



## Amis du Vin Newsletter

Spring 2014

### Greetings Amis du Vin!

So much has happened at Deux Amis since our last newsletter, it is hard to know where to begin, so we'll start with the wines and work our way through our news.

#### ALL ABOUT ZIN

This spring you're receiving three **2011 Deux Amis single vineyard Zins—Halling, Shadick and Manasseh**. Single-vineyard designated Zins let you experience how the "sense of place" or *terroir* is expressed in each wine. These distinctly different Zins each reflect the *terroir* of Dry Creek Valley with the trademark Zinful berry and black pepper essence. Although food pairings are listed with the tasting notes, each Zin goes with almost any meal you can think of and some you haven't discovered yet.

#### NEW TASTING ROOM ON THE GREEN

In March, Deux Amis joined forces with our good friends from Mutt Lynch to open a tasting room in Windsor, located a few minutes south of Healdsburg. The production facility remains on Limerick Lane, and by appointment tastings can be held at there. Between the damp conditions in the cellar and permit restrictions, that location proved challenging



Phyllis & Brenda (Mutt Lynch) at the Tasting Room Grand Opening

to host visitors or events, so it is wonderful to have a new tasting room.

I'm at the new tasting room most weekends, and can meet you there for a tasting if you give me a little advance notice. It is a great space and ideal for Deux Amis moving forward.

#### NEW WEBSITE

Although it is a work in progress, the new Deux Amis website and shopping cart are up and running. If you haven't seen the new website, please check it out. You can now order directly from the site, and get the most current information on what is going on at the winery.



A View of the New Deux Amis Website

#### PICK UP PARTY ON THE GREEN

The next club pickup party will be Saturday, June 7th from 12 – 5 at the new Tasting Room on the Green in Windsor (9050 Windsor Rd., Windsor, CA 95492). This is your chance to see the new tasting room, taste the new releases and reacquaint your palate with all the current release wines, too.

If you aren't able to come by on June 7th, and would like to schedule another time to pick-up your wines, just drop me an email letting me know what would work best for you.

Thank you again for remembering to update your contact and credit card information on the website.

Looking forward to seeing you soon!

Cheers ~ *Phyllis*

## TASTING NOTES

### **2011 Zinfandel Halling Vineyard Dry Creek Valley**

Inviting aromatics of vine-ripened black raspberry generously dusted with finely ground pepper merge with opulent oak notes. Bright acidity, rich with a ripe berry essence, bursts on the palate and stays into the finish. Youthful raspberry and dark cherry flavors seamlessly blend with black pepper and threads of oak and tannin to create an ideal food pairing wine.

Try our Halling Zin with a plate of smoked dry rubbed ribs with a side of potato salad and slaw, or pork tenderloin cutlet with a rosemary Dijon sauce.

105 cases produced

### **2011 Zinfandel Shadick Vineyard Dry Creek Valley**

Dark-toned aromas show the other side of Zinfandel—rich, brooding and, as always, delicious. The easy entry reveals a smooth, opulent texture with a spark of brightness appearing mid-palate. Dark, spicy flavors of brambly blackberry, plum, white pepper and toasty oak provide a luscious essence that lingers into the finish.

This well-balanced Zin will pair well with all the courses of your meal—from the artisan cheese appetizer platter to the Chateaubriand with béarnaise and pommes frites to the decadent chocolate dessert.

101 cases produced

### **2011 Zinfandel Manasseh Vineyard Dry Creek Valley**

Complex, layered aromas of ripe brambly berry laced with spicy pepper and toasty vanillin oak hint at the flavors to follow. A smooth entry offers black raspberry pie mingled with Santa Rosa plum and Tellicherry black pepper. The layers reveal a trace of cocoa among the integrated toasty oak, spicy tannins and luscious fruit essence.

Enjoy this wine with your favorite lasagna, a juicy grilled steak or while enjoying a box of gourmet chocolates with the best of friends.

110 cases produced



## AMIS DU VIN CLUB RECIPE

This recipe is a gift to all of you from club members Rita and Michael Manowski. Please send in your favorite recipes paired with Deux Amis wines. It is fun to share them with all the Amis du Vin members.

### POACHED PEARS WITH TAHITIAN VANILLA BEAN ICE CREAM

**Prep Time:** 2 days

2 bottles of Ducks A Miss  
(or another of your favorite Deux Amis wines)  
1/2 c. sugar  
Orange zest  
2 cinnamon sticks

4 whole star anise  
8 cloves  
8 Bosc Pears  
Tahitian vanilla bean ice cream or gelato  
Fresh mint

#### Steps ~ Day 1:

In a large pot, add wine, sugar, orange zest, cinnamon, star anise, and cloves. Stir.  
Bring to a boil, stirring occasionally.  
Once boiling, reduce to a simmer.  
Peel the pears. Core out the bottom with a melon baller.  
Keep stem in tact.  
Add pears to the wine.  
If pears are not fully submerged, add water to cover.  
Cover with lid and simmer on low for 30 minutes until slightly soft (test with a knife) and taking on color.  
Remove pears from liquid, put in a large bowl and cool.  
Strain the liquid and cool.  
Pour cool liquid over cool pears.  
Cover with plastic and refrigerate overnight.

#### Day 2:

The next day, the pears will be dark purple and delicious.  
Remove the pears from the wine broth and keep cool.  
Pour the broth into a kettle, and reduce it to about 20% of its original volume. Chill the reduced sauce.  
Serve one pear per person with a scoop of homemade or high-quality Tahitian vanilla bean ice cream or gelato.  
Drizzle the chilled sauce over pears and ice cream.  
Garnish with a sprig of mint.

Serve with a glass of Deux Amis Zinfandel or Ducks A Miss.







## Wine List Spring 2014

### *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>				
2011 Zinfandel Halling Vineyard	\$28	23.80	21	19.60
2011 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2011 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
<b><i>Current &amp; Past Releases</i></b>				
Ducks a Miss*	\$12	n/a	n/a	n/a
2010 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2009 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2009 Zinfandel Dry Creek Valley	\$28	23.80	21	19.60
2010 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2009 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2009 Zinfandel Halling Vineyard	\$28	23.80	21	19.60
2010 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
2010 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
2009 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60
2008 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60

\*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!



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