



Amis du Vin Newsletter

Autumn Greetings Amis du Vin!

Another year is racing by and there has been a lot going on at Deux Amis and around the area, so I have plenty of news to share with you. But first, let's talk about the wines in your club shipment.

IN THIS SHIPMENT

Your fall shipment includes the Zinfandel, Sonoma County and Petite Sirah, Vyborny Vineyards, both from the stellar 2012 vintage. These wines have solid structures and beautiful fruit, typical of the vintage, and can benefit from additional bottle aging or decanting before enjoying.

Pairing either of the wines with the Savory Short Ribs recipe on page 3 will have your mouth watering for more. I love the way the spice essence in the Sonoma County Zinfandel complements the spicy flavors of the short ribs. Makes me hungry just remembering this delicious match.

HARVEST NEWS

Harvest 2015 will be remembered for being early, compact and intense. The fourth year of drought and unseasonably warm weather in early spring played major roles in the vintage. The Sonoma County Winegrowers August harvest update said it best:

"Farmers have been challenged this year by a warm winter, a cool spring and a couple of summer heat waves that will likely result in a high-quality vintage but a smaller yield compared to the last couple of record breaking vintages."

Mother Nature gave us some tough circumstances to deal with in 2015, but the good news from it all is that even though the crop was light, the fruit was exceptional. A lighter crop meant the vines concentrated their efforts into the remaining grape berries, giving them the intensity we love to see. It will be a few years before we can enjoy the results, but it will be worth the wait.

WINE NEWS

Our 2012 Cabernet Sauvignon, Dry Creek Valley was officially released in June. With the warm summer weather—and we had plenty of it—Cab wasn't always our first choice to pull from the cellar. Now, with the onset of cooler weather and holiday gatherings, it's time to refocus on the Cabernet.



Port varietals being punched down during fermentation.

My other big wine news is that this harvest I brought in Tinta Cao, Tinta Madeira, and Touriga, all Portuguese varietals, to produce my first ever Port! The photo above shows these grapes being punched down during the fermentation process. Again, we'll all need to be patient to taste the outcome, but I promise it will be worth the wait.

TASTING ROOM UPDATES

On September 12th, another fire broke out in Lake County, which became known as the Valley Fire. Lake County, which borders Sonoma County to the north, had already experienced two major fires this summer, but this one was the biggest and most devastating to the human and animal population for that county. Our hearts went out to the thousands of people who were displaced, many of them losing their homes and all of their worldly possessions. We wanted to lend a hand, so we hosted a fundraiser in our Tasting Room on the Green in Windsor and raised much needed funds for the victims of the Valley Fire. If you'd also like to contribute, please go online to www.lakecountywinegrape.org/LCR or the Lake County Rising Facebook page at www.facebook.com/LakeCountyRising or send a check made payable to "Lake County Rising Fire Relief Fund" to P.O. Box 530, Kelseyville, CA 95451.

TASTING ROOM HAPPENINGS

Come by the Tasting Room on the Green in Windsor on Thanksgiving weekend for our annual **Holiday Open House**. We'll be celebrating the kick-off of the holiday season on **Friday and Saturday, Nov. 27th and 28th from 12 noon to 5 p.m.** each day. It is the perfect time to try our new releases, including the 2012 Cabernet Sauvignon, and stock up for the holidays and select a few gifts for the wine lovers on your list.

Our **Wine and Chocolate Pairing** in the tasting room has been a huge hit! If you haven't tried it, I encourage you to come by. Now that we have it down, no reservations are required. The cost is \$25 for one person, or \$40 for two. Allow a little extra time for this decadent pairing, but it will be worth your time.

PARTING WORDS

As we approach the close of another year, I want to thank you, my faithful *Amis du Vin*, for keeping Deux Amis as a part of your life. I truly appreciate your support.

Hope to see you soon.

Cheers - *Phyllis*

p.s. If you have a change in your shipping address, email address or credit card, please let us know. We want to make sure you get your club shipment without any snags.



TASTING NOTES

2012 Zinfandel Sonoma County

Deep, ripe dark berry aromas wrapped with toasty oak and traces of dusty tannins entice that first sip. The delicious flavors that follow do not disappoint. A core of bright black raspberry starts and finishes the wine, while mocha, cocoa and spice notes thread through as it glides across the palate. Striations of oak and a buoyant acidity add complexity and depth. The flavors expand in the finish and linger as you contemplate your next sip.

Enjoy pairing this classic Zin with a sausage-laden puttanesca, or pork tenderloin with a Zinfandel and black raspberry reduction.

504 cases produced

2012 Petite Sirah Vyborny Vineyards Alexander Valley

Gentle toasty oak aromas blend with dark mixed berries, plum and a coffee essence. The entry reveals a dark beauty that offers juicy, ripe blackberry laced with cocoa, vanilla and just a hint of espresso. Integrated oak and bracing acidity frame this robust wine. If enjoyed before mid-2016, we recommend decanting for up to an hour before serving. Your patience will be rewarded.

Try pairing with lamb stew, or a slow-cooked roast of beef with root vegetables seeped in the au jus, and for dessert, savor with a slice of flourless chocolate cake.

75 cases produced

AMIS DU VIN CLUB RECIPE

My sister-in-law Cherie shared this recipe with me, and now I'm sharing it with you. If you'd like to share a favorite recipe made using Deux Amis wine, please send it to me at friends@deuxamiswines.com. Please include a sentence or two about how the pairing came to be and we can feature it in an upcoming newsletter.

SAVORY SHORT RIBS

Serves 6

1 can (35 oz.) Italian plum tomatoes, drained and chopped

½ c homemade beef stock or canned broth

4 cloves of garlic, minced

4 T chopped fresh Italian (flat leaf) parsley

1 T chopped fresh rosemary leaves

½ t ground cinnamon

¼ c olive oil

5 ½ to 6 lbs of short ribs of beef (allow approximately 1 pound of raw short ribs per person)

1 t coarsely ground black pepper

1 large onion, halved and slivered

½ c Deux Amis Sonoma County Zinfandel

Preheat the oven to 350°.

1. In a bowl, mix together the tomatoes, stock, garlic, parsley (reserve 1 tablespoon for later), rosemary and cinnamon. Set aside.
2. Heat the olive oil in a medium-sized skillet, and brown the short ribs on all sides over medium heat. Sprinkle the ribs with pepper while browning. After the ribs are browned, place them in a shallow baking pan.
3. Add the onion to the skillet and cook for 3 minutes while stirring them. Add the onions to short ribs in the baking pan. Pour the Zinfandel into the skillet and bring to a boil, scraping up any browned bits. Pour the wine over the ribs and onions.
4. Pour the tomato, herbs and spice mixture over the ribs, and stir well.
5. Cover the baking pan with foil, and then bake for 2 ½ hours. Baste with the liquid in the pan two or three times while the ribs are cooking. Be sure to replace the foil after each basting.
6. After 2 ½ hours, remove the foil and bake uncovered for 15 minutes.
7. Take the pan from the oven. Remove the ribs to a serving platter with sides, or a shallow bowl. Skim off any excess grease from the sauce in the pan, and then pour the thick tomato-onion sauce over the ribs. Sprinkle with the reserved tablespoon of parsley and serve with your favorite potato, pasta, polenta or rice side dish, and of course, Deux Amis Zinfandel.





Wine List Fall 2015

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>				
2012 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2012 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
<i>Current & Past Releases</i>				
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 Cabernet Sauvignon Dry Creek Valley	\$40	34	30	28
Ducks a Miss*	\$12	n/a	n/a	n/a

2010 Zinfandel, Sonoma County

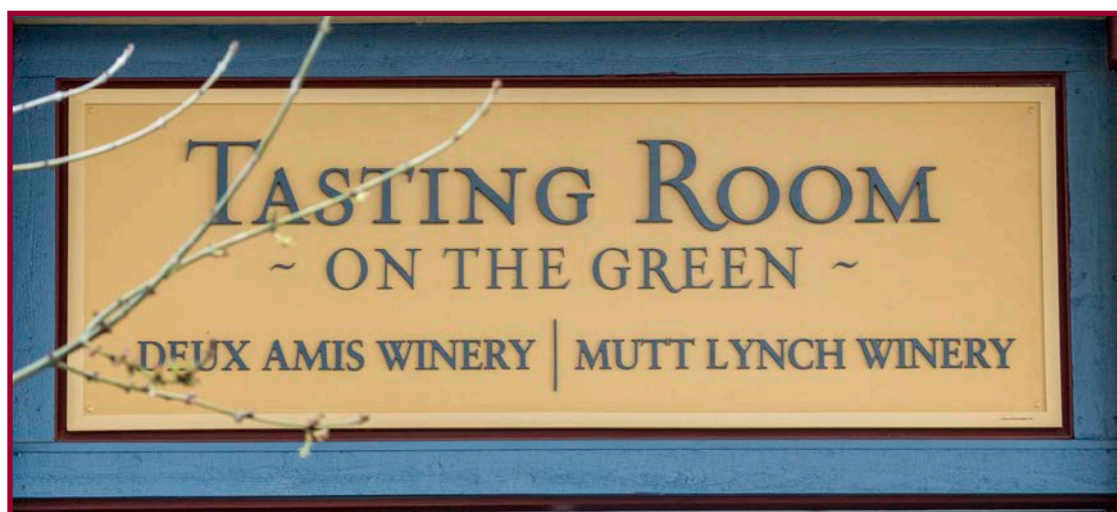
Special Club "Blow Out" Price of \$144/case!

(discount price only on full cases)

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

*No discounts on Ducks a Miss, but it 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!



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