



## *Amis du Vin Newsletter*

### *Greetings Amis du Vin!*

#### *WINE NEWS*

Three 2013 single vineyard designate Zinfandels—Halling, Manasseh and Shadick—comprise your spring club shipment. I'm excited to share these wines from another exceptional vintage. And, the Pan Seared Pork Chops with Zinfandel Currant Sauce (page 3) pairs perfectly with all these Zins.

#### *NEWS & UPCOMING RELEASES*

##### *Zinfandel Rosé*

After hearing how Deux Amis fans missed our Rosé, I decided in 2015 to produce another. The last one was from the 2007 vintage. My 2015 Zinfandel Rosé was released in late April. Only 42 cases were produced, so if you enjoy a refreshing summertime dry rosé, come by to pick some up, or order it soon. It won't be around for long.

##### *Pinot Noir*

In April, I also bottled my 2014 Pinot Noir from Donnelly Creek Vineyard, and it will be released later this summer. We produced a 2006 Pinot from this vineyard, and after numerous requests, I decided to make a Pinot again in 2014. Only 145 cases were produced, so I'll let you know as soon as it is released. It won't last long.



#### *2016 VINTAGE*

It is too early to predict what quality and quantity of fruit Mother Nature will share with us this fall, but we do know the much-needed winter rains have had a positive impact on the vines. After four years of drought, our wet winter was very welcome. Bud break was a few weeks earlier than normal, and the weather has held so we have avoided issues from spring frost or heavy rains. After four stellar vintages, we'll keep our fingers crossed that 2016 will be another excellent year.

#### *TASTING ROOM EVENTS*

##### *Wine Club Pickup Party*

May 21st 11am – 5pm

##### *Corks & Canvas Night*

3rd Thursday of every month at 6 pm

##### *Yappy Hour*

2nd Friday of every month from 4 – 7 pm

##### *Wine & Chocolate Pairing*

Daily – no reservations required

##### *Wine & Food Affair*

Nov. 5 & 6 11am – 4 pm

It is always a pleasure to see you when you visit the tasting room. Please drop me an email ([friends@deuxamiswines.com](mailto:friends@deuxamiswines.com)) if you know when you'll be by, and I'll try to be there to pour for you. My Amis du Vin members are my wine family, and I love to stay in touch with you.

Hope to see you soon!

Cheers - *Phyllis*





### TASTING NOTES

#### **2013 Zinfandel Halling Vineyard Dry Creek Valley**

Tempting aromatics of ripe blackberry sprinkled with freshly ground black pepper fill the nose. The silken entry flows into layers of luscious dark cherry and black raspberry intertwined with threads of white pepper and creamy mocha. Spicy and fruit forward, this Zin's supple tannin and oak structure quietly remains in the background with only a trace being revealed in the long finish.

A great Zinfandel to just sip with friends, it will also pair beautifully with Moroccan beef stew over couscous, rosemary pork tenderloin with a blackberry reduction sauce, or decadent chocolate raspberry cheesecake.

101 cases produced

#### **2013 Zinfandel Manasseh Vineyard Dry Creek Valley**

The nose hints at the flavors to follow, delivering intense blackberry and toasted oak aromas. Bright mixed berries lead the way through the lush, juicy entry, then broaden across the palate until the finish where they linger on and on. Dark toasty oak gently frames the berry flavors, while hints of plum, baking spices and pepper weave throughout.

This easy-sipping wine will pair beautifully with cedar-planked salmon, smoked chicken risotto, and beef Bourguignon.

98 cases produced

#### **2013 Zinfandel Shadick Vineyard Dry Creek Valley**

The Shadick is our dark-toned Zin starting with a nose of toasty oak layered with dark plum and blackberry aromas dusted with hints of spice. The silken mouthfeel reveals black cherry, Santa Rosa plum, baking spices and black pepper framed by oak notes. Undertones of creamy mocha enhance the palate, while the spice blend expands in the long finish.

This Zin is a great match with hearty comfort food like meatloaf served with garlic mashed potatoes, or grilled pork or chicken sausages served over a bed of creamy polenta with melted Fontina or Mozzarella.

104 cases produced

## AMIS DU VIN CLUB RECIPE

This recipe is one of my favorite pairings. Although the recipe calls for red currant jelly, when blackberries are in season, I add a few of them in as well. The currant and blackberry flavors work well together and enhance the flavors of the Zinfandel. Enjoy!

### **PAN SEARED PORK CHOPS WITH ZINFANDEL CURRANT SAUCE**

4 Pork chops 1" thick

2T olive oil

3/4 c. Deux Amis Zinfandel

3 T minced onions

2 T balsamic vinegar

1 c. beef stock

3 T currant jelly

2 T brandy

3 T butter- room temp

Salt & pepper

In saucepan bring Zinfandel, onions, vinegar and beef stock to a boil. Reduce by half, set aside. In large skillet cook chops in olive oil, 2-3 min. per side till almost done. Add wine reduction, brandy and currant jelly to pan. Heat through, swirl in butter. Salt and pepper to taste. Serve with rice pilaf and veggie. Serves 4.

Pair with a Deux Amis Zinfandel, and share some with the cook during the meal prep, too.





## Wine List Spring 2016

### *Wine Club Members Only*

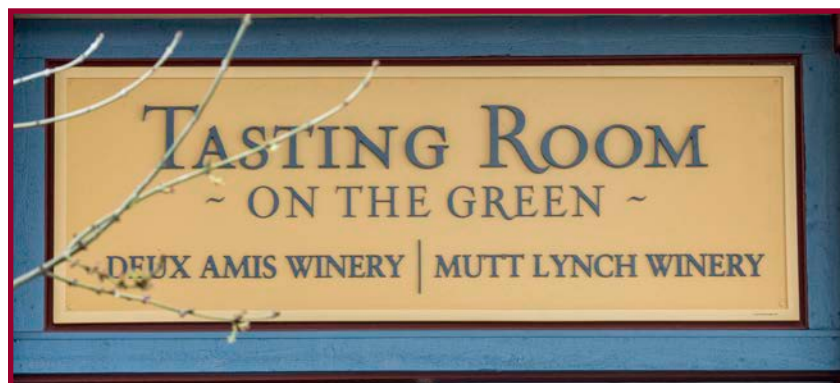
*15% discount on 6-11 bottles • 25% discount on 12 or more bottles • 30% discount on 3 or more cases*

	<i>Retail Price</i>	<i>15% Disc.</i>	<i>25% Disc.</i>	<i>30% Disc.</i>
<b><i>New Releases</i></b>				
2013 Zinfandel Halling Vineyard	\$30	25.50	22.50	21
2013 Zinfandel Manasseh Vineyard	\$30	25.50	22.50	21
2013 Zinfandel Shadick Vineyard	\$30	25.50	22.50	21
<b><i>Current &amp; Past Releases</i></b>				
2012 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2012 Zinfandel Halling Vineyard	\$28	23.80	21	19.60
2012 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2012 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
2012 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
Ducks a Miss*	\$12	n/a	n/a	n/a
<b>2011 Zinfandel, Sonoma County</b>	<b>Special Club "Blow Out" Price of \$144/case!</b> <i>(discount price only on full cases)</i>			
<b>2008 Zinfandel Shadick Vineyard</b>	<b>Special Club "Blow Out" Price of \$198/case!</b> <i>(discount price only on full cases)</i>			

*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 that we can share with you.*

\*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](http://www.deuxamiswines.com), by sending an email to [friends@deuxamiswines.com](mailto:friends@deuxamiswines.com), or by calling 707-431-7945. Thank you for your support!



**Open Monday - Saturday 11 - 6, Sunday 12 - 5**

Tasting Room: 9050 Windsor Road, Windsor, CA 95492 ☞ P.O. Box 1664 ☞ Healdsburg, CA 95448  
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