the onion, garlic, and 2 tablespoons of butter. Cook 8-10 minutes, stirring occasionally, until onions start to brown. Add the wine, balsamic vinegar, and half the herbs. Season with salt and pepper, reduce the heat to medium-low, and simmer for 10-15 minutes.
- Garnish the mushrooms with the remaining herbs and serve immediately.

New Year. New Vineyard.

Oh, spring, how I long for your warm embrace. We're so close to warm days and blue skies, I can hardly stand it. Not that I don't enjoy winter for a month or two, but I'm over preheating my wife's and my cars every day. Those days will soon be behind us, and we'll press on to spring when the sun shines and the birds chirp, and we all start working on those outdoor projects again. As some of you know, we started a new vineyard last year. Lots of people have asked how exactly we prepare a field like that for planting. So, I thought I'd take this opportunity to explain the method to the madness.



The biggest and hardest part of any agricultural job is clearing the ground. This was even more difficult because our land used to be an old-growth pear orchard. We spent weeks removing the trees, and all that material must go somewhere. So, bring on the huge tub grinder! Afterwards, we spread the wood chippings across the field and disked it right back into the soil. Next, we had to remove all the roots that had spread throughout the entire field, otherwise we would constantly be fighting a battle against new pear trees trying to spout out of the ground. Additionally, the soil needed to be aerated before planning to promote healthy soil for the new grapes. To do these tasks simultaneously, we ran a D8 Bulldozer with three 4-foot shanks through the entire field in two directions. This did a heck of a job! It churned the soil and brought up an incredible number of roots to the surface, which we then gathered and collected by hand. Needless to say, ground prep is a lot of work.



Now that we have a nice smooth field, what's next? Well, my inquisitive reader, we put drinking straws in the ground. Using some fancy lasers, measuring devices, and a crew from California, we created a grid by placing straws every 6 by 8 feet to indicate where every plant, pencil rod, and t-stake would be placed. This technical process involves two guys with a length of measuring string and another guy with a screwdriver used to place the straws in the ground. Pretty sophisticated stuff, really. Following these gentlemen, we laid out all the t-stakes and pencil rods. You might think that the thousands of t-stakes are put in with some kind of machine, maybe some kind of hydraulic pounder on a back of a tractor? Nope! Every stake was pounded in BY HAND by some of the manliest men you've ever met. It's safe to say if you were ever in a bar fight, these would be the guys you'd want in your corner. Finally, we rolled out all the guide wires that hold the vines and the drip system, thus completing the trellis for the grapes.



Ugh, that felt like a long laundry list of things when I write it all out, but it was even more tedious and time consuming than that description made it sound. But we are super excited to plant this spring and watch the vineyard take off this summer. It will take about two years for this vineyard to produce a full crop, so it will still be a little while longer before we see the literal fruits of our labor. Still, there's nothing like watching all your hard work finally come together and start producing fruit.

One day, those vines will make grapes, those grapes will make wine, and we'll all get to have a glass and cheers to a project well done. Until then, we might have to have a couple glasses along the way to celebrate other milestones, since two years is a long time to wait.

Sincerely your patient observer,
Clayton Wallace

Important Dates



- March 1st: Wine Club Processing
- March 6th: Wine Club Shipping, *weather permitting*
- March 12th: Wine Club Spring Pick Up Party, 2–4 p.m.
- March 18th & 19th: Rock Point Flight Weekend – Try our Rock Point wines!
- March 18th: Rock Point Members Vineyard Hike, 12:30 p.m., *weather permitting*
Live Music: John Ivey, 2–4 p.m.
- March 26th: Wine Club Vineyard Hike, 10 a.m., *weather permitting*
- April 1st: Wine Club Vineyard Hike, 12:30 p.m., *weather permitting*
Live Music: Shybo Torres, 2–4 p.m.
- April 4th: Rock Point Wine Club Processing
- April 6th: Rock Point Pick Up Day
- April 9th: Easter – Tasting Room Closed
- April 10th: Rock Point Wine Club shipping
- April 23rd: Live Music: David Modica, 3–5 p.m.
- May 1st: Happy Oregon Wine Month! *Enjoy free shipping on cases in May*
Happy Hour Public Vineyard Hike, 3:30 p.m., *weather permitting*
- May 6th: Oregon Feast—Tickets on sale now! Scan QR code below
- May 7th: Sunday Slowdown Concert: Watson House Band, 3:30–5:30 p.m.
- May 13th: Roam the Rogue
- May 14th: Mother’s Day – Sunday Slowdown Concert: Jeff Kloetzel, 3:30–5:30 p.m.
- May 21st: Sunday Slowdown Concert: Highway Bound, 3:30–5:30 p.m.
- May 27th: Wine Club Vineyard Hike, 10 a.m., *weather permitting*
- May 28th: Sunday Slowdown Concert: Clayton Joseph Scott, 3:30–5:30 p.m.



Vineyard Dinner Tickets now on sale!

We’re thrilled to announce our 2023 Vineyard Dinner schedule and you’re invited! Dine between the vines and enjoy delicious handcrafted meals while you sip on your favorite Del Rio wines.

Tickets are limited - get yours today by scanning the QR code. We’ll see you there!

Come Visit

Tasting Room Hours

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

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