

Summer 2024 | ISSUE NO. 79

# *Vines & Wines*





Dear Wine Club Members,

Welcome to your Summer Release! May is the kickoff to summer here in the Rogue Valley and it also means it's Oregon Wine Month. This month is a time for us to celebrate the incredible quality and diversity of wines produced throughout our beautiful state, and we hope you have a chance to get out and taste what the Oregon wine industry has to offer.

Our winery has cultivated a great assortment for this release. Members who have chosen a **MIXED SELECTION** will receive 2022 Pinot Gris, 2022 Pinot Noir, and 2023 Grenache Rosé. **REDS-ONLY** members will enjoy 2019 Malbec and two bottles of 2022 Pinot Noir. **WHITES-ONLY** members will receive 2022 Chardonnay, 2022 Grenache Rosé, and 2022 Pinot Gris. For those in the Collector and Premier Level clubs, you will enjoy equal amounts of each wine.

In this newsletter, you will find the details, tasting notes, and food pairings for these delicious wines, as well as a winery and tasting room update and a mouthwatering recipe from Jolee.

*Cheers! Del Rio Team*

## *Summer Pick Up Party*

**Friday, June 7<sup>th</sup>, 4 — 7 p.m.**

Aloha! The tiki torches will be lit, come get lei'd at Del Rio's Luau Pick-Up Party. Surf from tasting to tasting, pick up your wine club release, and snag a case or two of our wine club specials. You can also enjoy some food from the food trucks and do a little hula dancing 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 after 2 p.m. in the tasting room on this day. **We also ask that you leave your pets at home.** Come dressed in tropical attire! We look forward to seeing you at our luau.

# Summer Wine Club Selections

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## 2023 Grenache Rosé



### TASTING NOTES

Our 100% Estate grown Grenache Rosé is pale pink in color and opens with pronounced aromas of fresh wild strawberries, passion fruit, cotton candy and a hint of nectarine. The vibrant aromas carry over to the palate and are accented by notes of lemon chiffon, kiwi, floral, and minerality. The entry is clean and refreshing followed by a rounded mouthfeel that provides a bit of weight on the mid-palate. The well balanced acid and long finish have you reaching for another glass.

### FOOD PAIRINGS

Crisp and bright fruit flavors make the Grenache Rosé a breeze to pair with a variety of dishes. Take it on a picnic with a colorful assortment of juicy berries, soft, tangy cheeses such as chèvre or Havarti, or a salad of grilled halloumi, fresh mint, mixed greens, and cubed watermelon in pomegranate citrus vinaigrette. This beautiful wine would also pair wonderfully with an Asian stir fry or Spanish tapas.

*Enjoy with Jolee's Blue Cheese Torta. Recipe in Newsletter.*

## 2022 Pinot Gris

### TASTING NOTES

Our 100% estate grown Pinot Gris is crisp and vibrant with great texture and a rich mouthfeel. The wine begins with intense aromas of honey crisp apple, vanilla custard, and lemongrass, followed by notes of shortbread. The enticing bouquet is followed by a complex palate where the vivid acidity is balanced by a creamy round mouthfeel. Drink now for its fresh aromatics or age to enjoy more subtle aromatics and evolving complexity.

### FOOD PAIRINGS

With great structure and acidity, the Pinot Gris is the perfect partner for many dishes especially on a trip to the coast. Seafood faire including clams, oysters, Dungeness crab, and lemon butter scallops will enhance each sip of Pinot Gris. A tried and true partner is also poultry, savor a glass with a juicy roasted herb chicken dish.

*Looking to Jolee's Kitchen on our blog for more recipe inspiration—  
<https://delriovineyards.com/blogs/all>*



# Summer Wine Club Selections continued...

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## 2022 Pinot Noir *New Release*

### TASTING NOTES

A beautiful medium ruby color, our 2022 Estate Pinot Noir's first impression is intense with juicy aromas of cherry, blueberry and pomegranate. The nose is complimented with notes of vanilla and spicy licorice. An inviting, juicy palate with fruit-forward flavors that reflect the nose are accented by notes of mocha and forest floor. The mouthfeel is soft, framed by fine tannins and balanced acidity.

### FOOD PAIRING

Enjoy this ripe and juicy Pinot Noir at room temperature or chilled. Grilled steelhead smothered in morel mushrooms, fennel sausage and eggplant in romesco sauce with polenta, or a classic coq a vin would pair beautifully with this wine. A casual spread of roasted red pepper hummus with pita chips, southern style pimento cheese, and marcona almonds also would welcome the company of this Pinot Noir.



## 2019 Malbec *Library Wine*

### TASTING NOTES

Sensual and luscious floral notes of fresh violets delight the nose in this beautiful 2019 Estate Malbec. Deeply vibrant purple in color, this wine tastes of warm end of the 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 a mixed plate of aged gouda, bacon jam, and crostini, or with a hearty meal of Korean short ribs, balsamic glazed meatloaf, or a dark chocolate flourless torte with warm berry compote.

## *Blue Cheese Torta* Pairs with Grenache Rosé

When I was young, my mom always treated us to a cheese and salami platter, which felt incredibly posh, especially when she switched things up with peppered salami and cheeses other than cheddar. These days, the Charcuterie board has evolved into a canvas for culinary creativity. Everyone seems to have their own spin, constantly seeking to elevate them.

Sometimes, you crave a standout addition to your spread, something that impresses and showcases your culinary flair. This recipe is just that. And the best part? It's surprisingly simple – that's the real secret. This recipe lets you throw out the rulebook on precise measurements, giving you the freedom to tailor it to your tastes.

But the real magic lies in its presentation. While a Round Cake Ring Mold adds an elegant touch, a makeshift option like a coffee cup lined with plastic wrap works just as well. What's more, you can prepare it in advance and simply add the final topping before serving. Give it a shot and let me know how it goes. And if you stumble upon any unique flavor combinations, I'd love to hear about them!

Cheers!

*-Jolee*

### **INGREDIENTS**

- Creamy blue cheese
- Dates, finely sliced
- Cream cheese
- Walnuts
- Fig jam

### **INSTRUCTIONS**

This recipe can be made in a 3" mold (I use a coffee cup lined with saran wrap). Start with a thin layer of blue cheese. Pat down to make sure it is has made a nice 1<sup>st</sup> layer. Then add a layer of the sliced dates, followed by a thick layer of cream cheese, the walnuts and another layer of blue cheese. You can make this part ahead of time. Make sure it is wrapped tightly. When ready to serve put on serving tray and add a very generous dollop of Fig Jam. You can also make this appetizer your own, feel free to substitute with other dried fruits and nuts. Use what you have.



# Tasting Room Notes

Hello Wine Friends!

I absolutely adore crafting dinners for our guests. For me, there's an underlying joy in witnessing the gathering and connection of our dinner guests, and I take immense pleasure in setting a table, whether it's nestled in our vineyard amidst the serenity of our vines or keeping it cozy in our winery.

Creating an experience for you is my greatest delight. Each dinner is unique and offers its own ambiance and feel. I am intentionally keeping the gatherings smaller to ensure the new connections and cherished the moments. It is important to me to ensure that every aspect of the evening is nothing short of extraordinary. Our dinners are not just about our wines, or even the food, they are really about the act of *gathering* and living fully in that moment.

I hope you will join us for one or all of our six upcoming dinners this year!

~ Courtney



## 2024 Vineyard Dinners



### *Dinner Under the Stars*

June 29, 2024

Chef: Carl Krause

Tickets—\$125



### *Grapes & Grill Marks BBQ*

July 27, 2024

Chef: Carolyn & Lauri, *Lard Have Mercy*

Tickets—\$75



### *Rock Point Dinner*

August 24, 2024

Chef: Patrick, *Blaze'n Monkey's*

Tickets—\$75

### *Harvest Moon Soirée*

September 21, 2024

Chef: Dancing Cats

Tickets—\$125

### *Farmstead Feast*

November 16, 2024

Chef: Kristen, *Farm to Table*

Tickets—\$125

### *The Golden Dinner*

December 14, 2024

Chef: Skylar, *Truffle Pig*

Tickets—\$125

*Call us today at 541-855-2062 to reserve your spot or visit our website to purchase your tickets.*

# Wine Club Benefits—Did you know?

## Our Wine Club Referral Program

Del Rio Vineyards' Wine Club referral program is a toast to the joy of sharing exceptional wine with loved ones. When you refer a friend to join the club, you are rewarded with a **complimentary bottle of Del Rio wine** of your choice. This is a small token of appreciation for spreading the word about the Del Rio Wine Club.

To sweeten the deal, refer a friend during the month of May and you both can enjoy a complimentary glass of wine on us. Come celebrate Oregon Wine Month with friends and share in the benefits of the club.

\*Wine club referral bottle coupons are mailed out after the new member has enjoyed two wine club releases.



## Wine Club Exclusive Case Sale



2022 Chardonnay - \$120  
2020 Malbec - \$200

*Available for the month of June or 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 [jrichmond@delriovineyards.com](mailto:jrichmond@delriovineyards.com)

# News from the Cellar

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As the first signs of spring begin to blossom, there is nothing more delightful than to see the tiny vine buds bursting forward with their vivid green shoots and coming back to life after being dormant all winter. This signals to the winemaking crew that harvest - “the fun and busy hard work” - is not far off. Currently, our crew is engaged in bottling wines from the last vintage, which continues to demonstrate what an outstanding year 2023 was. Across the board, from early drinking whites to age worthy reds, coupled with intensely flavored rosés with great acid balance, this vintage proves to have been an exceptional harvest.

From the time the wine is put into barrels, our focus shifts to bottling. Wines are aged in barrels where they are imbued with oak notes and develop complexity and elegance. Wines that are steel-aged maintain varietal purity and flavor along with freshness. While this process is underway, the wines will also experience many hours of topping, tasting, racking, and blending until winemaker Jean-Michel is happy. All this effort is to allow the wines to reveal the very best of what they have to offer, which will be ultimately rewarded with a balanced, consistent, and complex wine once they are in bottles.

Bottling is an exciting, noisy, and busy time where our bottling manager Charley shines after working hard on maintaining the line, lubrication, and parts. Oh Yaa! We’re ready to go case after case. Del Rio Vineyards bottles just over 30,000 cases per year and use different bottle sizes, shapes, and colors – all factors that are used for different purposes. Clear bottles are used for rosés, whereas antique green glass is used for Estate whites and reds. The choice of wine closure is the most important consideration in packaging. In this regard, we use cork DIAM 10s for Estate red and whites, which is a premium closure that maintains the long life needed for aging wines. A screwcap is ideal for aromatic whites and rosés to maintain the varietal’s fruit character and freshness.

Before I wrap up, I have one tip to share – For cork closures, make sure to store the wine horizontally, so that the cork won’t dry out and open an avenue for oxygen to enter and spoil the wine. Screwcap bottles, however, can be stored upright in a constant temperature away from direct sunlight.



Pictured Charley Thomas, Bottling Manager and Elias Bushen, Assistant Winemaker

*Cheers,  
~ Elias, Assistant Winemaker*



# Employee Spotlight—Meet Elizabeth



Elizabeth serves as a vital member of the Del Rio Vineyard team, as the role of Tasting Room and Event Assistant. Collaborating closely with Courtney, Elizabeth brings her sweet demeanor and passion to every aspect of her work. With two years of experience under her belt, she has become an indispensable asset, particularly in starting our private event rental offerings and contributing to the planning of vineyard dinners, concerts, and other special occasions. From coordinating logistics to booking bands, Elizabeth injects creativity and precision into her role, ensuring that each event at Del Rio Vineyard is a resounding success.

Beyond her work in the tasting room, Elizabeth's love for music and live events shines through in her personal life. An avid concert-goer, she finds joy in immersing herself in the

electrifying atmosphere of live performances, with Harry Styles ranking as her favorite artist. When she's not busy with work or attending concerts, Elizabeth enjoys cuddling her cat Ron, who may or may not have a pair of Christmas jammies.

We love having Elizabeth on our team and we invite you to be on the look out for her to say hi at our next event. Maybe ask to see Ron in his jammies.



## Small Private Events @ The Tasting Room

Looking for a place to host your next special event? Look no further than Del Rio Vineyards! From your 30<sup>th</sup> High School reunion to a small gathering for a birthday celebration, our Tasting Room Garden is the perfect setting for your next private event.

For more information on our event rental offerings, visit our Private Event page on our website and fill out our inquiry form.

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



# Important Dates & Upcoming Events



- June 8<sup>th</sup>:** Summer hours start: open daily, 11 a.m. - 6 p.m.  
Bonus Live Music: Charlie Prayer & the Double Dares, 3:30 - 5:30 p.m.
- June 22<sup>nd</sup>:** Bonus Live Music: Rogue Rage Duo, 3:30 - 5:30 p.m.
- June 28<sup>th</sup>:** Friday Night Concert: Lisa & The Dynamics—*tickets on sale!*
- June 29<sup>th</sup>:** Dinner Under the Stars—*tickets on sale!*
- July 4<sup>th</sup>:** Tasting Room closes at 2 p.m.—Happy 4<sup>th</sup> of July!
- July 6<sup>th</sup>:** Bonus Live Music: Mitchell Brothers, 3:30 - 5:30 p.m.
- July 13<sup>th</sup>:** Music Bingo—*tickets coming soon*
- July 19<sup>th</sup>:** Friday Night Concert: The Brothers Reed —*tickets on sale!*
- July 20<sup>th</sup>:** Bonus Live Music: Paint, 3:30 - 5:30 p.m.
- July 26<sup>th</sup>:** Friday Night Concert: Tina Turner Tour —*tickets on sale!*
- July 27<sup>th</sup>:** Grapes and Grill Marks BBQ—*tickets on sale!*
- August 3<sup>rd</sup>:** Bonus Live Music: Delilah Beaucoup, 3:30 - 5:30 p.m.
- August 16<sup>th</sup>:** Friday Night Concert: Danielle Kelly Soul Project —*tickets on sale!*
- August 17<sup>th</sup>:** Bonus Live Music: Nick Garrett Powell, 3:30 - 5:30 p.m.
- August 24<sup>th</sup>:** Rock Point Dinner—*tickets on sale !*
- August 30<sup>th</sup>:** Friday Night Concert: Ben Rice & The PDX Hustle—*tickets on sale!*
- August 31<sup>st</sup>:** Bonus Live Music: David Modica, 3:30 - 5:30 p.m.

## Sunday Slowdowns are back!

Every Sunday through September 8<sup>th</sup>, we will be featuring complementary live music along with a local food truck. Come hungry, thirsty, and ready to enjoy! Be sure to follow us on social media for updates and weather cancelations.

### May, 3–5 p.m.

May 5<sup>th</sup>, Gary Margason  
May 12<sup>th</sup>, Jeff Kloetzel  
May 19<sup>th</sup>, Shae & Jenni  
May 26<sup>th</sup>, Watson House

### June, 3:30–5:30 p.m.

June 2<sup>nd</sup>, Band of Brothers  
June 9<sup>th</sup>, Dan Nickels Band  
June 16<sup>th</sup>, Adam Gabriel  
June 23<sup>rd</sup>, Nick & Shae  
June 30<sup>th</sup>, Danielle Kelly

### July, 3:30–5:30 p.m.

July 7<sup>th</sup>, Mike Brons Band  
July 14<sup>th</sup>, The Shabby Guys  
July 21<sup>st</sup>, Adam Gabriel  
July 28<sup>th</sup>, Jared Gutridge Duo

### August, 3:30–5:30 p.m.

August 4<sup>th</sup>, Hopfinger  
August 11<sup>th</sup>, Jeff K & Bob K  
August 18<sup>th</sup>, Starvation Heights  
August 25<sup>th</sup>, Broadway Phil & the Shouters



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



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