

FALL 2023
WINE CLUB SHIPMENT



Season's Greetings mon Amis du Vin, I'm very excited to be sharing a new wine with you—a Zinfandel from Dry Creek Valley. The fruit comes from a vineyard located on the east side on the valley floor. This fully planted vineyard was sold in 2021 and named by the new owners for their recently born daughter, Harrington.

Harrington Vineyard is planted with old and new vine Zinfandel, along with a small amount of Primitivo, a clonal cousin of Zinfandel. I was lucky to be able to purchase some grapes from the new vineyard owner, and am thrilled with this inaugural release.

My sending you two Zinfandels in your club shipment is to give you the opportunity to compare the differences between the two growing regions—Dry Creek Valley vs. the Hopland area of Mendocino County. Both Zinfandel vineyards produce exceptional fruit, and after decades of making this varietal, I've learned how to select the best vineyards, harvest at just the right time, and let the beauty of each wine shine through with proper cellar and aging

2021 Zouzounis Zinfandel
Locavore Vineyard · Mendocino County

Subtle aromas of a red berry blend mingle with a fusion of earth and toasty oak. The smooth entry quickly reveals red cherry, pomegranate, boysenberry, black currant and just a touch of dried herbs. Delicious threads of vanilla, caramel and mocha weave through the wine, enhancing each sip while adding interest and depth. Seamlessly integrated oak and tannins lend support, while bright acidity showcases the delicious flavors that linger into the finish.

This nicely balanced wine will pair perfectly with eggplant lasagna, or a hearty bowl of minestrone soup sprinkled with fresh grated Parmesan cheese and served with fresh, hot sourdough bread.

105 cases produced \$40

2021 Zouzounis Zinfandel
Harrington Vineyard · Dry Creek Valley

The nose fills with lively aromatics of red berries laced with a dusting of freshly ground pepper and a trace of spiced apple. The bright entry reveals a classic Dry Creek Valley Zinfandel. Savor black raspberry, vivid cherry and dried strawberry interwoven with a gentle yet dark spiciness that expands in the long, lingering finish. The concentrated, juicy flavors are balanced with graceful tannins and subtle oak, creating a luscious Zin you won't want to stop sipping.

Enjoy this delicious wine with herb-crusted rack of pork served with Hasselback potatoes. Or, try it with a Margherita pizza, pork carnitas tacos or lamb curry.

104 cases produced \$40

practices. I'm so pleased with both wines, and look forward to hearing your feedback.

As always, I want to express my gratitude to you and thank you for your continued support. I'd love to see you again soon! To schedule a tasting appointment, please give us a call at 707-431-7945 ext. 101 or 102, or send an email to kathy@deuxamiswines.com.

Happy Holidays!

Phyllis

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

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Tasting Room: 7680 Bell Road Windsor, CA

Herb-Crusted Rack of Pork

Serves 8

Impress your guests with a rack of pork coated in a flavorful mixture of fresh herbs. Serve with porcini mushroom risotto or Hasselback potatoes, along with a Zouzounis Zinfandel. Your guests will be in awe of the complementary flavor pairing.

2 (3- to 4-pound) racks of pork

3 T. olive oil

1 ½ t. salt

7 garlic cloves, minced

1/3 c. chopped fresh basil

1/3 c. chopped fresh thyme

1/3 c. chopped fresh parsley

2 T. coarsely ground pepper

Sauce:

¼ c. butter or margarine, cut up

1/3 c. all-purpose flour

2 (14½-oz.) cans chicken broth

1 T. tomato paste

2 T. chopped fresh sage

¼ t. pepper



Preheat oven to 350°.

Rub pork with olive oil and sprinkle with salt. Stir together garlic, basil, thyme, parsley and ground pepper; press onto pork. Place pork on a rack in a lightly greased broiler pan; cover bone tips with aluminum foil to prevent burning.

Bake at 350° for 1 hour and 15 minutes or until a meat thermometer inserted into thickest portion registers 150°. Transfer pork to a serving tray to rest. The internal temperature will continue to increase as the meat rests. Pour pan drippings into a skillet.

Add butter to drippings; cook over medium heat until butter melts. Whisk in flour until smooth. Cook, whisking constantly, until caramel colored. Gradually whisk in broth, tomato paste, sage and pepper; cook over medium heat, whisking constantly for 2 to 3 minutes or until mixture is thickened and bubbly. Serve the sauce on the side.

You can also skip making a sauce from the pan drippings, and this will still be a delicious entrée.

**Our Tasting Room is OPEN Saturday & Sunday from 1 to 4 pm, or by appointment.
Tasting is complimentary for Wine Club members. Hope to see you soon!**

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