

*Vines
& Wines*

DEL RIO VINEYARDS
WINTER 2016

DECEMBER WINE CLUB RELEASE NOTES

GRAB YOUR CORKSCREWS!

We wrapped up another beautiful and bountiful harvest this year and now it's time for your December wine club order! Please call to update your credit card if you have had any account changes. We will be processing all orders on Monday, December 5. A reminder for pick up customers - you have 75 days to pick up your order (before Feb 15).

RIO CLUB SELECTION

2015 VIOGNIER

Our 2015 Viognier embodies a rich and exotic style with tropical fruit and a lightly toasted fragrance on the nose. The creamy mouthfeel is balanced by a well embedded acidity, which adds both contrast and length to the mouth. The finish ripples with minerality while the fruit lingers to complete the wine.

\$20.00/BOTTLE \$16.00/WINE CLUB



2013 MERLOT

The fresh and harmonious nose of our 2013 Merlot offers black currant, vanilla, licorice, and leathery aromas. The mouth is well balanced with touches of oak spice, leather, tobacco and chocolate. The finish is long and smooth, with enough freshness and structure to allow this bottle to age for five or more years.

\$28.00/BOTTLE \$22.40/WINE CLUB

**RIO CLUB TOTAL: \$38.40
+ SHIPPING**

REDS ONLY SELECTION

2013 MERLOT

The fresh and harmonious nose of our 2013 Merlot offers black currant, vanilla, licorice, and leathery aromas. The mouth is well balanced with touches of oak spice, leather, tobacco and chocolate. The finish is long and smooth, with enough freshness and structure to allow this bottle to age for five or more years.

\$28.00/BOTTLE \$22.40/WINE CLUB



2012 SYRAH

A Del Rio signature, the 2012 Syrah has characteristics consistent with the vineyard's Block 13 fruit. This unique and elegant profile is a mixture of herbal notes and ripe fruit. Such aromas as lavender, oregano, blueberry, licorice, plum and roasted coffee create the intricate nose. The mouth is generous with fig, plum, chocolate and cassis flavors. The firm and young tannins give this Syrah the potential for excellent aging. LIBRARY WINE

\$35.00/BOTTLE \$28.00/WINE CLUB

**REDS ONLY TOTAL: \$50.40
+ SHIPPING**

RECIPES

PAN-SEARED DUCK BREAST WITH BLUEBERRY SAUCE

PAIR WITH: 2013 Merlot

INGREDIENTS

2 teaspoons salt	1 jalapeno pepper, finely chopped
1 teaspoon fresh-ground black pepper	3 slices pancetta or bacon, cut into thin strips
1 1/2 tablespoons dried thyme leaves	6 shallots, thinly sliced
1 tablespoon crushed dried rosemary	1/2 cup sliced shiitake mushrooms
3 tablespoons olive oil	2 pounds bok choy, sliced
4 potatoes, cubed	4 (8 ounce) boneless duck breast halves
2 pints fresh or frozen blueberries	2 tablespoons vegetable oil
1/2 cup water	1 tablespoon butter
1/2 cup apple juice	2 tablespoons aged balsamic vinegar
1/2 cup white sugar	

INSTRUCTIONS

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl mix together the salt, ground black pepper, thyme, and rosemary; set aside. This will be your spice blend for seasoning the roasted potatoes and the duck breasts.
2. Place cubed potatoes into a 9x13 inch baking dish. Drizzle with olive oil and sprinkle 2 tablespoons of your spice blend over the top of the potatoes. Toss the potatoes in the pan until they are evenly coated with oil and seasonings. Spread into a single layer across the bottom of the baking dish and bake for 35 to 40 minutes in the preheated oven.
3. While the potatoes are roasting, stir together the blueberries, water, apple juice, sugar, and jalapeno in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until the mixture has reduced to the consistency of syrup, about 10 minutes.
4. Cook the pancetta in a large skillet over medium heat until crispy. Remove the pancetta to drain on a paper towel, leaving the drippings in the skillet. Add the shallots and the mushrooms to the hot skillet; stir and cook them until soft and just beginning to brown. Remove the shallots and mushrooms and set aside. Increase heat to medium-high and place the bok choy in the hot skillet. Stir and cook the bok choy until the leaves are wilted and the white stalk pieces are tender, about 5 minutes. Return the shallots, mushrooms, and pancetta to the skillet, turn off the heat and set aside.
5. Rinse the duck breast halves and pat dry. Rub the remaining spice blend onto both sides of the duck breasts. Preheat a large skillet over medium-high heat, when the pan is hot put in the vegetable oil and butter. Immediately place the duck breasts in the pan, skin and fat side down. Do not move the duck breasts until the skin is deep brown, about 5 minutes. Turn the breasts and cook until the internal temperature of the thickest part is 160 degrees F (71 degrees C) for well done. Remove the duck from the pan and place on a plate, covered with foil to rest for 5 minutes. While the duck is resting, place the skillet with the bok choy mixture onto a burner over medium heat to warm through.
6. Slice each duck breast diagonally into 1/2 inch strips. Divide the bok choy mixture among four plates and drizzle each serving with 1/2 tablespoon of aged balsamic vinegar. Arrange the sliced duck breasts on top of the bok choy mixture; ladle on blueberry sauce. Serve with oven-roasted potatoes on the side.

CHICKEN SHAHI KORMA

PAIR WITH: 2015 Viognier

INGREDIENTS

2 lbs. chicken breasts
1 2-inch piece ginger
8 cloves garlic
2 tablespoons lemon juice
3 tablespoons oil, divided
1 onion, minced
3 tablespoons tomato paste
1 cup half and half
1 1/2 cups Greek yogurt
16 oz paneer, cubed
3/4 cup golden raisins
1/2 cup cashews
1/2 cup chopped cilantro
1 teaspoon salt

KORMA SAUCE

1/2 cup cashews pieces
1 cup chicken broth (more to thin the sauce later)
1/4 cup oil
1 tablespoon honey
2 teaspoons garam masala
1 teaspoon cinnamon
1 teaspoon turmeric
1 teaspoon ground coriander
1 teaspoon hot pepper flakes
1 teaspoon black peppercorns
1/2 teaspoon fenugreek seeds (if you can't find them, just skip em)
1/2 teaspoon cumin

INSTRUCTIONS

1. Cut the chicken breasts into small cubes. Puree the ginger, garlic, lemon juice, and 2 tablespoons of olive oil in a food processor, adding a little water if necessary. Pour over the chicken, stir, and refrigerate to marinate while you prep the rest of the recipe.
2. Puree all the sauce ingredients in a food processor until very smooth. Set aside.
3. Heat 1 tablespoon oil in a large pot over medium heat. Add the onions and sauté for 5 minutes. Add the chicken and the tomato paste. Sauté until fragrant and browned.
4. Add the korma sauce base, yogurt, half and half, paneer, raisins, cashews, and salt. Taste and adjust to your liking. Simmer for as long as you can before eating so the flavors can develop. Add extra water or chicken broth the thin out the sauce to your desired consistency since it will thicken up a little bit. Serve over basmati rice or with naan. It's sooooo goodood.



2016 HARVEST REPORT

Some of you may remember that we expanded our plantings by 50% in 2015 by adding 100 additional acres of both Pinot Noir and Pinot Gris. This additional growth coupled with the earliest and most unexpected harvest in our history made for a uniquely challenging harvest season! With almost 296 additional tons to process from the newest section of the vineyard, we were required to double our processing equipment with the addition of a second harvester and a second press. With harvest beginning for the first time in the month of August, our head winemaker Jean-Michel Jussiaume had high praises for our awesome winemaking team:

“The anticipation and synergy between our team was at maximum efficiency. In addition, with our new wine press and harvester, we were able to pick and press our white wine at the perfect temperature to prevent oxidation in the extreme heat we experienced.”

Though the 2016 vintage won't be truly defined for a few months, Jean-Michel says we can be sure to expect great things in both our reds and whites. The big and bold reds such as the Cabernet Sauvignon and the Syrah do particularly well in the heat, so we should expect some stellar red wine coming out of the 2016 vintage. As for the Pinot Noir, the newest planting is at the highest elevation of the estate vineyard, while the original planting is at the lowest. With different soil types, different clones, different planting dates, and varied elevations, our winemaking team looks forward to tasting the diversity that our beautiful vineyard estate can bring, even within one varietal.



HARVEST 2016 STATS	
Bud Break	March 30 (Chardonnay)
Bloom	May 16
Verasion	July 14 (Pinot Noir)
Harvest	August 27-October 8
First Fruit	Chardonnay, block 5
Last Fruit	Malbec, Cabernet Sauvignon, Cabernet Franc



DECEMBER WINE CLUB - HOLIDAY PARTY!

Saturday, December 10, 2016 1-4PM

Come get festive and taste your way through the winery! What better way to celebrate the season than to bundle up and drink wine in a big red barn? Plus we are adding a mini crafters market - with seven local artisan crafters featuring their creations including: Bob Workley Wood Art, Stave Art by Jason Wallace, Pottery by Alex, Crazy Yarn Lady, & Lacey's Letters.

Don't forget to dig out your tacky holiday sweaters, Santa hats, reindeer antlers...anything that gets you in the holiday spirit! Remember, the tackier the better. And what good would the holidays be without food? The Del Rio elves are hard at work inventing mouthwatering appetizers especially paired with your favorite Del Rio Wines. If your sweaters and hats don't keep you warm enough, then the dancing will! Come ready to be serenaded by the talented trio MERCY and their soulful holiday tunes.

****Complimentary admission to Del Rio wine club members (2 entries per membership) Guests are welcome with a \$10 ticket purchase at the door. Please bring your wine club membership card to the event, this helps with wine club pick up.**

WINE CLUB CASE SALE!

December 10 & 11

**2015 Chardonnay/
Viognier Blend**

\$100/case

2013 Syrah

\$200/case

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

WINTER WINE EVENT

Saturday, January 14, 2017

EARLY BIRD PRICING: \$15 & \$10 for wine club - Purchase online today!

PRICE AT THE DOOR: \$20 & \$15 for wine club

Includes logo wine glass, wine tasting & food samples.

Del Rio Vineyards & Winery invites you to our 13th annual Winter Wine Event! This event is a delightful festival, which fills our winery with wonderful products from a number of local artisan producers of coffee and candies, to savory BBQ. Enjoy wine tasting, a commemorative wine glass, samples of local products, and the great sounds of The East Main Band. Here is a sneak peak at a few participating local vendors: Auntie Mae's Sweet Treats, Apple Outlaw Cider, Noah's Honey, Great Harvest Bread, Nutfusions, Pennington Farms, and Salinity Salts. *In addition to samples vendors will be offering products for sale.

PINOT NOIR EDUCATIONAL DINNER

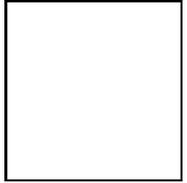
Saturday, February 11, 2017

Tickets: \$100 *Limited to 20 people*

Join the dynamic duo of the Del Rio Winemaking Team, Jean-Michel and Aurélien as they take you on an exquisite culinary and wine experience, exploring Pinot Noir. You will be sure to walk away from this educational experience with a new found appreciation for food and wine, and a deeper understanding of the winemaking and tasting process! Enjoy an intimate evening—space is limited, so grab yours early!



Return Service Requested



DEL RIO VINEYARDS

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PO Box 906
Gold Hill, OR 97525

TASTING ROOM HOURS

Monday- Sunday
11am to 5pm
541-855-2062
www.delriovineyards.com

TASTING ROOM TEAM *We welcomed a few new family members this summer.*



From left to right: Sarah, Lindsey, Juanita, Jolee, Monique, Gloria, Susie, Dolores, Jennifer, Caroline and Courtney. *Autumn, Emmie, Jenelle, Christine and Todd missed the photo shoot.*