

**FALL 2021**  
**WINE CLUB SHIPMENT**

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*Greetings Amis du Vin,*

*This year has gone by so quickly, and although we've had our ups and downs, we're hanging in there and grateful for every day.*

*Harvest was almost ideal this year. The crops were all a bit lighter than normal, but the fruit was perfect. It was a year where we didn't have any extended heat waves, and we were blessed to have no local fires, and no smoke to deal with. We couldn't have asked for more.*

*We're excited to announce we made a 2021 Sauvignon Blanc from Dry Creek Valley, which will be released in the coming year. Again, these grapes couldn't have been better and I'm really excited to share the wine with all of you very soon.*

*Now on to the wines in this shipment. We introduced a new wine in the spring, the 2018 Locavore Vineyard Zinfandel. The feedback was so positive we decided to pre-release the 2019 Locavore Vineyard Zin for the fall shipment. Though delicious now, the wine is still young, so we recommend you decant it or let it breathe a bit before sipping.*

*The second wine is one you might not have tried in a while, the 2015*

**2019 Zouzounis Zinfandel**  
**Locavore Vineyard · Mendocino County**

A tempting creamy oak essence engages the nose, and is quickly followed by fragrant violet blossom and spicy plum pudding aromas. The smooth entry reveals black raspberry and ripe juicy plum mingled with hints of fig and Anjou pear. A lightly spiced texture of subtle white and black pepper along with a blend of brown baking spices gently frames the fruit flavors. Notes of white floral and cocoa join mocha-laced oak in the expansive finish.

This is an easy wine to pair with your favorite foods. Try it with creamy steak fettuccini, or pork tenderloin with cherry tomato, red onion and arugula. *82 cases produced \$40*

**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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*Vyborny Vineyards Petite Sirah. This hearty wine will be perfect for the cold winter nights ahead.*

*We were thrilled to be able to reopen the tasting room this summer, and happy to see so many of you again. Tasting continues to be by appointment on Saturday and Sunday. Appointments are available between 11:00 and 3:00, and we do request that you contact us in advance. To book a tasting appointment, please call 707-431-7945, ext. 101 or 102, or email us at [kathy@deuxamiswines.com](mailto:kathy@deuxamiswines.com).*

*As we are just days away from the start of the holiday season, I hope yours is joyous and filled with friends, family and good cheer, plus plenty of Zouzounis wines!*

*Cheers,  
Phyllis*

# Creamy Steak Fettuccine

Serves 3

Creamy, delicious and hearty, this steak and pasta comfort food meal will pair perfectly with any of the Zouzounis wines, and especially the Locavore Vineyard Zinfandel.

12 oz. fettuccine

Kosher salt

1 lb. sirloin steak

2 T. butter

Freshly ground black pepper

2 garlic cloves, minced

Balsamic glaze for drizzling

2 T. all-purpose flour

1 T. Freshly chopped parsley

1 ½ c. halved cherry tomatoes

2 c. milk

½ c. freshly grated Parmesan

2 c. baby spinach



In a large pot of boiling water, cook pasta per package directions. Drain and set aside.

Flavor steak generously with salt and pepper. In an ex-large skillet over medium-high heat, cook steak until your required doneness, 3 minutes per side for medium-rare. Transfer to a plate to let rest for 10 minutes, and then thinly slice.

While the steak is resting, make the sauce by adding butter to the skillet and melt. Add garlic to melted butter, and cook until fragrant, about one minute.

Mix in flour and cook for one minute, then add milk and simmer until thickened, about five minutes. Add parsley and Parmesan cheese, stir in thoroughly. Add tomatoes and cook down for 2 minutes.

Add cooked pasta to the sauce and toss until coated. Add spinach and toss until wilted.

Top with sliced steak and drizzle with balsamic glaze.

*Note:* If you don't have time to make the sauce, you can substitute a jar of your favorite Alfredo.

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