vines & wines
summer 2019
JUNE WINE CLUB SELECTIONS

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

**RIO CLUB** members will enjoy the 2018 Grenache Rosé, 2018 Viognier/Chardonnay & 2015 Merlot.

**REDS ONLY** members will receive two bottles of the 2015 Merlot one of the 2015 Malbec.

All are delicious!

### 2018

#### GRENACHE ROSÉ

**$17.00**  **WC: $13.60**

**TASTING NOTES**

Our 100% estate-grown Grenache Rosé delivers a sophisticated nose of exotic fruits and delicate rose blossom, leading to intense and vibrant notes of strawberry, melon, grapefruit, and lemon zest. These flavors are balanced with an elegantly structured mouthfeel, and a refreshing stony minerality to finish. This balanced wine is just as delicious on the back porch as it is in the dining room!

**FOOD PAIRING**

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 chevre or havarti, or a salad of grilled halloumi, fresh mint, mixed greens, and cubed watermelon in pomegranate citrus vinaigrette. This beautiful wine would also be perfectly at home matched with an elegant dinner date of seafood ceviche, fried calamari, or parmesan arancini. Day or night, casual or formal, this wine would be the ideal accompaniment.

#### VIognIER/CHAROONNAY

**$22.00**  **WC: $17.60**

**TASTING NOTES**

Our Viognier/Chardonnay 2017 will invite you at first with its delicate yet fragrant nose where stone fruits like fresh peach and apricot are playing with subtle pastry’s aromas. Take a sip and the distinctive lemon and nectarine flavors combined with a creamy mouthfeel will guide you to the crystal clear and mouthwatering finish! Sit back, relax and give it another swirl.

**PAIRING**

Summer . . . Close your eyes, feel the wind on your skin, enjoy the warmth of the afternoon sun and embrace the moment. This is not a dream but just a caption of the right wine at the right moment. Let your senses guide you through another unique Del Rio experience!

**Sneak Peek**

Grab your corkscrews and get ready for the June wine club selections! **RIO CLUB** members will enjoy the 2018 Grenache Rosé, 2018 Viognier/Chardonnay & 2015 Merlot.

**REDS ONLY** members will receive two bottles of the 2015 Merlot one of the 2015 Malbec. All are delicious!
TASTING NOTES
Our 2015 Estate Merlot is supple and lush with bold aromas of black cherry, toasty mocha and olive. The mouth is well balanced and easygoing, enticing you back for another sip. Experience flavors of red currant, herb and brown baking spices. The finish is soft and smooth, yet balanced with freshness and structure allowing this beautiful wine to age for five or more years.

FOOD PAIRING
Merlot is a food lover’s favorite. With medium body, balanced tannin and acidity the 2015 Merlot will accompany all manner of foods. Ideally pair a glass with an herb chicken en papillote, Mediterranean lamb burger or a hearty veggie lasagna. Touting its versatility, enjoy the partnership with a bite of a decadent chocolate soufflé.

WINE CLUB CASE SALE!
2017 Viognier 2014 Claret
$100/case $200/case

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

2015
MALBEC
$32.00  WC: $25.60

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

FOOD PAIRING
This sophisticated and uncomplicated Malbec will pair beautifully with a variety of dishes. Try it with a fun 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.

Library Selection + 90 Points Wine Spectator
JUNE PICK UP ~ HAPPY HOURS

Tuesday, Wednesday, or Thursday  June 11–13
4:30–6PM

Summer is in the air . . . And time for another wine club pick up event! For this pick up party, we are extending our tasting room hours for wine club members during the second week of June, Tuesday through Thursday. Drop by and stay a while to pick up your wine club selection, purchase one of our case specials, and enjoy hors d’oeuvres specially designed to pair with the June wine club selections. We look forward to kicking off summer in the backyard.

Del Rio Wine Club member exclusive event
Please bring your wine club membership card to the event, this helps with wine club pick up.

LAMB BURGERS WITH BLUE CHEESE AND BASIL MAYONNAISE

INGREDIENTS
2 oz. good-quality blue cheese, such as Maytag or Point Reyes, crumbled (about 1/2 cup)
1/3 cup coarsely chopped fresh basil
1/4 cup mayonnaise
2 tsp. Dijon mustard
Kosher salt and freshly ground black pepper
1-1/4 lb. ground lamb* 
1 tsp. garlic powder
1 tsp. onion powder
1/2 tsp. smoked paprika
4 3/8-inch-thick slices red onion
4 hamburger rolls, lightly toasted

DIRECTIONS
1. Prepare a medium-high (400°F to 475°F) gas or charcoal grill fire.
2. Meanwhile, in a small bowl, combine the cheese, basil, mayonnaise, and mustard. Season to taste with salt and pepper.
3. In a large bowl, gently combine the lamb with the garlic and onion powders, paprika, 1 tsp. salt, and 1 tsp. pepper. Form into 4 thin patties about 5-1/2 inches wide.
4. Grill the burgers and onion slices, flipping once, until the burgers are cooked to your liking (145°F for medium) and the onions are tender, 4 to 5 minutes for the burgers, 8 to 9 minutes for the onions.
5. Spread the bun tops with the blue cheese mixture, and serve the burgers on the buns topped with the onions.

* Substitutions – If you are not a fan of lamb, the lamb can easily be substituted with beef.
The threat of winter is over, but the real war has just began. By which, I mean frost season is over (cross your fingers) and we have a long growing season to come. Frost wasn’t too terrible this year. We had about six days of near freezing temperatures. A degree or two of difference could have hurt us, but the frost god smiles on those that pray. “He’s mister freeze miser, he’s mister 10 below….Amen.” After a couple days of 90 degree weather I think we can assume we’re in the clear for the year.

Now those 90 degree days really started things off with a bang. According to my careful monitoring (looking out my window), the vines seem to have grown about a foot tall in the span of a week! While that puts us on a great schedule for the rest of the year, it also means we are running to catch up with them. Right now our crew is just about done shoot thinning the vineyard and is going to go back for a quick second round to make sure our vines have plenty of room to grow without crowding each other. If they keep growing like they are, we’re going to have to start training and leaf pulling in short order. Fortunately, both of these endeavors are pretty straightforward procedures.

Training a vine is a lot easier than the name implies. I’m sure you’re thinking of me out in the vineyard cracking some raw eggs for the vines to drink, getting them to punch raw meat in a cooler, and then running up some grandiose staircase in Philly. However, I’m afraid the video montage of this training session wouldn’t be as exciting. Although, we might get a knockout at the end if we’re not careful #drinkresponsible. Really, all we do in training is stuff all the vines up into the wires that run down the row. This helps the vines grow up instead of out, which is why our grapes are in nice rows instead of a crazy bushy looking mess. Always nice to bring order to the chaos that is life.

Next, is leaf pulling. Also easy, also fast. The idea is to pull leaves............ Well, ya I guess I didn’t really need to explain that. No really, we pull all the leaves of the vines at fruit level to remove any shading that the leaves might provide and also increase airflow around the grapes to help prevent mildew. However, we only pull the leaves on the side of the trellis that get morning sun. The leaves on the afternoon sunny side are left for a couple reasons. The afternoon is a whole lot hotter than it is in the morning during the summer and while we want the grapes to get that nice California tan in the morning, we don’t want them to come out looking like they spent too many hours in the tanning booth in the afternoon. While some people are into that, it doesn’t really fit with our winemaking style to use raisins to make wine.

So that’s what’s going on in the vineyard. In other news Jolee’s zinnia flower garden got planted last week with much fan fair. We also have a nice herd of cows in a field along the side of the vineyard. We spent some time last year fencing the left flank of the vineyard with the idea that a herd of cows could get in there and eat up a lot of the fuel, creating a barrier and inhibiting a potential fire from spreading. Eventually, we hope to have our Cow Firefighting Squad (or CFS Force as I like to call them) roaming the entire perimeter of the vineyard. But, that’s a project for a time when we have, well more time I suppose.

Captain of the CFS Force
Clayton Wallace

P.S. Is it weird to be a Squad and a Force? Whatever it sounds cool.
SUMMER CONCERTS
Friday Nights from 6-9PM

June 21: Souliverse
June 28: East Main Band
July 5: Petty Thievery
July 19: Robi Dacosta Band
August 2: Danielle Kelly Soul Project
August: 16: Billy Lund & Whiskey Weekend
August 30: The Girls
September 13: Jeff K & Overtones

Admission: $12.50 & $7.50 wine club members
Purchase at the door

Wine will be available for purchase by the glass and bottle, please no outside alcohol. Our picnic tables are first come first serve. Lawn chairs and blankets are welcome. Be sure to leave your pets at home. Children under the age of 10 are free and must be closely supervised at all times.

Check online for our Sunday Slowdown schedule.

Artwork by the talented Caroline Buxton