



# vines & wines

spring 2019

# MARCH WINE CLUB SELECTIONS

Grab your corkscrews and get ready for the March wine club selections!

RIO CLUB members will enjoy the 2017 Viognier, 2015 Cabernet Sauvignon, & 2015 Claret  
REDS ONLY members will receive two bottles of the 2015 Claret and one of the 2015 Cabernet Sauvignon. All are delicious!



2017

## VIOGNIER

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\$20.00 WC: \$16.00

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### TASTING NOTES

100% Estate grown Viognier offers a rich blend of tropical fruit flavors of tangerine and mango on the nose. Melon and white flower provide fresh flavors on the palate, underscored by crisp minerality. The well embedded acidity adds contrast and length to the mouth. This Viognier finishes intriguingly with a creamy round finish.

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### FOOD PAIRING

The Viognier pairs wonderful with tangy Thai ginger shrimp and coconut soup, bright and crisp chicken piccata, or a sumptuous spread of herbed boursin, apricots and crackers.

*Sneak Peek*

2015

## CLARET

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\$35.00 WC: \$28.00

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### TASTING NOTES

A classic Bordeaux style blend, our Del Rio Claret is an elegant composition of 60% Merlot, 30% Cabernet Sauvignon, 5% Malbec and 5% Cabernet Franc. Complex and rich, with deep flavors of red raspberry and ripe strawberry flavors, with herbal elements of thyme and rosemary. 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.

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### FOOD PAIRING

The Claret is the perfect partner for an elegant evening of rich food dishes. A delicious grilled steak or rack of lamb flavors will be accented by 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 vintage Gouda.

*Sneak Peek*





2015

## CABERNET SAUVIGNON

\$28.00 WC: \$22.40

### TASTING NOTES

The deep and bright color of our Cabernet Sauvignon is a reflection of its youth and richness. The flavors recall ripe fruits of strawberry, cherry with hints of leather, dry herbs and chocolate. Full bodied with young and very accessible tannins the Cabernet Sauvignon's mouthfeel reveals a savory mid-palate of dark fruit and lingering oak flavors. This mouthwatering 2015 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 would pair excellently with a multitude of dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin, braised mushrooms, and mashed parsnips smothered in rich demi-glace. This wine would also pair well with an array of aged cheeses, such as sharp cheddar, manchego or gouda.

*Library Wine*



## MARCH PICK UP: 80s Party

Saturday, March 16th, 2019 from 1–4pm

We are mixing up our parties this year! Traditionally we have held an open house in March, but we are moving that to June and throwing a party this March in the winery. "I'm so excited" (Pointer Sisters), "Were about to loose control and we think we like it" (Pointer Sisters). Get ready to "Dress you up in our love" (Madonna) with parachutes pants, crimped hair, and neon scrunchies galore. We are bringing the 80's to our winery. We will have Curbside King here and an 80's play list ready to get you "Dancing in the Dark" (Springsteen). So, "Don't stop believing and hold on to that feeling" (Journey) for March 16<sup>th</sup> from 1-4pm. That's right... you got the "Right Stuff" (New Kids on the Block) coming in your wine club order. With case specials screaming "Take me home tonight" (Eddie Money). So, get ready to drink delicious "Red, red wine" (UB40).

Ohh and one more thing..."Hit us with your best shot"(Pat Benatar) Help us decorate with photos of you and your friends or loved ones from the 80's. Email those pictures to: [lindsey@delriovineyards.com](mailto:lindsey@delriovineyards.com).

**\*\*Exclusive Admission for Del Rio Wine Club Members (2 entries per membership) - We would like to keep our events special for just our members, so please no guests. Please bring your wine club membership card to the event. This helps with wine club pick up.**

### WINE CLUB CASE SALE!

March 16-17

2017 Chardonnay

\$100/case

2014 Cabernet  
Sauvignon

\$200/case\*

*\*only 10 cases available!*

To order: Drop in, phone,  
email or purchase online.



# BOTTLING SEASON IS UPON US

As we roll into the month of February at full speed, I would like to take a minute to talk to you about an important step in winemaking: bottling. It is a very particular moment in the life of a wine, an important transition that will impact its integrity, its qualities, and its future. We try to encapsulate a whole world of complexity in 750 mL!

We do work hard to try to express a vision, a potential set in the vineyard by the original quality of the grapes. Understanding the vintner's goal and decisions to grow vines that will yield a fruit with a unique expression. Through the season and as harvest is getting closer, we try to grasp on the unique potential of the vintage. The sum of our accumulated knowledge and experiences help us to take the decisions that will set the direction for the whole process. Keeping an open mind, paying attention to the nuances, remembering the past to build a better future. These are just a few things that drive us to craft a wine that will tell the story of a place, of its people, of its origin.

It can take a few years from harvest to bottling sometimes; we work everyday with the intention to maintain a balance into the wine. There are thousands of different molecules that constantly interact with each others and evolve on a daily basis. Antoine Lavoisier, a French chemist said something that I find highly relevant to the theme of winemaking: *"Nothing is lost, nothing is created, everything is transformed"*. So we try to identify and understand the transformation unique to each wine and when we think the elements are working in synergy, we guide the wine towards bottling. It is a long and tidy process along which we need to make sure the wine is getting ready for its journey in the bottle. We check the stability of the wine, its ability to age and sustain oxygen intake etc. We need to make sure that everything is perfect for this final step, from the wine itself to the label. The choice of a cork or a screw cap, the shape of the bottle, the headspace in the neck of the bottle and the whole hygiene surrounding the bottling line.

Bottling days are long and tiring because it is our last chance to make sure everything is set for the wine to carry on its journey. As soon as the bottle is sealed, we need to let go, to let the wine behave and be. It will need some rest to adapt to his new container, the same way we need time when we move into a new house...

Farewell dear wine!

From our cellar  
to your table,

*Aurélien*

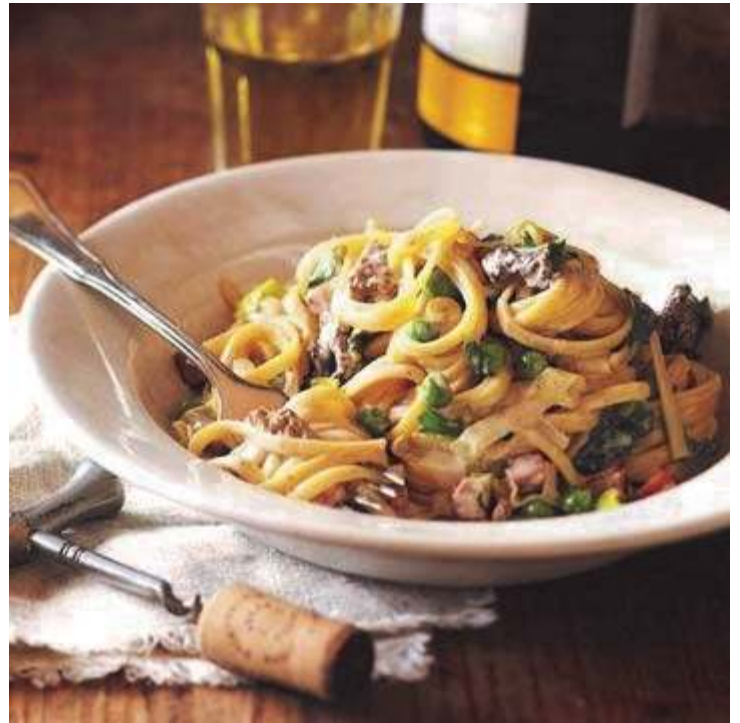


# SPRING PASTA WITH MORELS, LEEKS AND PEAS

*Nothing says springtime in Southern Oregon than morel mushrooms. It is a long time tradition to go foraging out in the hills of the Rogue Valley and hunt for these delicious woodland treats. As soon as the spring rains stop and we have a few days of sunshine, you will hear the chatter of people discussing their secret groves where they found their precious haul. Many locals often sell these treasures, while others eat them as coveted treats. Either way, it is a great way to spend an afternoon, searching for these mushrooms on the forest floor, just as children hunt for Easter eggs. Just beware of the poison oak. They love to live close to each other.*

## INGREDIENTS

12 ounces fresh morel mushrooms, cleaned and very coarsely chopped\*  
1 medium leek, cleaned and thinly sliced, plus 1 clove garlic, minced  
1 tablespoon butter  
1/4 cup diced cooked ham  
1/4 cup dry white wine  
3/4 cup whipping cream  
1/2 cup reduced-sodium chicken stock or broth  
1 1/4 cups frozen peas, thawed  
1 1/2 teaspoons snipped fresh thyme  
Salt and cracked black pepper  
10 ounces dried linguine pasta  
1/4 cup chopped fresh Italian (flat-leaf) parsley  
Shaved Parmesan cheese, optional



## DIRECTIONS

1. In a very large skillet over medium-high heat cook and stir morels, leeks & garlic in hot butter for 4 to 5 minutes until just tender. With a slotted spoon, remove mixture to a bowl.
2. Add ham to skillet. Cook and stir for 3 to 4 minutes until just starting to brown. Remove skillet from heat. Add white wine to skillet. Return to heat and cook for 1 minute. Add cream and stock. Cook and stir occasionally for 6 to 8 minutes until sauce coats the back of a wooden spoon. Return morels to skillet with peas and thyme. Cook for 3 to 4 minutes or until peas are just tender. Season to taste with salt and pepper.
3. Meanwhile, in a large pot of salted water cook linguine according to package directions; drain. Return to pot over low heat with sauce and parsley. Toss until well-combined. Transfer to serving bowl. Serve with shaved Parmesan, if you like.

\* If morels are unavailable, use stemmed shiitake, cremini and/or button mushrooms.



# VINEYARD UPDATE

Well guys it's been a while since they let me write a newsletter. You write one newsletter promoting your Star Wars fan fiction and theories about the next season of Game of Thrones and they stop asking for your input. (R+L=J). In any case I'm back and eager to share the news and goings on of this humble establishment. It is winter so there is not a ton going on in the vineyard, however, we still find ways to stay busy and prepare for all that is to come in the months to follow.

In the vineyard we are pruning and ..... nope that's it. We started at the end of November as soon as we saw the grape vines go dormant and we have been going strong ever since. Pruning is one of the more labor intensive things we do in the vineyard. It takes a lot of people and time. However, we do have three months to complete it and our crew paces themselves to make sure they get it done by the end of February. Once pruning is done the crew will switch to shoot thinning which goes a lot faster. What is shoot thinning you ask? Well my inquisitive reader, let me explain. Normally a vine will kick out more buds from each spur than is necessary. For the plant, this is a way to insure survival in case a deer or something else decides to come along and eat half of its buds before they can grow up big and strong, since we keep deer and other things that could harm our vines away. We have to make sure there aren't too many buds crowding each other. This insures every bud left behind gets plenty of nutrients from the plant and can grow up nice and healthy. It's kind of like how I stopped splitting my time to learn two languages. Learning both at once was becoming confusing and wasn't getting me the results I was looking for. How cool would have been to speak both Dorthraki and Klingon. Oh well, I will just have to learn one at a time I suppose.

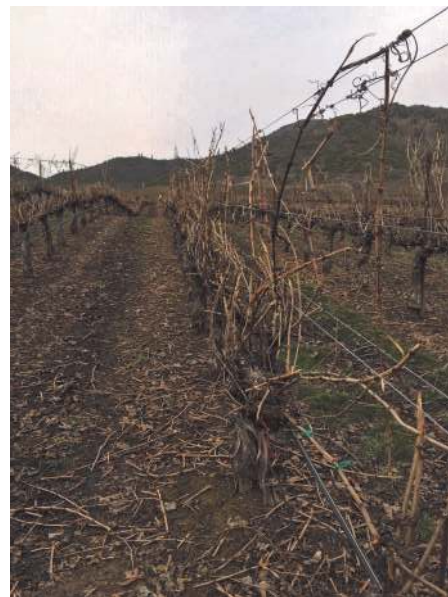
Now while things are moving slowly in the vineyard, the winery is going full speed. Between racking, bottling, and blending the winery is staying plenty busy. Just the other day I walked in on them while they were finishing bottling the Rosé. Sounds great right? WRONG! It's terrible!!! Why?? Because now it was all packed away in case boxes before I could steal one, and that wine is delicious or it might be, I didn't get to try it so I just have to wait like a chump to find out. I swear those guys in the winery..... they never invite me over to try wine anymore. Maybe I just need to be more assertive. They don't know how I feel till I tell them I suppose (sigh).

Well, other than that the powers that be have given me the passcode to the Del Rio Instagram account. Cue evil laugh (muhaahahahahaha). No for real. We wanted to give you guys a way to see what's going around the vineyard. So while the Instagram stories might not show too much winemaking (like I said they don't let me in there). I will try to keep you guys updated on what is going on in the vineyard and the projects I'm working on in the shop and of course lots of pics of my dog Teddy. Let's be frank, Instagram is about two things, friends showing off while they're on vacation and pictures of dogs. We know what sells.

So with that, I hope you guys are ready for a fun year and all the wine to follow.

~ Clayton Wallace aka. Teddy's owner.

PS. I went back and stole a bottle anyway ;)



# SPRING & SUMMER EVENTS

## ROAM THE ROGUE

*Saturday, May 4th, 11-5PM*

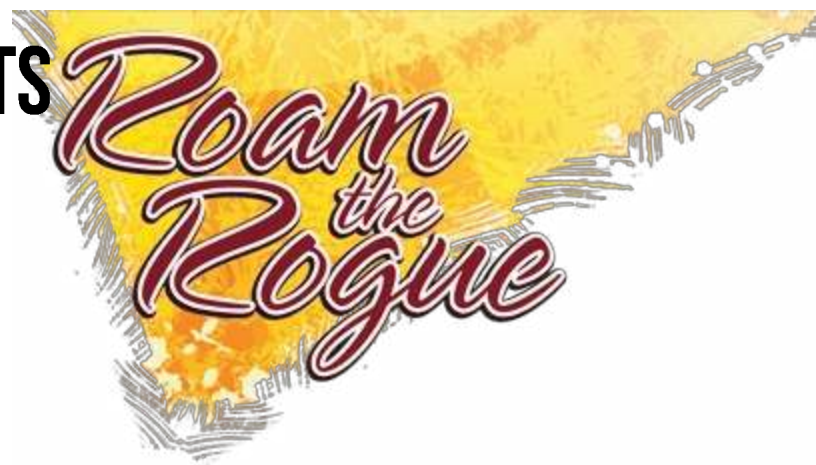
Roam the Rogue is the perfect way experience the Upper Rogue region of our valley. Wine'd through the beautiful and scenic Upper Rogue in this self-guided tour from 11-5pm on Saturday and savor 2 wines and 2 deliciously paired appetizers at all 4 participating wineries. Your ticket purchase also includes a commemorative Riedel wine glass to keep.

All wineries will be pouring Gold Medal+ wines and ticket holders will get to enjoy special pricing for wine purchases at the event. Tickets are \$39 each and include a commemorative Roam the Rogue Reidel glass. Join the Upper Rogue Valley winemakers as they introduce their newest wines and share their creative inspiration while pairing delicious appetizers with some of the best wines from each of these wineries:

[CLIFF CREEK CELLARS](#)   [DEL RIO VINEYARD](#)   [KRISSELLE CELLARS](#)   [BAYER FAMILY ESTATE](#)

Tickets: \$39.00

[Purchase online - roamtherogue.com](http://roamtherogue.com)



## MUSIC AT THE VINEYARD

There is something so special about music in our backyard. The way music and wine connect our community; the view captures your breathe, the music settles just right in your soul and the sips of wine flavor your evening. We are so honored to connect with you and share. We hope you will join us this upcoming season.

- Cheers, Courtney Thomas

## SUMMER CONCERTS

Friday Nights from 6-9PM

June 21: Souliverse

June 28: East Main Band

July 5: Petty Thievery

July 19: Robi Decosta Band

July 26: Blowin Smoke

August 2: Danielle Kelly Soul Project

August: 16: Billy Lund & Whiskey Weekend

August 30: The Girls

September 13: Jeff K & Overtones

## SUNDAY SLOWDOWNS

Every Sunday starting on May 5th and running through September 15th we will have complimentary music from 3-5pm. Our tasting room grounds will feature our new outdoor bar, where bottles and glasses of wine can be purchased.

A sneak peek at a few dates:

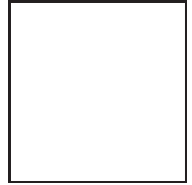
May 12 - Jeff Kloetzel

June 9 - Rogue Suspects

June 30—Brothers Reed

September 1 - Fret Drifters

Return Service Requested



## **DEL RIO VINEYARDS**

52 N River Road  
PO Box 906  
Gold Hill, OR 97525

## **TASTING ROOM HOURS**

Monday- Sunday  
11am to 5pm  
541-855-2062  
[www.delriovineyards.com](http://www.delriovineyards.com)

## **WINE NEWS - AWARD SEASON**

*We are so excited to share some recent recognition*

### **2019 SAN FRANCISCO CHRONICLE WINE AWARDS**

#### **DEL RIO VINEYARD ESTATE**

- 2015 Claret - Gold Medal
- 2017 Pinot Gris - Gold Medal
- 2016 Pinot Noir - Silver Medal
- 2017 Chardonnay - Silver Medal

#### **ROCK POINT**

- 2017 Pinot Noir- Gold Medal
- River White- Gold Medal
- 2017 Pinot Gris- Silver Medal
- River Red- Silver Medal

### **WINE SPECTATOR**

- 2015 Del Rio Estate Malbec - 90 Points
- 2015 Del Rio Estate Cabernet Sauvignon - 90 Points

### **JAMESSUCKLING.COM**

- 2016 Del Rio Estate Pinot Noir - 91 Points
- 2016 Del Rio Estate Chardonnay - 91 Points

