



FALL 2018 WINE CLUB SHIPMENT

2015 Zouzounis Zinfandel Dry Creek Valley

Traces of ground black pepper weave through alluring aromas of ripe boysenberry, blackberry and juicy plum. The bright entry reveals cherry and black raspberry amid subtle layers of dark chocolate, spice box and espresso. Though the mouthfeel is slightly creamy, what gets your attention is the spicy pepper on the texture that increases as it lingers in the finish.

This refined Zin pairs well with pork tenderloin with roasted cherries and shallots, or penne with chicken and vodka cream sauce. *285 cases produced*

2015 Zouzounis Petite Sirah Vyborny Vineyards · Alexander Valley

Deep, dark tones of black fruit edged with spice notes fill the nose. A bright entry showcases a concentrated blend of black currant, ripe cherry and plum with traces of huckleberry and dried violet. Supple tannins and integrated fine-grained oak quietly frame the delicious flavors as they linger.

This stylish wine holds its own when paired with hearty fare like Persian lamb stew, or lasagna roll-ups stuffed with sausage, spinach, ricotta and mozzarella. *260 cases produced*

2015 Rafina Raymond Burr Vineyard · Dry Creek Valley

This port-style wine was fortified with brandy to stop fermentation to achieve the perfect level of sweetness. My 2015 Rafina is a field blend of Tinta Cao, Tinta Madera, and Touriga Portuguese, which are all traditional Portuguese grape varieties often used to make port. Aged in French oak for 18 months, Rafina exhibits classic flavors of blackberry and chocolate.

A perfect after dinner sipper served with almonds and a pungent blue cheese. *110 cases produced*

Dear Amis du Vin,

As you can see, we've made a few more changes. We've streamlined the wine club newsletter to focus on the wines included in the shipment and a recipe that will pair with one or more of the shipment wines.

I'm working on a new tasting room location! The required paperwork is in, and now I'm waiting for the very slow approval process to be completed. We hope to hear back any day now that we have a green light. I'll send you an email as soon as we are open again for tasting, purchases and wine pick-up.

In the meantime, if you have wine to pick up, please give my wine club coordinator, Kathy Mooney, a call at 707-431-7945 x101. Kathy will work with you to coordinate a time and place you can retrieve your wines.

I am forever grateful for your continuing support, and wish you a wonderful holiday season.

*Cheers,
Phyllis*

Pork Tenderloin with Roasted Cherries and Shallots

This entrée is the perfect pairing for the 2015 **Zouzounis Zinfandel**, and matches equally well with my Petite Sirah.

Serves 4

Total time 1 hour 45 minutes



2 T canola oil, divided
3/4 t kosher salt, divided
1/2 t black pepper
1/2 t ground cumin
1/8 t ground cinnamon
1 lb. pork tenderloin, trimmed
3 large shallots, quartered
8 oz fresh cherries, pitted and halved (can use frozen or canned)
1/4 c low-sodium chicken stock
2 T balsamic vinegar
1/2 t brown sugar
1 T butter
1/4 c coarsely chopped fresh flat-leaf parsley

Brine pork for 1 hour with 2 quarts of water 1/4 cup of kosher salt and 1/4 cup of sugar. Preheat oven to 425°

Heat a large ovenproof skillet over medium-high heat. Add 1 tablespoon oil; swirl to coat. Combine 1/2 teaspoon salt, pepper, cumin, and cinnamon. Rub pork evenly with spice mixture. Add pork to pan; sauté 4 minutes. Turn pork over; place pan in the oven and bake at 425° for 15 minutes or until a thermometer registers 140°. Remove pork from pan; place on a cutting board (do not wipe out pan). Let pork rest for 10 minutes while you make the shallot-cherry sauce. After the pork rests, cut into thin slices.

Add remaining 1 tablespoon oil to pan; swirl to coat. Add shallots and cherries; sprinkle with remaining 1/4 teaspoon salt. Place pan in oven; bake at 425° for 10 minutes (do not turn cherries). Carefully remove pan from oven; place over medium-high heat. Stir in stock, vinegar, and sugar; bring to a boil. Cook 4 minutes or until liquid is syrupy. Remove from heat; stir in butter. Serve cherry mixture with pork; sprinkle with parsley.

Enjoy with the 2015 Zouzounis Zinfandel.