



Amis du Vin Newsletter

Spring 2018

Greetings Amis du Vin!

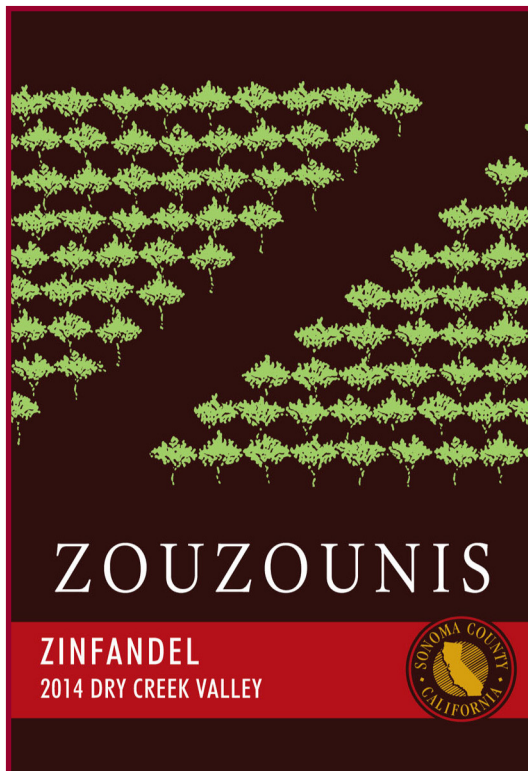
Thanks for your patience, as our spring club shipment is slightly later than in past years.

Deux Amis is going through some transitions currently; all good, and I hope they will be as positive for you as they have been for me. But before I get into all the news, let's talk about the wines in your club shipment.

IN THIS SHIPMENT

In the fall newsletter, I introduced my new label, Zouzounis, and let you know you'd be seeing more wines coming your way under this label. In this shipment, you'll be enjoying my 2015 Zouzounis Petite Sirah Vyborny Vineyards Alexander Valley and 2014 Zouzounis Zinfandel Dry Creek Valley. And, I'm thrilled to share with you the '14 Zouzounis Zinfandel was awarded a Gold Medal at The Press Democrat's North Coast Wine Challenge. Hope you enjoy it as much as the judges did!

As I produce more wines under the Zouzounis label, I'm depleting the inventory of the Deux Amis wines, and have only few remaining. Because my single-vineyard Zinfandels have always been a favorite, I'm including them as part of this shipment. If you love these wines, please be sure to reorder them soon. If



Gold Medal Winner at the North Coast Wine Challenge

you look at the last page of the newsletter, you'll see a list of the remaining Deux Amis wines.

Going forward, I'll be adding some new varietals and blends into the mix, but promise to keep the ever-favorite Dry Creek Valley Zinfandel and Vyborny Petite Sirah. Although the brand name and label is changing, it will continue to be the same winemaker (me) and the same great wines!

TASTING ROOM TRANSITIONS

A few months ago, I decided to leave the Tasting Room on the Green and transition into a space of my own. The process has taken longer than expected, but I hope to announce my new space very soon. In the meantime, various friends have offered locations where I might do by-appointment tastings, or allow club members to pick up club shipments or wine orders.

For now, if you are a pick-up club member, please email me (friends@deuxamiswines.com) and we will sort out getting your shipment to you asap. You are also welcome to call me at 707-431-7945, and I'll get back to you as soon as I can.

UPDATE ON MY WORLD

My passion and continued goal is to make wine. It is what I love to do, what drives me. Amid making wine, I'm also continuing my intense physical therapy as I rehab after my stroke. This therapy, known as Neuro-Integrative Functional Rehabilitation And Habilitation or Neuro-IFRAH®, retrains the brain pathways to relearn how to function after a stroke or brain injury. Although my progress is slow, the great news is I continue to improve.

A NEW FACE

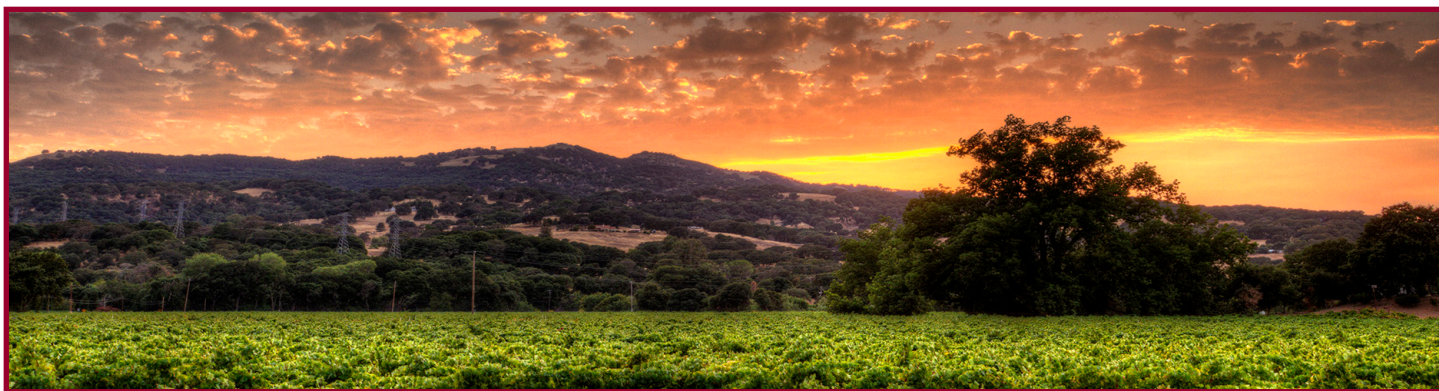
Between focusing on my rehab and winemaking, I've realized I needed more help, and have added someone to help me with the club. If you get an email or call from Kathy Mooney, she is indeed working with me. I'm very happy that Kathy has agreed to help me out, and I know you'll enjoy working with her as well.

IN PARTING...

If you've had change of shipping or mailing address, new email, phone number, or updated your credit card, please let me know so I can ensure you'll continue to hear from me and receive your club shipments.

Finally, I want to personally thank each and every one of you who remains a loyal club member, and has hung in there with me during this past year of challenges.

Cheers ~
Phyllis



NEW RELEASES — ZOUZOUNIS WINES

2014 Zinfandel, Dry Creek Valley, Sonoma County

An intriguing dark berry nose is laced with freshly cracked pepper along with hints of caramel, vanilla and spice box. The velvety entry and mouthfeel quickly reveal a spice-laden texture that envelops the luscious core of black cherry and blackberry with a trace of bright raspberry. Delicious toasted oak and molasses notes weave through the rich, deep flavors, adding depth and dimension to this classic Dry Creek Valley Zin.

Here is a wine that begs to be paired with barbecued meat, like Texas brisket, St. Louis ribs or Memphis BBQ chicken. No matter what type of barbecue you pair it with, you'll be lovin' the combination.

150 cases produced

2015 Petite Sirah, Vyborny Vineyards, Alexander Valley, Sonoma County

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

DEUX AMIS WINES

2014 Zinfandel Halling Vineyard, Dry Creek Valley, Sonoma County

Dark toned aromatics offer a glimpse of the depth of flavors that follow. The satiny mouthfeel showcases an elegant blend of vanillin cherry, blackberry and raspberry lightly dusted with black pepper. The integrated structure gently embraces the wine and provides a nuanced dimension in the long finish.

2014 Zinfandel Manasseh Vineyard, Dry Creek Valley, Sonoma County

The initial black raspberry aromas are quickly followed by a tempting burst of black pepper—the classic nose for a Dry Creek Valley Zin. The smooth almost juicy mouthfeel reveals fresh blackberry and bright cherry gently laced with spicy pepper, which linger into the finish. Supple tannins and oak notes provide structure and balance. This easy sipping wine can be enjoyed now or cellared for a year or two.

2014 Zinfandel Shadick Vineyard, Dry Creek Valley, Sonoma County

An enticing aromatic blend of cherry, raspberry and subtle earthiness is accented with spicy black pepper. The round entry and smooth mouthfeel lead into an intense beam of ripe cherry mingled with subtle raspberry, vanillin oak and white pepper. Mid-palate a punch of fresh-cracked pepper bursts in and quickly integrates with the fresh flavors as they linger. With bottle aging, the tannin-oak structure has seamlessly merged with the luscious flavor, supporting the wine and enhancing the tasting experience.

AMIS DU VIN CLUB RECIPE

This delicious entrée pairs beautifully with all my wines, but I especially enjoyed it with the '15 Vyborny Petite Sirah.

SPICED PORK TENDERLOIN WITH CHERRY-THYME PAN SAUCE

Serves 4

1 t. ground coriander	1 ¼c. Zouzounis Petite Sirah or Zinfandel
Kosher salt, freshly ground black pepper	1 T. balsamic vinegar
2 pork tenderloins (about 2 lbs. total)	1 T. sugar
2 T. olive oil	1 (10-oz.) package frozen dark sweet cherries, thawed, halved (about 2 c.)
1 large shallot, thinly sliced lengthwise (about 1 c.)	1 T. cold unsalted butter
10 sprigs thyme	

Combine coriander, 1 t. salt, and 1/4 t. pepper in a small bowl. Rub pork with spice mixture.

Heat oil in a 12" heavy skillet over medium-high until hot but not smoking. Reduce heat to medium and cook pork, turning occasionally, until meat is browned on all sides and an instant-read thermometer inserted diagonally into the center of each tenderloin registers 145°F, 20–25 minutes. Transfer pork with tongs to a cutting board (do not wipe out skillet) and let stand 10 minutes.

Meanwhile, cook shallot and thyme in skillet, stirring, until softened and lightly golden, about 2 minutes. Add wine, vinegar, and sugar. Bring to simmer and cook, scraping up any browned bits and stirring frequently, until liquid is reduced by about half and shallots are tender, about 4 minutes. Stir in cherries, any accumulated juices, and 3/4 tsp. salt and cook 1 minute. Remove from heat, add butter, and swirl skillet to combine. Pluck out thyme sprigs, and then season with salt and pepper. Slice pork and serve with the sauce.





Wine List Spring 2018

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>Zouzounis New & Current Releases</i>				
2014 Zouzounis Zinfandel Dry Creek Valley	\$36	30.60	27	25.20
2015 Petite Sirah Vyborny Vineyards	\$35	29.75	26.25	24.50
2015 Zouzounis Rafina (Port) Raymond Burr Vineyards, Dry Creek Valley	\$48	40.80	36	33.60
<i>Deux Amis Wines</i>				
2014 Zinfandel Halling Vineyard Dry Creek Vly.	\$30	25.50	22.50	21
2014 Zinfandel Manasseh Vineyard Dry Creek Vly.	\$30	25.50	22.50	21
2014 Zinfandel Shadick Vineyard Dry Creek Vly.	\$30	25.50	22.50	21
2014 Petite Sirah Vyborny Vineyards Alexander Vly	\$32	27.20	24	22.40
2014 Pinot Noir, Donnelly Creek Vineyard, Anderson Valley	\$38	32.30	28.50	26.60

There is a limited quantity of the remaining Deux Amis Wines. If you'd like to put a few more bottles in your cellar, you can order them online at www.deuxamiswines.com, send me an email to friends@deuxamiswines.com, or call 707-431-7945 to place your order. Thank you for your support!

