



## SPRING 2019 WINE CLUB SHIPMENT

---

### 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. Still youthful, the wine will benefit from additional bottle aging, or if enjoyed now, decant for 30 minutes before serving.

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

### 2016 Zouzounis Fusion (Inaugural Release) Dry Creek Valley

Fusion is the result of joining two or more things together to form a single entity, incorporating the diverse elements into a unique blend. This red wine is a fusion of Cabernet Sauvignon with three Portuguese grape varieties — Tinta Cao, Tinta Madera and Touriga—that were aged for 18 months in French oak.

The luscious dark berry-filled nose is woven with fine herbs and mineral essence. A soft, easy entry and smooth mouthfeel present opulent flavors of jammy mixed berries with traces of date, fig and orange zest. Notes of tobacco and cedar join delicious dark chocolate, adding layers of interest and depth to the wine. This unique blend offers an exotic taste treat for those looking for a sipper that is fun and different.

Fusion pairs beautifully with blue cheese stuffed dates, spicy barbecued ribs, or a molten chocolate cake.  
260 cases produced

*Dear Amis du Vin,*

*Exciting things are happening for us, including a new wine and a new tasting room!*

*The new tasting room is part of a dynamic new beverage district in Windsor, not too far from our previous location. It is the perfect place for us to pour our wines, and also reconnect with our club members and wine friends.*

**Tasting Room: 7680 Bell Road,  
Windsor, CA ph: 707-431-7945**

*Turn into the driveway at 7680 Bell Road and drive to the back of the property.*

*We'll be open Saturday and Sunday from noon to 5 p.m. Tasting is complimentary for Wine Club members. Sure hope to see you there soon!*

*If you want to pick up wine that you've ordered or a club shipment during the week, please contact Kathy Mooney at 707-431-7945 x101 to make those arrangements.*

*Cheers,  
Phyllis*

# Eggplant Parmesan

This entrée is delicious with the **2016 Zouzounis Fusion**, and pairs equally well with my Dry Creek Valley Zinfandel.

Serves 6



2½ lbs. eggplant, unpeeled,  
halved lengthwise, and sliced  
¼ to ⅓-inch thick  
¾ c. olive oil  
1 T. dried oregano  
Kosher salt and freshly ground  
black pepper  
1 (24-oz.) jar marinara sauce,  
such as Muir Glen  
½ c. julienned fresh basil leaves  
1 lb. fresh buffalo mozzarella,  
thinly sliced  
8 oz. garlic and herb goat  
cheese  
1½ c. freshly grated Italian  
Parmesan cheese

## Topping

1⅓ c. fresh breadcrumbs  
4 garlic cloves, minced  
¼ c. chopped fresh basil leaves  
¼ c. olive oil

Preheat the oven to 400°F and arrange three racks evenly spaced.

Lay the eggplant in one layer on three sheet pans and brush both sides with olive oil, using all the oil. Sprinkle with the oregano, first crushing it lightly in your hands, then sprinkle with 1½ tablespoons salt and 1½ teaspoons pepper. Bake for 15 minutes. Turn the slices and rotate the pans in the oven and bake for another 10 minutes, until tender. Leave the oven at 400°F.

In a 10×14×2-inch ceramic baking dish, spread a third of the marinara sauce. Arrange a third of the eggplant on top in one layer. Scatter a third of the basil, a third of the mozzarella, a third of the goat cheese, and a third of the Parmesan on top. Repeat twice, starting with the marinara and ending with the Parmesan, making sure each layer is evenly distributed.

For the topping, place the breadcrumbs, garlic, and basil in a food processor and pulse to combine. Add the ¼-cup olive oil and 1-teaspoon salt and pulse to moisten the crumbs. Sprinkle the mixture evenly over the dish.

Bake for 45 to 50 minutes, until bubbling and golden brown. Allow to sit at room temperature for 10 minutes before serving with **Zouzounis 2016 Fusion**. Enjoy!