



Amis du Vin Newsletter

Fall 2014

Greetings Amis du Vin!

Happy Fall, and soon to be Happy Holidays. Who stole 2014, for I think a big chunk of it disappeared when we weren't looking?

HARVEST 2014

Well it is over, and it went by in a flash. It was yet another excellent growing season and the '14 wines should be superb. Our big news from harvest is that after a long hiatus we were fortunate to get Donnelly Creek Vineyard Pinot Noir grapes this fall! Look for Pinot on our wine offerings in a few years.

WEATHER & THE GRAPES

We are frequently asked how the drought is affecting the grape vines and grapes. The drought has stressed the vines, which in turn yields a deeper concentration of flavors in the grapes. For 2014, this affect on the grapes will result in more concentrated wines.

If the drought continues, we'll see problems going forward, including lower yields and possible loss of vines from the excess stress. The fruit will be increasingly concentrated, and that can affect the balance of a wine. The lack of water can also affect vineyards that are irrigated, and dry-farmed vineyards won't have winter rains to draw from to survive the dry summer months. Growers who use water for frost protection may have to find a different, more expensive method of warding off the spring frost. Pray for rain or do your best rain dance!

IN THIS SHIPMENT

Your fall shipment includes our 2011 Zinfandel Sonoma County and 2011 Petite Sirah Vyborny Vineyard. Both wines pair well with the newsletter recipe—Greek Meatballs in Zinfandel Wine Sauce, but we recommend trying the Zin with the meatballs. A local chef, Ken Rochioli of KR Catering, adapted the Zouzounis family recipe to pair with our Zins, and pay homage to Phyllis's Greek heritage. We recently served them in the tasting room at Wine & Food Affair, and got rave reviews.



UPCOMING EVENTS @ TASTING ROOM ON THE GREEN

2nd Friday of every month **Yappy Hour** 4 – 7

The \$10 entrance fee is always donated to a featured local animal charity. Come on by and have some fun.



Nov. 28 & 29 **Holiday Open House** 11 – 5

Great time to pick up your club shipment and taste the new releases paired with a few nibbles.

Jan. 17 & 18, 2015 **Winter WINEland** 11 – 4

140+ wineries participate in this 23rd annual invite. Visit wineroad.com for details and tickets.

Mar. 6 - 8 & 13 – 15 **Barrel Tasting** 11 – 4

More than 100 wineries open their cellar doors for you to sample wine from the barrel. Visit wineroad.com for details and tickets. Tickets go on sale January 23, 2015.

ASKING A FAVOR

Whenever you have a change in the credit card you use for your club shipments, change your email address, or change your ship-to or mailing address, we'd love to hear from you. Our new website allows you to update [your account information](#) online any time that is convenient for you. Without your updated information, your club shipment may not get to you in a timely manner, or at all. Thanks for helping us keep in touch with you.

Hope to see or hear from you during the Holiday Season, and may yours be peaceful and filled with great wines!

Cheers ~ *Phyllis*

TASTING NOTES

2011 Zinfandel Sonoma County

This wine beautifully expresses the marriage of two ideal Zinfandel growing regions, or appellations. We use Sonoma County on the label, but the fruit comes from Dry Creek Valley and Alexander Valley, two sub-appellations within Sonoma County. Blending grapes from these two excellent growing regions results in a fruit-forward Zin with finesse, elegance and wonderful varietal characteristics.

Rich, inviting aromas of ripe brambly berry fuse with vanillin oak, mineral notes and traces of black pepper. Subtle warm spices, cracked pepper and fine-grained oak weave through bright flavors of black raspberry, dark cherry and hints of cranberry and rhubarb. A buoyant acidity lifts the wine, while gentle oak provides the backbone.

This well-balanced, integrated wine will age well for 3-5 years, and will easily pair with all your favorite foods. Try it with our Greek meatballs in Zinfandel sauce (recipe on next page).

600 cases produced

2011 Petite Sirah Vyborny Vineyards Alexander Valley

“Ink stain” aptly describes the color of this classic Petite Sirah, and the aromas continue the dark theme with toasty oak and a dark berry essence. Balanced and smooth, the palate offers delicious flavors of ripe blackberry, Santa Rosa plum, creamy mocha and traces of chocolate, coffee bean and eucalyptus. A bright acidity, silky tannins and integrated oak frame this dark beauty, and lend it ageability.

This is an ideal wine for those chilly winter evenings when you want a hearty meal. Try pairing it with oxtail stew or your favorite minestrone soup or chili. It will also complement pulled pork sliders or beef bourguignon.

75 cases produced



AMIS DU VIN CLUB RECIPE

This recipe has been handed down in the Zouzounis family. Ken Rochioli, of KR Catering, adapted the recipe to include and pair with our Sonoma County Zinfandel, so we could feature it during the 2014 Wine & Food Affair event in early November. Ken did a great job, and everyone loved the pairing and adored the meatballs.

GREEK MEATBALLS IN ZINFANDEL WINE SAUCE

Extra-virgin olive oil

1/2 cup onion grated

1 clove garlic minced

1/2 cup day old bread, soaked in 1.5 tbsp red wine, diced

1 pound lamb ground

1 egg

1 teaspoon oregano

1/4 teaspoon coriander ground

1/4 teaspoon cumin ground

1/8 teaspoon cinnamon ground

1 pinch nutmeg

1 zest lemon grated

salt and pepper

1 cup Zinfandel wine

1/2 lemon

mint leaves

Heat 1 tbsp of olive oil in skillet over medium heat. Cook the onion and garlic until softened. Let cool and transfer to a large bowl. Squeeze the excess wine from the bread and add the bread to the bowl. Add the lamb, egg, oregano, coriander, cumin, cinnamon, nutmeg, lemon zest, salt and pepper. Mix by hand until smooth. Form into little meatballs. Heat 1/4 cup oil in a large skillet over medium heat. Shallow fry the meatballs until golden brown turning to brown on all sides. Transfer to paper towel to drain. Deglaze the pan with wine and allow the wine to reduce by half. Remove from heat. Pour the sauce and squeeze the juice of 1/2 lemon over the meatballs. Garnish with torn mint leaves.





Wine List Fall 2014

Wine Club Members Only

15% discount on 6-11 bottles • 25% discount on 12 or more bottles • 30% discount on 3 or more cases

	<i>Retail Price</i>	<i>15% Disc.</i>	<i>25% Disc.</i>	<i>30% Disc.</i>
<i>New Releases</i>				
2011 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2011 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
<i>Current & Past Releases</i>				
Ducks a Miss*	\$12	n/a	n/a	n/a
2010 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2010 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2010 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
2010 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
2011 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2011 Zinfandel Halling Vineyard	\$28	23.80	21	19.60
2011 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60

If you are looking for an older vintage of any of our wines, give us a call. We have a few bottles or cases in our library.

*No discounts on Ducks a Miss, but can be used as a builder to give you a discount on the other wines.

Wines can be ordered online at www.deuxamiswines.com, by sending an email to friends@deuxamiswines.com, or by calling 707-431-7945. Thank you for your support!

