

Winter 2023 | ISSUE NO. 77

Vines & Wines



CELEBRATING
25
YEARS
Del Rio Vineyard Estate

Dear Wine Club Members,

Winter has always held a special place in our hearts. The vineyards might be dormant, but the art of winemaking never stops. This season, our winemakers have crafted wines that are perfect companions for cozy fireside gatherings, hearty winter meals, or simply to enjoy on a quiet evening by the window as snow falls gently outside.

Classic Level Member selections are as follows: **MIXED** members will enjoy the 2020 Cabernet Sauvignon, 2020 Syrah, and 2021 Chardonnay. **REDS ONLY** members will receive one bottle of the 2020 Cabernet Sauvignon, and two bottles of the 2020 Syrah. Our **WHITES ONLY** members will receive the 2021 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.

Our commitment to bringing you exceptional wines remains unwavering, and we're grateful for your continued support as members of our wine club. We invite you to savor these wines with friends and family, celebrate the beauty of the season, and create memories that will last a lifetime. In this newsletter, you will find the details, tasting notes and food pairings for all these amazing wines along with recipes from Jolee.

Cheers, Del Rio Team

Winter Wine Club Selections

2020 Cabernet Sauvignon



TASTING NOTES

Our 2020 Cabernet Sauvignon is deep ruby in color with aromas of blackberry cobbler, bell pepper, and cedar. It offers luscious flavors of black cherry and displays lively acidity before revealing notes of anise, dried herbs, and dark chocolate. Full bodied with supple tannins and lingering notes of baking spice and graphite.

FOOD PAIRING

While there may be nothing better than the classic pairing of Cabernet and a fine steak with a savory sauce, our rich and flavorful Cabernet Sauvignon would pair excellently with a multitude of hearty dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin, braised mushrooms, and mashed parsnips smothered in rich demi-glace.

2020 Cabernet Sauvignon also goes wonderfully with Jolee's Cranberry, Thyme, Brie, & Apple Crostini. *Recipe included in this newsletter.*

Winter Wine Club Selections *continued...*

2020 Syrah

TASTING NOTES

This Syrah opens with a complex and layered nose, featuring a blend of aromas consisting of baked cherries, black olive, and peppers. The palate is firm and richly textured, marked by flavors of plum, leather, and berry compote. The oak notes of cedar add moderately dry tannins that contributes to an elegant structure and extends the finish.

FOOD PAIRING

Syrah is a wonderful wine to pair with warm comfort food. Enjoy a glass accompanied by cedar plank salmon or a blue cheese burger. For lite bites, the Syrah is a delightful pair to a colorful plate of goat cheese and roasted beets.



The 2020 Syrah goes wonderfully with Jolee's Beef Bourguignon. Scan the QR Code for the recipe.



2021 Chardonnay



TASTING NOTES

Our 100% Estate grown 2021 Chardonnay, comprised of equal parts Dijon clones 76 and 95, is a rich and elegant wine. The flavors of the chardonnay highlight notes of caramel, roasted almond, and fruits such as melon and apricot. On the palate the wine is generous and well balanced, with a light lingering of creamy dough and oak nuances. A splash crisp apple, lemon and banana flavors complete the intriguing bouquet and persuades you to enjoy another sip.

FOOD PAIRINGS

Enjoy the seasonal versatility of this refreshing and yet rich wine by pairing it with a spring harvest pasta primavera, a bright and luscious late summer caprese salad with pistachios toasted in coconut oil, pork and pumpkin enchiladas with goat cheese and verde sauce in the fall, or curl up with a steaming bowl of tangy mushroom stroganoff and a crispy roasted chicken for a wintertime treat.

2021 Chardonnay also goes wonderfully with Jolee's Risi E Bisi. *Recipe included in this newsletter.*

Wine Club Exclusive Case Sale



2022 Vineyard Road Cuvée - \$120/case

2020 Merlot - \$200/case

Available until 12.10.23, or while supplies last.



Winter Pick Up Party & Winter Market

Sunday, December 10th, 12–4 p.m.

Open to the public 2-4 p.m.

We invite you to get in the holiday spirit and join us for a sip and shop experience. Come taste great wines, shop some of our favorite local vendors, enjoy food trucks, and festive live music. Dress appropriately as all will be located around the winery outdoor crush pad.

This is a wine club exclusive event, however guests of members are welcome with \$10 admission/each (maximum 4 guests). Due to the event, no complimentary tastings will be offered in the tasting room this day. No pets allowed. Come get warm by the fire, pick up your wine club wines, and shop for the upcoming holiday season. We look forward to seeing you.

Please note: The Winter Market will be open to the public from 2-4 p.m., for a \$20 admission fee.

NO PETS, PLEASE.



Wine Club Membership Online Account

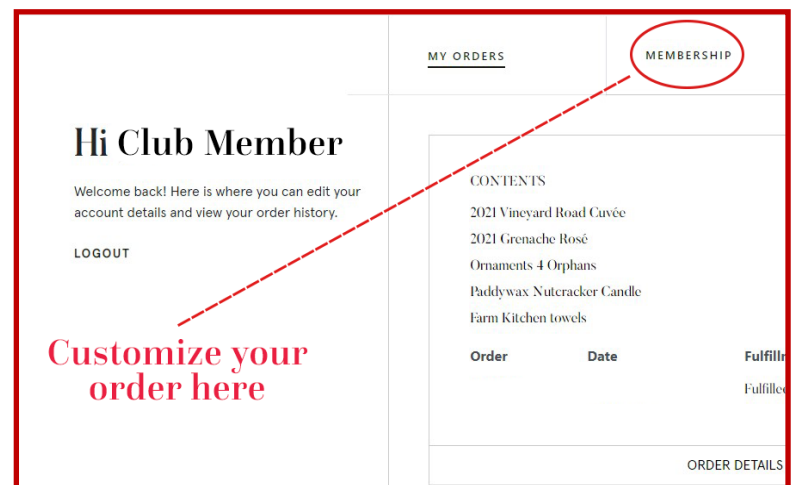
As a wine club member, you have access to an online account. Here are some highlights and how it can enhance your overall wine club experience.

1. **Convenience:** Your online member account provides a centralized hub for all your wine-related activities. You can access it 24/7 from the comfort of your home.
2. **Easy Membership Management:** With your online account, you can easily manage your membership details, such as updating your personal information, setting your wine preferences or add wine to your release order. This ensures that you receive wines that best match your taste.
3. **Track Shipments:** Keep tabs on the status of your wine shipments and access your order history.
4. **Online Shopping:** You can conveniently browse our entire wine selection and make additional purchases through your account, even if they are not part of your regular club shipments.
5. **Account Support:** If you ever have questions or need assistance with your membership or account, our team is readily available to assist you through your online account.

To fully enjoy these benefits, make sure to log in to your account regularly and keep your information up to date.

Here are the steps to add wine to a release order:

1. Log into your account on our website.
If you have not activated your account, let us know and we can resend you the activation email.
2. Go to your membership tab.
3. Update any billing or shipping information.
4. Click on “Add or edit wine selections.”
5. Select your wines and hit the update button.



Your add on wines will process with your wine club order.

***For Winter release updates, all additions must be done before Tuesday, November 7th at 8 p.m.**

Giving Back *Spreading joy this season*

Thank you for being a wine club member. We appreciate you and if we don't see you often, we want you to know you are a valued part of the Del Rio Family. For most, the holidays are filled with family and fun, but not everyone is as fortunate. In lieu of a gift with your Winter Release, we will be making donations to Southern Oregon charities from our wine club members. Watch your email for an opportunity to vote on the charity designation. Thank you again for your loyalty and allowing us to help spread joy to those in need this holiday season!



Risi E Bisi *Low stress side for your holiday table*

Enjoy with 2021 Chardonnay

INGREDIENTS

- ½ cup butter
- 1 cup finely chopped onion
- 1 ½ cup rice
- 3 ½ cup hot chicken stock
- 1 ½ cup frozen peas
- 2 oz. prosciutto, thinly sliced (optional)
- Salt and pepper to taste
- 1 cup Parmesan cheese, grated

DIRECTIONS

1. Melt butter in a large saucepan and sauté onion until transparent.
2. Add rice and cook, stirring constantly, for 5 minutes or until golden.
3. Add hot chicken stock, cover, and simmer for 18 minutes or until liquid is absorbed but mixture is still creamy.
4. Stir in frozen peas, sliced prosciutto (optional) and grated Parmesan cheese. Serve at once.



Appetizers for hosting the holidays

Cranberry, Thyme, Brie, & Apple Crostini

Enjoy with 2020 Cabernet Sauvignon

INGREDIENTS

- 8-12 oz. fresh cranberries
- 2 tbsp olive oil
- 2 tbsp honey
- 1 baguette, sliced and toasted
- 2 McIntosh apples, thinly sliced
- 8 oz. goat milk brie, sliced
- 1 bunch fresh thyme stemmed

DIRECTIONS

1. Preheat your oven to 400°F.
2. Add your cranberries to a baking sheet. Drizzle with olive oil and honey. Cook for 15 minutes.
3. Layer each slice of baguette with the sliced apple, brie, a tablespoon of the roasted cranberries, and a sprinkle of thyme leaves. Drizzle with more honey if desired.
4. Server with a glass of Del Rio Cabernet Sauvignon!



Harvest 2023 & 25 Years!



Hello everyone, and welcome back to your favorite Southern Oregon Vineyard Newsletter. A lot has happened since our last update. We finished harvest just in time before the rain arrived. We processed and fermented all the juice from those grapes and are now perfecting it into fine wines. Lastly, we celebrated the 25th anniversary of our vineyard's planting, which has caused me to go into a bit of an existential panic. I was raised in this vineyard. To think that I've been here that long and remembering all that's changed over that time really makes me pause and reflect on all those years. But first things first. This is a newsletter - not the wistful ramblings of a not-so-young man reminiscing on days past. Let's talk about harvest.

This year was everything I hoped it would be, but also had its own unique challenges. This past spring was unusually cool - so cool that when budbreak finally arrived, we estimated that harvest was going to be about two weeks late. While this doesn't sound like a huge concern, having a late harvest runs the risk of some grapes not reaching full maturity and provides a higher chance of having to pick in the rain. What was so fortunate for our little grapes was that long heat wave we experienced in the summer. While a week of 100-degree temperatures is miserable for us, our grapes soaked it all in and asked for seconds. There was enough heat to put our harvest back on schedule to start in early September. This was extremely fortunate for us because those rains that we were wary of did indeed appear, which made us nervous.

I don't think I've checked my weather app so many times in the entirety of my life than I did this harvest season. For context, there are two main problems that rain can present. The first is mildew and rot. During this time of year when the grapes are fully grown but are waiting to be picked, rainwater can get inside the grape cluster. Without any air flow to dry out that moisture, mildew can set in and begin to take over which can turn into rot that spreads from grape to grape. Pinot Noir grapes are especially susceptible to this plight due to their thin skin and tight cluster structure. The second problem - and this is an "us" problem - is mud. I'm sure most of you reading this have seen our lovely vineyard in all its Hilly Glory. Well let me tell you... When it rains, each one of those rows can turn into a ski slope for the tractors and harvesters, which is very dangerous. So, when we see rain coming we start picking, like angry bees attacking a bear stealing honey, in order to stay ahead of this danger and prevent what could be a big loss. Having said that, this year's grapes are now all safe in the winery, tucked into bed by Jean-Michel, who I imagine is reading bedtime stories to them about growing up to be big, delicious wines.

Growing up in a winery really was a pretty cool childhood experience. 25 years ago, I was in second grade! My family moved up from California to start a life in a place that seemed so different to an eight-year-old Clayton. There were hills and mountains compared to the flat farmlands of the central valley of California. We had been growing tomatoes while in California (which to my eight-year-old palate were gross) but switched to growing grapes and making wine (which was also gross to my eight-year-old palate). But I suppose you can come to appreciate and learn almost anything in a span of 25 years. You learn to love the smell of a fermenting winery in the fall. You can learn the best way to duck between rows of vines as you chase your siblings around. Driving tractors, fixing broken irrigation lines, driving forklifts, welding, woodworking, and nailing that two-ounce tasting pour. These are but a few of the many things I've learned to love over the years growing up in a vineyard.

I've got a lot to be thankful for as I look back on the 25 years I've spent at Del Rio. I met my wife here, got married here, and most importantly, learned all those aforementioned skills that helped me into tricking her to fall in love with me. This place and the people that make it what it is, have truly made an incredible impact on my life. Rusty taught me to weld, Auri taught me how to taste oak, and my mom and dad both taught me more than I could possibly summarize in this newsletter. 25 years really is a long time to sit and think about. So rather than keep reminiscing about the past, I will simply end by saying I'm just so excited to see what the next 25 years brings to this place and be able to share it with my own, soon-to-be-here, son. Thanks to everyone who has made and continues to make Del Rio the amazing place that it is. Here's to another great 25 years!

From a Soon-To-Be Exhausted Dad,

Clayton Wallace

PS. Man, I'm going to be so old in 25 more years.



Wine For the Holidays

Our favorite gift ideas

Wine is crafted with the intent to be shared. We are delighted to offer a diverse selection of wines and gift options for this holiday season. Here is a look at one of our favorites:

90 Point Gift Box: Featuring our estate label, this giftbox showcases wines that have been graciously awarded 90 or more points. This box includes 2022 Grenache Rosé (97 points & Best in Class at the Oregon Wine Experience), 2021 Pinot Noir (92 points from JamesSuckling.com), 2021 Viognier (92 points from Wine Enthusiast), and a gold wine bottle opener. The perfect gift for your favorite wine lover.

You can also customize and build your own boxes with your favorite wines to match any budget. Scan the QR code to see all giftbox options.



Scan the QR Code for our 2023 Gift Guide



Thank you Hikers!

Thank you to everyone that helped us Paint our Vineyard Pink on October 1st during our first annual Hike to Fight: Supporting the fight against breast cancer event. Over 300 people hiked through the vineyard, sipped pink wines, and helped support a great cause! Though everyone's participation, we were able to donate over \$8,000 to The Asante Foundation!

*See you next year on October 6th.
Tickets will go on sales in August
2024.*



A BIG THANK YOU to our partners who helped make this possible: Best Portable Toilets, Columbia Distributing, Harry & David, JT Electric, Lisa & The Dynamics, Mamma D's Kitchen, Minuteman Press, RLVNT, Sherm's Food 4 Less, & Volamos Boutiqu.



Important Dates & Upcoming Events

- November 8th: Winter Wine Club Release Processing
- November 13th: Winter Release Shipping—*weather permitting*
- November 23rd: Thanksgiving – Tasting Room Closed
- November 24th: Black Friday Case Sale, 10 a.m.
- November 25th & 26th: Winery Open House at Del Rio
- November 27th: Cyber Monday Online Sale: delriovineyards.com
- Date Change** December 10th: Winter Release Pickup Party and Winter Market
- December 24th: Christmas Eve – Tasting Room Closed
- December 25th: Christmas—Tasting Room Closed
- December 31st: New Year's Eve—Tasting Room Closes at 2 p.m.
- January 1th: New Year's Day—Tasting Room Closed



Come Visit

Tasting Room Hours

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

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www.delriovineyards.com



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