

Dutcher Crossing Winery

This charming winery sits in the picturesque hills of the Dry Creek Valley at the Crossing of two creeks , Dry Creek and Dutcher Creek , in Sonoma County.

Debra Mathy , purchased the property in 2007 and at the time , the operation included 35 acres and made five wines. Today under her leadership and creative vision the winery offers 30 wines from various premier vineyards in Sonoma, Napa and Mendocino Counties and owns 75 acres of estate-designated vineyards with average production of 12000 cases per year.

Debra's story is a revealing of her character as her winery. Growing up in Wisconsin , she knew she did not follow in the family's food steps in the construction an timber industries. She went to a high school trip to France and fall in love with wine. After purchasing the property in 2007 she was the only single female winery owner in Sonoma County. The bicycle what is the company' logo and also showcase in the wine label was the last Christmas gift she has received from her late father.

White wines : Chardonnay, Semillion , Roussanne , Viognier, Riesling and Muscat.

Red wines : Grenache, Mourvedre , Syrah, Cinsault, Petit Syrah, Zinfandel, Cabernet Sauvignon, Cabernet Franc and Malbec.



DUTCHER CROSSING

2019 COSTELLO VINEYARD CHARDONNAY ALEXANDER VALLEY

THE VINTAGE

The 2019 winter was on the dry side and led to an early bud break with some warm days in early spring. A cold snap did bring a threat of frost but very few vineyards suffered negatively. With a nice warm growing season, harvest kicked off ahead of an average year. Fires threw a twist in near the end of harvest, but we were able to persevere and make some delicious and interesting wines that are sure to please.

THE VARIETIES AND VINEYARDS

The Costello Vineyard is planted to Chardonnay on a precipitous 1,200-foot elevation site on Alexander Valley's eastern slopes overlooking the town of Geyserville. At this elevation, the vineyards have natural cooling, and the vines produce wines of greater structure due to their smaller berries and less vigorous canopies. The vineyards face north-west assuring a slow maturation for concentrated full flavor and berry development even on the warmest days on the valley's floors. This coupled with the unique serpentine soils at the site make the Costello Vineyard a gem.

THE WINE

A lovely light straw color, the 2019 Costello Vineyard Chardonnay opens with aromas of poached pears, sweet honeysuckle, green apples, marshmallow cream, and an overall sense of richness. The wine has a nice texture bouncing between creamy and oily. There is a noticeable acidity that helps bring back the flavors of green apples and lemons while drawing out the finish.

PAIRING

Pair with chicken marinated in lemon, garlic, and herbs served on a bed of angel hair pasta tossed in olive oil and a sprinkling of freshly grated Parmigiana Reggiano over the top.

AGING POTENTIAL

Drink now through 2030.

WINEMAKERS

Nick Briggs

THE STATS

Alcohol: 13.5 %
PH: 3.43
TA: 6.9 grams/Liter
Residual Sugar: 0.07 %

THE BLEND

100% Chardonnay,
Costello Vineyard

WINEMAKING

100% Barrel Fermented, with M2
Yeast
100% ML Complete, Co-inoculated
during primary fermentation.
11 months aging in Barrel with
frequent lees stirring
25% New French Oak Barrels

RETAIL \$40/Bottle

PRODUCTION 498 cases

BOTTLED September 2020



DUTCHER CROSSING

2018 PROPRIETOR'S RESERVE ZINFANDEL DRY CREEK VALLEY

THE VINTAGE

2018 was a long slow ripening year. Cool weather through the spring and summer allowed the cluster to hang on the vine and develop mature flavors while retaining their natural acidity. Thankfully, the weather cooperated, and we were able to harvest all our fruit before major precipitation hit the area.

THE VARIETIES AND VINEYARDS

Our Proprietor's Reserve line of wines showcase a blending strategy where the sum of the individuals is greater than any one vineyard lot. Our neighbors, Bob and Sandy Comstock provide a portion of the Zinfandel for our Proprietor's Reserve Zinfandel. The Comstock's vineyard provides big berry fruit aromas and flavors while our estate Zinfandel and Petite Sirah lend structure, breadth, and definition to this fruit-forward, power packed, and very serious Zinfandel.

THE WINE

Loaded with fruits from a variety of sources; dried cherries, blackberry jam, and ripe Santa Rosa plums all work together with spice and oak aromas. Black pepper and vanilla notes swirl in the glass with these fruit components as do white chocolate, cocoa powder, dried herbs, and floral notes. The addition of Petite Sirah adds both structure to the palate and an earthy component to the nose. The first sip shows you this wine is lively with red fruits and has a mouth-watering effect, created by ample acidity that makes one feel as though they just ate a handful of cherries and wild blackberries.

PAIRING

Try pairing this with some smoked chicken wings, drumsticks, and thighs lightly smeared with your favorite BBQ sauce.

AGING POTENTIAL

Allow this wine to mature for another 1 to 7 years.

WINEMAKERS

Nick Briggs

THE STATS

Alcohol: 14.9 %
PH: 3.76
TA: 6.2 grams/Liter
Residual Sugar: 0.09 %

THE BLEND

85.0% Zinfandel
15.0% Petite Sirah

WINEMAKING

Open Top Tanks with Punch-Down
Fermentation
Days Skin Contact (5 days Cold Soak)
L2226 (Rhône Isolate) Yeast
15 months aging in Barrel
35% New American Oak Barrels

RETAIL \$36/Bottle

PRODUCTION 920 cases

BOTTLED January 2020



DUTCHER CROSSING

2018 PROPRIETOR'S RESERVE CABERNET SAUVIGNON DRY CREEK VALLEY

THE VINTAGE

2018 was a long, slow ripening year. Cool weather through the spring and summer allowed the cluster to hang on the vine and develop mature flavors while retaining their natural acidity. Thankfully, the weather cooperated, and we were able to harvest all our fruit before any major precipitation hit the area.

THE VARIETIES AND VINEYARDS

Our Proprietor's reserve Cabernet Sauvignon continues to impress. The addition of Syrah brings out the best attributes of Dry Creek Valley Cabernet Sauvignon. The Proprietor's Reserve program utilizes our own Estate Vineyards in addition to surrounding notable vineyard sites to allow for blending, versus a particular vineyard site, as the signature of each wine.

THE WINE

Bursting with red and purple fruits, the 2018 Proprietor's Reserve Cabernet Sauvignon boasts notes of cassis, cherries, plums, sandalwood, baking spices, vanillin, and toasty oak all flowing effortlessly from the glass. The color is deep and rich, just like the nose, and the palate lives up to the hype the aromas promised. Red fruit starts off, big and bold, followed by a great texture provided by mouth coating tannins. A healthy dollop of Syrah helps by bringing added weight to the mid-palate and a juicy quality to the wine. Next comes a pop of acidity uplifting the wine, creating a vibrant lingering finish of floral and red fruit notes.

PAIRING

Pair with a cheeseburger, topped with bacon jam and served with fries GBD (Golden, Brown, and Delicious).

AGING POTENTIAL

Give this beauty 2-12 years in your cellar

WINEMAKERS

Nick Briggs

THE STATS

Alcohol: 14.9 %
PH: 3.62
TA: 6.7 grams/Liter
Residual Sugar: 0.05 %

THE BLEND

80% Cabernet Sauvignon, Dry
Creek Valley
20% Syrah, Dry Creek

WINEMAKING

Open Top Fermentation
With Punchdown and Pumpovers
22 months aging in 50% New
American Oak Barrels

RETAIL \$36/Bottle

PRODUCTION 1921 cases

BOTTLED September 2020