

# Vines & Wines





Dear Wine Club Members,

Cheers to spring and your first wine club release of 2024! We hope this newsletter finds you well and eagerly awaiting the sunnier days ahead. This release is a celebration of the season's vibrancy and the unique terroir of our vineyard estate that makes each sip a delight.

The Spring Release is a splendid variety of wines selected just for you. **MIXED SELECTION** members will enjoy the 2020 Malbec, 2019 Merlot and 2022 Viognier. **REDS ONLY** members will receive two bottles of the 2020 Malbec and one bottle of the 2019 Merlot. Our **WHITES ONLY** members will receive the 2022 Chardonnay, 2022 Pinot Gris, and the 2022 Viognier. For those in the Premier and Collector Levels, you will receive an equal amount of each wine.

Along with getting ready for your quarterly release, there has been a flurry of activity here organizing all sorts of fun, just for you! Our team has been busy preparing and planning for another great year filled with wonderful wines and extraordinary events. Keep an eye on your email for updates on what this season has to offer.

In this newsletter, you will find the details, tasting notes, and food pairings for all these great wines along with a vineyard update from Clayton, Tasting Room update from Courtney, and new recipes from Jolee.

Thank you for being a valued member of our wine club.

*Cheers! Del Rio Team*

## Spring Wine Club Selections

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### 2020 Malbec

#### TASTING NOTES

Sensual and luscious floral notes of fresh violets delight the nose in this beautiful 2020 Estate Malbec. Deeply vibrant purple in color, this wine tastes of warm end-of-summer berries, currant, and rich dark plum, finished with a velvety smooth and mild structure of tannin.

#### FOOD PAIRINGS

This sophisticated and uncomplicated Malbec will pair beautifully with a variety of dishes. Try it with Jolee's Savory Meatloaf, a mixed plate of aged gouda with bacon jam and crostini, a hearty meal of Korean short ribs, or a dark chocolate flourless torte with warm berry compote.



Scan the QR Code for Jolee's Savory Meatloaf recipe



# Spring Wine Club Selections *continued...*

## 2019 Merlot

### TASTING NOTES

Our 2019 Estate Merlot is supple and plush with bold aromas of black cherry, toasty mocha, and olive. The mouthfeel is well-balanced and easygoing, enticing you back for another sip. Experience flavors of red currant, herbs, and brown baking spices. This 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 tannins and acidity, the 2019 Merlot will accompany all manner of foods. Try this wine with Jolee's Figgy Goat Cheese Bites, a Mediterranean lamb burger or a hearty veggie lasagna. Touting its versatility, enjoy the partnership with a bite of a decadent chocolate soufflé.



Scan the QR Code for Jolee's Figgy Goat Cheese Bites recipe



## 2022 Viognier

### TASTING NOTES

Our Estate Viognier is grown at the vineyard's lowest elevation in mineral-rich, ancient riverbed soil. The 2022 vintage is light gold in color and opens with an expressive nose of papaya, stone fruit, and jasmine. On the palate, tropical fruit flavors shine through with the addition of pomelo and tangerine, evolving into richer notes of macadamia nut, brioche, and finishes with distinct minerality. The long finish will have you reaching for another taste and finding more nuances with each sip.

### FOOD PAIRINGS

This wine is the perfect addition to Jolee's Waldorf Salad, tangy Thai ginger shrimp and coconut soup, bright and crisp chicken piccata, or a sumptuous spread of herbed Boursin, apricots, and crackers.



Scan the QR Code for Jolee's Waldorf Salad recipe



# Tasting Room Updates

Hello Wine Friends!

Today, I found myself wandering into the Tasting Room for a quick sampling of some exciting new wines, including our brand new Jolee Semi-Sparkling Pinot Noir, when a group of familiar faces greeted me with a playful, “Where have you been?!” I laughed and explained that it’s my hibernation season – a time to recharge and plan for the exciting months ahead. After many years of this ritual, I can proudly say that this year holds promises of fun memories and activities for all.

Every January, we conduct a survey, carefully observing and listening to your feedback. This year, I’m thrilled to share that 2024 will bring forth a lot of music, diverse dinners, and days and warm evenings filled with joy. You can also look forward to more hiking, more exploration, and more fun food options. As I emerge from my hibernation, I can almost feel the warmth of spring in my heart and hear the familiar laughter in our backyard once again.

Here’s to a year filled with great wine, hugs, smiles, and the anticipation of delightful experiences. I’m looking forward to sharing these exciting new things and improvements with all of you!

Come taste the new Jolee Pinot Noir and please say hi!

*Courtney*



## Jolee Semi-Sparkling Pinot Noir

*Our first chillable Red*

We’re proud to announce the expansion of our Jolee collection with the addition of our Semi-Sparkling Pinot Noir!

Whaaaa? A Semi-Sparkling Pinot Noir?! It sounds counter-intuitive, but trust us. It works!

With fruit-forward and lightly sweet notes of raspberries, strawberries, and cherries along with a hint of a sparkle, this chillable red wine offers a unique tasting experience and really stands out from the rest.

Now available online, in our tasting room, and select retailers. For best enjoyment, serve chilled. Try it today!



# Spring Pick Up Party

*Gone Wild*

Saturday, March 9<sup>th</sup>, 12 - 3 p.m.

Yee-Haw! We invite you to saddle up and head to Del Rio for our Wild, Wild West themed Pick Up Party. You'll feel like a real cowboy when you giddy-up from tasting to tasting, lasso up your wine club release, and get all fired up about our case specials. You can also show off your lassoing skills, enjoy some chow from the food trucks, and do a little do-si-do to live music. All will be located around the winery's outdoor crush pad.

*This is a wine club event; additional guests are \$12 per person.*



Please note that due to the event, no complimentary tastings will be offered in the tasting room on this day. We also ask that you please leave your pets at home. Grab those cowboy hats and come dressed in your best western wear! We look forward to seeing you at our shindig.

## Wine Club Exclusive Case Sale



**2022 Pinot Gris- \$120**

**2021 Pinot Noir- \$200**

*Available for the month of March while supplies last.*

How to order: add to your order on your membership account, drop in and see us at our historic tasting room, or email us at [WineClub@delriovineyards.com](mailto:WineClub@delriovineyards.com)

# Savory Meatloaf *Pairing with Malbec*

When we think of meatloaf, visions of Grandma's creations often come to mind—wholesome, never quite the same, and always hearty. However, meatloaf has evolved, making its way onto fine restaurant menus and becoming a cherished comfort food. This recipe takes the classic meatloaf up a notch with the addition of Pecorino Romano cheese, a hard and salty Italian cheese made from sheep's milk. Blending beef and pork, and infused with fresh thyme.



I highly recommend giving this meatloaf a shot. It could be your families new favorite! This recipe yields two loaves, so you not only get to savor it yourself but can also share the joy by gifting one. Step up your meatloaf game with a modern twist that perfectly balances tradition with a touch of current charm.

Cheers!

*Jolie*

## INGREDIENTS

- 1 ½ pounds ground beef
- 1 ½ pounds ground pork
- ¾ cup grated carrots
- ½ cup chopped shallots
- ½ cup grated pecorino cheese
- 2 cups (½ inch-diced) bread cubes, such as hearty sourdough
- 2 tablespoons fresh thyme leaves
- 2 large eggs
- ½ cup whole milk
- 2 teaspoons kosher salt
- 6 to 8 twists of a pepper grinder

For the glaze:

- ½ cup packed light brown sugar
- ¾ cup ketchup
- 1 tablespoon Dijon mustard

## INSTRUCTIONS

- Preheat the oven to 375 ° F.
- In a large bowl, add all meatloaf ingredients and mix with your hands until combined. Do NOT overmix it! Divide the mixture between two 9 x 5 inch loaf pans and set aside.
- For the glaze, in a medium bowl, stir together the sugar, ketchup, and mustard. Brush the top of each meatloaf with a thick coat of glaze.
- Transfer to the oven and bake (uncovered), for about 45-50 minutes.
- Take out when the internal temperature is 150 degrees. It will keep cooking as you need to leave it out for about 10 to 15 minutes to rest.
- Remove from pan and cut into slices.
- I really like the glaze, so if you want to double it - put half on the meatloaf and the rest into a saucepan on low. A great sauce to add to the top when serving.

# Hope Springs Eternal (for sleep)

Welcome back to another tell-all exposé written by yours truly, Clayton Wallace. In this edition, we find our hero a bit exhausted from taking care of the most adorable newborn baby. And while that same little baby also woke this humble author early this morning, I must press on to deliver what the people want - updates on their favorite vineyard! While I'm sure many of you would love a play-by-play of the weather we've had this winter, let's dive into the important stuff and talk about the work that keeps the wine flowing from our winery to your glass as I ignore the soft rhythmic patter of the early spring rain as it tries to lull me into the sleep that I crave.

First and foremost, I want to recognize the hard work that the vineyard crew has been doing pruning the vines since they had gone to sleep for the season (lucky plants). Nowadays, we use the *cane pruning* method where as in the past, we employed the *spur pruning* method. With spur pruning, we would cut away the vertically growing vines and keep the old cordon (the main branch that grows horizontally from the trunk). However, this method eventually leads to vines as thick as your leg, leaving you with no other choice than to chop it with an axe when you try to lay a new vine down. Pruning is a massive undertaking for a vineyard of our size and after years comparing the two methods, there wasn't enough of a benefit for us to keep the old growth. As a result of changing our pruning methods, our yields have also become more consistent from year to year.

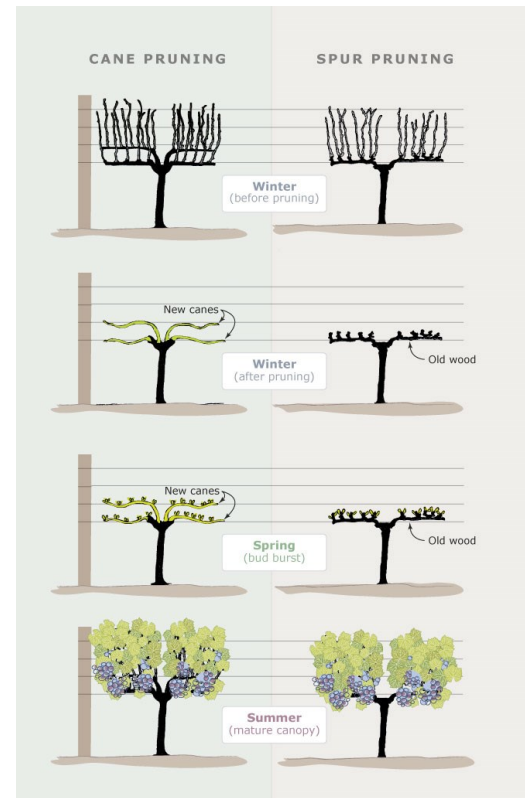
Next up, we have the shop team. Del Rio has dozens of tractors, multiple harvesters, and other equipment that we utilize throughout the year, especially during harvest season. While they all receive routine maintenance, winter is when they get their full overhauls. We rely heavily on all our machinery and we can't afford to have them get too tired out, worn down, exhausted, or spent (\*author yawns expansively\*). It's important to give them a detailed inspection to make sure they're ready to hit the ground running for the coming seasons ahead.

Now of course, a whole lot of wine is also being made at this time of year. The last grape of the 2023 harvest season was crushed on October 20<sup>th</sup>, and Jean-Michel along with his band of merry men have been busy crafting those grapes into some truly delectable delights. As I sit here writing this, they're bottling our new Jolee Semi-Sparkling Pinot Noir and will continue to refine and bottle all that wine throughout the season. White wines from this year's harvest will soon be ready for drinking, while the reds will need time to age and will be laid down to rest in barrels and tanks so they can gain a greater flavor profile. I should probably tell my baby he needs a greater flavor profile too and see if that'll convince him to sleep longer. Worth a shot...

And with that, it's time for us to prepare for another growing season. I have a feeling that it will be the best year ever, especially with our new vineyard by Table Rock going into its first year of production. The only thing left to say is "bring it on" and hope that I can squeeze in a nap somewhere along the way.

From the dad of an adorable and loud baby,

Clayton Wallace





# Important Spring Dates



- March 6<sup>th</sup>: Wine Club Processing
- March 9<sup>th</sup>: Wine Club Spring Pick Up Party, 12-3 p.m.
- March 11<sup>th</sup>: Wine Club Shipping, *weather permitting*
- March 21<sup>st</sup> -24<sup>th</sup>: Rock Point Flight Weekend – Try our Rock Point wines!
- March 31<sup>st</sup>: Easter – Tasting Room Closed
- April 2<sup>nd</sup>: Rock Point Wine Club Processing
- April 4<sup>th</sup>: Rock Point Pick Up Day
- April 8<sup>th</sup>: Rock Point Wine Club shipping
- April 13<sup>th</sup>: Vine, Land, and Sea Winemaker Dinner with Jean-Michel
- May 1<sup>st</sup>: Happy Oregon Wine Month! *Enjoy free shipping on cases in May*
- May 3<sup>rd</sup>: Oregon Feast—Tickets on sale now! Scan QR code below
- May 4<sup>th</sup>: Roam the Rogue—Tickets on sale now! [bit.ly/RoamTheRogue](https://bit.ly/RoamTheRogue)
- May 5<sup>h</sup>: Sunday Slowdown Concert: TBD, 3–5 p.m.
- May 12<sup>th</sup>: Mother’s Day – Sunday Slowdown Concert: Jeff Kloetzel, 3–5 p.m.
- May 19<sup>th</sup>: Sunday Slowdown Concert: Shae & Jenni, 3–5 p.m.
- May 26<sup>th</sup>: Sunday Slowdown Concert: Watson House, 3–5 p.m.
- May 31<sup>st</sup>: Friday Night Concert: The Fret Drifters, 5–7 p.m.



## Oregon Feast Tickets now on sale!

Celebrate Oregon Wine Month with us on Friday, May 3<sup>rd</sup>. Join us for an evening of wine and handcrafted dinner pairings by Chef Skyler of Truffle Pig Craft Kitchen. Skyler designs his menu with a locavore focus—the perfect way to celebrate Oregon Wine Month. Tickets are limited - get yours today by scanning the QR code and take a look at our other Vineyard Dinners. We'll see you there!

*Come Visit*

## Tasting Room Hours

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

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



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