

Dry Creek
VINEYARD

HOW WE GROW



Hand Selection & Picking



Night Harvesting

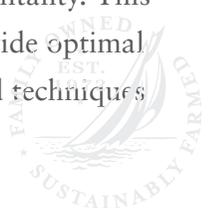


Hand Sorting

OUR PASSION FOR GREAT WINE STARTS WITH THE SOIL

Our family winery has always combined advancements in viticultural technology with the tradition and careful detail of vineyard work done by hand. We use the most state-of-the-art vineyard equipment and strategies available today. From soil mapping by way of global-positioning satellites, to analyzing composition with weather stations, we employ the best technology that we can to make sound vineyard decisions. We treat each piece of land as a collection of individual vines with unique needs, rather than a one-size-fits-all mentality. This allows us to nurture each vine with the appropriate amount of nutrients, prune the canopy to provide optimal sun exposure and gently harvest each cluster by hand. This blending of Old World and New World techniques ensure that the vines have never been healthier and our wines have never been better.

Family Owned and Sustainably Farmed Since 1972



HOW WE PLANT

UNIQUE CLONAL SELECTIONS

- Sauvignon Gris Clone 917
- Sauvignon Musqué Clone 30 (Hyde)
- Loire Clone of Cabernet Franc (Clone 11)
- Malbec Clone 9 (Bordeaux clone Cot 180)
- Primitivo Clone of Zinfandel
- Carignane (from a pre-Prohibition vineyard)
- Alicante Bouschet
- Petite Sirah Durif 4 and Durif 6
- Heritage Selection (Mazzoni Vineyard)

HOW WE GROW

CANOPY MANAGEMENT

- Conversion to “Double Guyot” pruning for improved wine quality
- Increased shoot thinning to improve quality and minimize drought impact
- Multiple passes throughout the growing season to effectively sort in the vineyard
- Variable vine row spacing based on soil fertility
- Vine row indexing to the path of the sun for more even ripening and exposure
- Soil mapping to analyze fertility, nutrient and water retention



WHY WE CARE

CERTIFIED SUSTAINABLE WINERY

Sustainability is defined by the Triple “E” approach:

- ENVIRONMENTALLY FRIENDLY
- ECONOMICALLY VIABLE
- SOCIALLY EQUITABLE

The land stays preserved in agriculture; people are trained, safe and respected; and the business endures.

Some examples of our sustainable practices include:

- Cover Crops
- Deficit Irrigation
- Solar Power
- Water Use Efficiency
- Automated Cellar Lighting
- Owl Boxes
- Raptor Perches
- Erosion Control
- Farming Practices
- Community Education

THE FIRST NEW WINERY AFTER PROHIBITION

DRY CREEK VINEYARD

FOUNDED 1972	WINE PIONEER DAVID S. STARE	ESTATE VINEYARD ACRES 185 SUSTAINABLY FARMED
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FOUNDED IN 1972 by David S. Stare, Dry Creek Vineyard was the first new winery in the Dry Creek Valley following Prohibition. Dave’s vision to start a winery modeled after a Loire Valley chateau reintroduced the world to the wines of northern Sonoma County. Today, his daughter Kim Stare Wallace continues to build on these established traditions while innovating for the future. With the second generation firmly at the helm, the stewardship and future of Dry Creek Vineyard has never been brighter.

