

Summer 2023 | ISSUE NO. 75

Vines & Wines



Dear Wine Club Members,

Welcome to your Summer Release! Are you ready for some warm temperatures? This year's winter weather seemed to drag on and on, but the good news is that our lakes are filling up and the crops are getting some much-needed hydration in preparation for a great 2023 harvest. It's time to make each day count and get out in the world. Schedule activities, go to events, and spend time with the people that make you happy. Summer is the perfect time to take advantage of the great outdoors and our wonderful communities. If you need inspiration, print out our Summer Bucket list and seize the day!

The Tasting Room is happy to welcome sunshine and warm weather. Come make some memories at our upcoming concerts, vineyard hikes, or even during a quiet afternoon in our backyard. You can dine among the vines during one of our Vineyard Dinners or Fête de Friends events. Check out our Events page on our website for an up-to-date list.

For your Summer Release, we have an excellent selection of wines selected just for you. **Mixed Selection** members will enjoy the 2020 Claret, 2021 Viognier, and 2022 Grenache Rosé. **REDS ONLY** members will receive two bottles of the 2020 Claret, and one bottle of the 2018 Syrah. Our **WHITES ONLY** members will receive the 2021 Chardonnay, 2021 Viognier and 2022 Grenache Rosé. For those in the Premier and Collector Levels, you will receive an equal amount of each wine. We also have case specials on the 2019 Cabernet Sauvignon and 2021 Pinot Gris, you can add these to your release order or stop by the tasting room through June 30th or while supplies last.

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

Cheers, Del Rio Team

Summer Pick Up Party *Let's party!*

Friday, June 2nd, 4-7 p.m.

We invite you to our campout themed Pick Up Party on Friday, June 2nd from 4-7 p.m. To kick off summer nights, we are bringing out the fire pits and s'mores for you to come out and enjoy an evening at the winery. You will be tasting some wonderful wines and can pick up a case or two of our members-only exclusive specials on our Pinot Gris and Cabernet Sauvignon. We will have food trucks and music for you to enjoy so you can start the weekend off right.

This event 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, complimentary tastings will only be offered until 2 p.m. in the Tasting Room on this day. We look forward to seeing you around the campfire!



Summer Wine Club Selections

2022 Grenache Rosé



TASTING NOTES

Our 100% Estate grown Grenache Rosé is pale pink in color and opens with vibrant aromas of fresh, wild strawberry, grapefruit, watermelon, and a hint of peach. The juicy aromas carry over to the palate and are accented by notes of fresh florals, mint, and minerality. This wine is clean and crisp with a lively and balanced finish.

FOOD PAIRING

Take it on a picnic with a colorful assortment of juicy berries and soft cheeses such as chèvre or Havarti, or a salad of grilled halloumi, fresh mint, mixed greens, and cubed watermelon in a pomegranate citrus vinaigrette. This beautiful wine would also be perfectly at home matched with an elegant dinner of seafood ceviche, fried calamari, or parmesan arancini.

2022 Grenache Rosé also goes wonderfully with Jolee's Apple Carrot cake. *Recipe included in this newsletter.*

2021 Viognier

TASTING NOTES

Our Del Rio Estate Viognier offers intense and inviting notes of tropical mango, lychee, and grapefruit on the nose. These aromas are enhanced by herbal notes of lemongrass and mint. The palate offers lush and vibrant flavors of melon, peach and pear. The well-embedded acidity adds contrast and length to the mouthfeel, and ends with a delightfully crisp and focused finish.

FOOD PAIRINGS

With its great structure and bright acidity, the Viognier is the perfect partner to a variety of dishes. Wonderful with tangy Thai ginger shrimp and coconut soup, bright and crisp chicken piccata, sumptuous spread of herbed Boursin, apricots and crackers, or Jolee's Summer Hummus.



Scan the QR Code for Jolee's Summer Hummus



Summer Wine Club Selections *continued...*

2020 Claret - *New Release!*

TASTING NOTES

A classic Bordeaux style blend, our Del Rio Claret is an elegant composition of 56% Merlot, 30% Cabernet Sauvignon, and 14% Malbec. Complex and rich, this wine boasts deep flavors of black plum, fig, and white pepper. 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 is the perfect accompaniment to 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 aged Gouda.



Scan the QR Code for Jolee's Muffaletta Sandwich recipe



2018 Syrah— *Library Wine*

92
pts.
Wine & Spirits



TASTING NOTES

The experience on the palate is plush and richly textured marked by flavors of mocha, espresso, black olive and dark cherry notes that cover and coat all areas of the mouth. The tannins are soft, yet a light dryness on the finish extends the mouthfeel and elegant structure. Enjoy now or cellar for future rewards.

FOOD PAIRINGS

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, pair with a colorful plate of goat cheese and roasted beets.



Scan the QR Code for Jolee's Grilled New York Steak Strips recipe

Wine Club News



Dear Wine Club members,

I'm thrilled to be writing to you in my new role as part of the Wine Club team here at Del Rio Vineyards. Many of you may know me from my time in the Tasting Room over the past eight years. It's been an incredible experience to see so many familiar faces and pour your favorite wines. But now, I'm excited to have the opportunity to connect with you in a new way.

As part of the Wine Club team, I'll be able to help answer any questions you may have about your membership, your orders, or anything else related to Del Rio. Whether you're calling in from out of state or visiting us in the Tasting Room, I'm here to make sure you have the best possible experience.

I have to say, Del Rio holds a special place in my heart. From starting as a part-time employee to becoming a full-time member of the team a few years ago, I've had the pleasure of seeing this winery grow and flourish. But what really makes Del Rio special is you, our valued members. Your enthusiasm for our wines and your support over the years has truly been inspiring.

So, the next time you're in the Tasting Room, be sure to say hello! I look forward to pouring your next glass of wine and catching up on all the latest news.

Cheers,

Sarah

Wine Club Exclusive Access Case Sale



2021 Pinot Gris - \$120

2019 Cabernet Sauvignon - \$200

Available until 6.30.23, or while supplies last.

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

Let's Get to Summer!!

I'm ready for summer. I know, I know. It's great that the snowpack has been excellent this winter and we've got all this water in the reservoirs that we really needed. But man, oh man, if it could just stop raining for a minute, I would dance a jig. I'm ready for that sweet summertime weather. I'm ready to float down the river during those hot summer days and sip a chilled glass of rosé on those hot summer nights. I'm ready to have the summer that we've been waiting for — the summer of being out on a hiking trail with nothing put a compass and Google Maps as a backup plan. The summer of chilling by the pool with a coconut drink and a comically small umbrella. The summer of going out with your friends to a concert with no idea of what bands are playing. No reservations, no plans, no worries. Just sunshine and the goal of having a good time. I think that sounds like a pretty good summer if you ask me, but I suppose I'll have to get some work done in the vineyard before I can enjoy all these summertime activities.

This first thing we have on our to-do list is to grow grapes. I know that sounds basic, but the grape buds were just as shy as I was to pop out in all this cold weather. But finally, after they got a little sun, they popped out faster than teenagers coming out of their rooms to find out why the WIFI's not working. Bud break was about three weeks behind schedule this year, which most likely means a late (and probably wet) harvest. But that's Future-Clayton's problem. Let him deal with that. Present-Clayton is going to worry about shoot thinning, wire pulling, and hedging, which are all good summertime farming activities. We're also getting ready to plant our new vineyard over by Table Rock, and we couldn't be more excited about this project. Not only is it an opportunity to expand our empire, but it also finally puts one of our vineyards only a stone's throw away from the Touvelle Tavern. Now if you're asking yourself, "Clayton, why is that important?" You've obviously never had one of their burgers for lunch. So, between a big growing season to come and a full belly to follow, it seems like it's going to be a good summer of hard work.

Now while vineyard work is important, it's also good to look at all the other activities going on at the Tasting Room. Like the vineyard hikes that Courtney loves to lead or the summer concert series and the Sunday Slowdowns with all their sweet beats. If anyone ever wants to see me bust a move, I'd strongly recommend otherwise because of the lifetime trauma commonly associated with it, but I'm also not one to stand in the way of a good time. We've got lots of dinners planned and other special events that I can't wait to enjoy in the upcoming months.

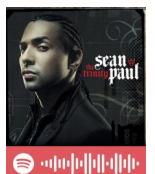
All that said, it's finally going to be summertime soon and I can't wait. I want to run, and jump, and swim, and skip, and hop, and any other of the many things a person might do in the summer. Mostly, I want to be able to enjoy my time with friends and family whether at the lake, on the river, or at Del Rio where a good chunk of those good times happen while at work. So, I hope everyone gets up to some good fun this summer and enjoys some wine while they're at it.

The King of Summer,

Clayton Wallace

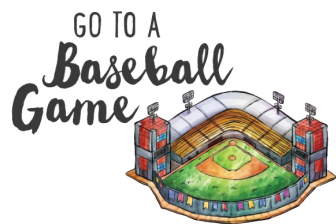


Note: This Newsletter is best read while listening to the 2005 classic "Temperature" by Sean Paul.



Summer Bucket List

We hope you have a fun summer filled with wine and memories. Use this as a fun way to go out and enjoy the most of your summer season.



Apple Carrot Cake *Pairs with 2022 Grenache Rosé*



As the weather warms up and the flowers start to bloom, it's impossible not to think about enjoying meals outside. Whether it's a laid-back picnic in the park, a lively BBQ in your backyard, or a spontaneous potluck with friends, the last thing you want is to spend all your time preparing and setting up food. You want to soak up the sunshine and the company of your loved ones.

That's why I recommend preparing ahead as much as possible. This delicious recipe is perfect for outdoor dining and can be made in advance, leaving you with more time to relax and enjoy the moment. And don't forget to add a bottle of Grenache Rosé to your picnic basket or cooler. Its light and refreshing taste is the perfect complement to a beautiful warm day.

Cheers!

Jolie

INGREDIENTS

- 4 large eggs
- 1 teaspoon vanilla extract
- 1 ½ cups vegetable oil
- 2 cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoons baking powder
- 1 ½ cups carrots, grated
- 1 ½ cups apples, chopped
- 1 cup walnuts (omit or substitute with a nut of your preference)

INSTRUCTIONS

- Combine sugar, eggs, vanilla, and oil.
- Sift together dry ingredients and stir into liquid mixture.
- Add carrots, apples, and nuts.
- Preheat your oven to 325° F
- Pour batter into 9 x 13-inch pan and bake for 60 to 70 minutes. Test with a toothpick to make sure it is done.
- Frost with cream cheese frosting if desired. I like to skip the frosting and just dust with powdered sugar.
- Serve and enjoy!

Important Dates & Upcoming Events



- June 3rd: Summer hours start: open daily, 11 a.m.—6 p.m.
- June 10th: Summer Soirée—Tickets on sale now
- June 23rd: Friday Night Concert – Danielle Kelly (Tickets coming soon)
- July 4th: Tasting Room Closes at 2 p.m.
- July 28th: Friday Night Concert – Nick & Shae (Tickets coming soon)
- August 2nd: Jolee Fête de Friends Celebration—Tickets on sale now
- August 5th: Rock Point Dinner—Tickets on sale now
- September 7th: Fall Wine Club Processing
- September 16th: Fall Wine Club Pick Up Party
- September 18th: Fall Wine Club Shipping
- September 23rd: Harvest Dinner—Tickets on sale now
- November 9th: Winter Wine Club Processing
- November 13th: Winter Wine Club Shipping
- December 3rd: Winter Wine Club Pick Up Party



Scan to
purchase your
tickets!

Come Visit

Tasting Room Hours

Open daily, 11 a.m. to 5 p.m.
52 N. River Road, Gold Hill, OR 97525
541-855-2062
www.delriovineyards.com

Sunday Slowdowns are back!

Summertime has always meant music, wine, and relaxing on our Tasting Room grounds, and we are so thrilled to announce the return of our Sunday Slowdown Concert Series. Every Sunday from May 7th through September 10th, we will be featuring complementary live music along with a local food truck from 3-5 p.m. Come hungry, thirsty, and ready to enjoy! Be sure to follow us on social media for updates and weather cancelations.

May

- May 7th— Watson House
- May 14th— Jeff Kloetzel
- May 21st— Highway Bound
- May 28th— Clayton Joseph Scott

June

- June 4th— Mike Brons Band
- June 11th— Jenni and Shae
- June 18th— Starvation Heights
- June 25th— Mae Day Band

Follow us on Facebook and Instagram: @delriovineyards

