



## SPRING 2023 WINE CLUB SHIPMENT

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### 2020 Zouzounis Zinfandel

#### Locavore Vineyard · Mendocino County

The Locavore Vineyard produces a unique Zinfandel starting with intriguing aromas of fresh-sliced plum with hints of peach, apricot and a mix of brown spices. The smooth entry quickly flows into a mid-palate of supple tannins, vanillin oak notes and bright acidity, framing the luscious fruit flavors. Santa Rosa plum, blackberry, cherry and traces of cranberry, nectarine, white pepper and cinnamon create a delicious, balanced wine.

Enjoy this Zin with a pairing of cedar-planked salmon served with wild mushroom risotto, or roast pork tenderloin with dried cherries and rosemary. *120 cases produced \$40*

### 2017 Zouzounis Petite Sirah

#### Vyborny Vineyards · Alexander Valley

Deep aromatics of blackberry tart laced with enticing traces of brambly sagebrush and black pepper fill the nose. The smooth entry exposes a rich, silken texture as the wine flows across the palate into a lasting finish. Concentrated flavors of boysenberry, dark cherry and a touch of huckleberry mingle with the supple tannins and integrated oak. Additional bottle aging has yielded a stunning wine from a stellar vintage, with just the right balance of luscious fruit, structure and buoyant acidity. Delicious now, this wine will hold its own with more bottle aging, but why wait!

Enjoy it with flank steak stuffed with spinach, sun dried tomatoes and feta cheese, or classic moussaka with layers of eggplant and potatoes. *55 cases produced \$36*

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*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](mailto:kathy@deuxamiswines.com).*

*Ever grateful,*

*Phyllis*

### **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!**

*Greetings mon Amis du Vin,*

*Sometimes a wine just needs a little extra bottle aging to show off its inner beauty. My 2017 Petite Sirah from Vyborny Vineyards is a perfect example of what bottle aging can do for a wine. I'm so excited to share this wine in your club shipment. Although it could age longer, it is so smooth, rich and delicious right now, why wait?*

*I'm also resending you the 2020 Zinfandel from the Locavore Vineyard, for it is evolving so beautifully. I've also just bottled another Zinfandel from Dry Creek Valley, so stay tuned as that will arrive in one of your 2024 club shipments.*

*Sonoma County is experiencing budbreak now (early April), which is later this year meaning harvest will also be later. With so much winter rain, everything is lush and green, and the countryside around the county is so picturesque.*

*Spring is a wonderful time to visit, and I hope you'll plan a trip to see us soon. We enjoy our weekend tasting room guests, and especially love when our wine club members are able to come by.*

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

[friends@deuxamiswines.com](mailto:friends@deuxamiswines.com) · 707-431-7945 · [www.zouzouniswines.com](http://www.zouzouniswines.com)

Tasting Room: 7680 Bell Road Windsor, CA

## Stuffed Flank Steak with Spinach, Sun Dried Tomatoes & Feta Cheese

Serves 6

*The perfect pairing with Zouzounis Zinfandel or  
Petite Sirah.*

2 lbs. flank steak, butterflied  
3 c. fresh baby spinach  
1 c. crumbled feta cheese  
1 c. chopped sun dried tomatoes packed in  
olive oil, drained  
2 - 3 cloves garlic, minced  
½ t. dried basil  
½ t. fresh ground pepper  
1 ⅓ c. your favorite marinara sauce, divided  
1 T. olive oil  
Salt and fresh ground pepper, to taste  
Chopped fresh parsley, for garnish  
Preheat oven to 400°F.



Using a sharp knife, butterfly the steak by placing your hand on top of the meat and cutting horizontally into the steak until just about 1 inch before you would cut the meat into 2 separate pieces. Open up the steak and set aside.

In a mixing bowl, combine chopped spinach, cheese, sun dried tomatoes, garlic, basil and fresh ground pepper; mix until well incorporated.

Spread 1/3 cup of tomato sauce over the steak and top with the previously prepared spinach mixture. Tightly roll up the flank steak and secure with kitchen twine.

Brush the stuffed flank steak with olive oil and season with salt and pepper.

Spread the rest of the tomato sauce over the top and around the edges of the steak.

Transfer to a baking dish and bake for 35 to 40 minutes, or until internal temperature reaches 130°F.

Remove from oven and transfer the steak to a cutting board.

Let rest for 10 minutes before removing the kitchen twine.

Remove kitchen twine and slice the stuffed steak into ¼ inch rounds.

Spoon tomato sauce from the baking dish over the rounds and top with fresh parsley. Serve with your favorite Zouzounis red wine.

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