



FALL 2020

WINE CLUB SHIPMENT

2017 Zouzounis Sangiovese Giannecchini Vineyards · Mendocino County

This inaugural release of Zouzounis Sangiovese delivers aromatics of bright red fruit laced with minerality and spices. The brightness continues on the palate, where buoyant acidity accents the delicious blend of Bing cherry and ripe strawberry mingled with traces of plum and fine herbs. An underlying spiciness is revealed in the long finish and lingers on.

This refreshing, lighter-styled red wine pairs beautifully with chicken cacciatore or greek lamb chops.

85 cases produced \$36

2015 Zouzounis Zinfandel Dry Creek Valley

This classic Dry Creek Valley Zin is from grapes grown in the Shadick Vineyard. The wine is produced in a traditional open-top fermenter, and then aged for 18 months in small oak barrels.

Traces of ground black pepper, smoky oak and earth notes 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 holds 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 \$36

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 \$32*

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Greetings Amis du Vin,

Happy Holidays! Although we've all faced many challenges in 2020, I find so many things for which I'm grateful.

I'm grateful for all of my loyal Wine Club members who continue to appreciate my wines, and also for those who were able to visit my tasting room this past year.

Since traveling hasn't been possible for so many of you, I've decided to do something special with this Club shipment. I'm sharing four of my current release wines, giving you a chance to taste them again, enjoy them for the holidays, and maybe entice you to stock your cellar with more of them before they're sold out.

The tasting room is still open weekends by appointment from noon to 4 pm. Happy to host you if you're in the area for a private, socially distanced tasting, or to schedule curbside pickup.

Wishing you & yours a blessed holiday season and good health in 2021.

Phyllis

Zouzounis Wines (formerly Deux Amis) · P.O. Box 1664 Healdsburg, CA 95448

friends@deuxamiswines.com · 707-431-7945 · www.zouzouniswines.com

Tasting Room: 7680 Bell Road Windsor, CA

Garlic Herb-Stuffed Pork Chops

This is a delicious and rather decadent treat to enjoy during the holidays with your favorite bottle of Zouzounis wine!

Makes 8 pork chops

16 oz. cream cheese, softened
1 t. black pepper, freshly ground
1 T. garlic powder
¼ c. fresh chives, chopped
1 c. shredded provolone cheese
4 strips bacon, cooked and crumbled
8 boneless pork chops
Salt, to taste
Pepper, to taste
2 c. flour
3 eggs, beaten
2 c. panko breadcrumbs
4 T canola oil

Preheat oven to 350°F.

In a large bowl, combine cream cheese, pepper, garlic powder, chives, provolone, and bacon, stirring until thoroughly mixed. Set aside.

Season all sides of the pork chops with salt and pepper.

Carefully cut a pocket through the side of the pork chop in order to create a cavity. Stuff the cavity with a generous spoonful of the cream cheese mixture and press around the edges of the pork to seal it in. Repeat with the remaining pork chops.

Dip the stuffed pork chops in the flour, shaking off excess, then the egg, then the breadcrumbs. Repeat with the remaining pork chops.

Heat the oil in a pan over medium heat. Fry the pork chops for about one to two minutes, then flip. Remove from the heat and bake for 15-20 minutes, until cheese is bubbling and starting to brown.

Serve with your favorite Zouzounis wine!

Wine Club Shipment (cont.)

2015 Zouzounis Rafina Raymond Burr Vineyard · Dry Creek Valley

This port-style wine was fortified with cognac 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 \$48*

