



SPRING 2021 WINE CLUB SHIPMENT

2018 Zouzounis Zinfandel Locavore Vineyard · Mendocino County

Enticing aromatics of juicy red raspberry and fresh cherry are layered with hints of black pepper and oak notes. The easy entry and rich mouthfeel reveal a delicious blend of black raspberry, dark plum and blackberry with a touch of Bing cherry. The slightly spicy texture expands as the wine nears the finish, where gently toasted oak lingers.

A great wine to pair with a summer barbecue of raspberry glazed grilled chicken served with potato salad, or spaghetti aglio e olio. 45 cases produced \$36

2016 Zouzounis Petite Sirah Vyborny Vineyards · Alexander Valley

This classic Petite Sirah vineyard produces stellar fruit year after year, and 2016 was another exceptional vintage from Vyborny Vineyards. The nose is dominated by focused spicy notes of black and white pepper layered over dark ripe fruit. The smooth mouthfeel flows into a core of dark fruit—boysenberry, blackberry and ripe plum—woven with warm brown spices. As the flavors merge and linger, softening tannins and integrated oak appear in the lingering finish. Beautifully aged and drinkable now, this wine could also cellar for a few more years.

A pairing of beef bourguignon served over egg noodles, or rosemary garlic grilled lamb chops will perfectly complement this delicious, robust wine. 85 cases produced \$36

Greetings Amis du Vin,

First, I want to express how grateful I am to my faithful Wine Club members who have stayed with me, especially through this past year of challenges. Thank you!

I'm very excited to share with you a brand new Zinfandel from Mendocino County's Locavore Vineyard. This vineyard is located near Hopland, is owned by a Zouzounis Wine Club member, and was planted by none other than Alex Vyborny.

Vyborny Vineyards Petite Sirah is the second wine in the shipment. Alex's Vyborny Vineyards has been a part of my winemaking for decades, and I'm thrilled to have Alex's viticulture touch on the Zinfandel from Locavore Vineyard as well.

We feel so lucky to be able to invite you back to our tasting room. I've enjoyed the opportunity to pour my wines again, see familiar faces, and catch up with folks. In the coming months, I plan to be open by appointment on the weekends. If you're in

the area during the week, please contact us and we'll see if we can accommodate your schedule.

Our tasting venue will continue to adhere to all the COVID-19 safety protocols, so for now we're pouring outside, but may be moving inside again soon. To book a tasting appointment give us a call at 707-431-7945, ext 101 or 102, or email us at kathy@deuxamiswines.com.

*Cheers,
Phyllis*

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

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Tasting Room: 7680 Bell Road Windsor, CA

Spaghetti Aglio E Olio

Simple yet delicious, or simply delicious, this quick to make pasta dish can be a main course when tossed with cooked, sliced sausages or sautéed prawns before serving. We tried it with our new Locavore Vineyard Zinfandel and found it a match made in heaven, but it pairs well with any of the Zouzounis wines.

Serves 4

Kosher salt

1 lb. dried spaghetti

1/3 c. good olive oil

8 large garlic cloves, cut into thin slivers

1/2 t. crushed red pepper flakes

1/2 c. minced fresh parsley

1 c. freshly grated Parmesan cheese, plus extra for serving



Bring a large pot of water to a boil. Add 2 tablespoons of salt and the pasta and cook according to the directions on the package. Set aside 1½ cups of the pasta cooking water before you drain the pasta.

Meanwhile, heat the olive oil over medium heat in a pot large enough to hold the pasta, such as a 12-inch sauté pan or a large, shallow pot. Add the garlic and cook for 2 minutes, stirring frequently, until it just begins to turn golden on the edges—don't overcook it! Add the red pepper flakes and cook for 30 seconds more. Carefully add the reserved pasta-cooking water to the garlic and oil and bring to a boil. Lower the heat, add 1 teaspoon of salt, and simmer for about 5 minutes, until the liquid is reduced by about a third.

Add the drained pasta to the garlic sauce and toss. Off the heat, add the parsley and Parmesan and toss well. Allow the pasta to rest off the heat for 5 minutes for the sauce to be absorbed. Taste for seasoning and serve warm with extra Parmesan on the side.

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