



SPRING 2022 WINE CLUB SHIPMENT

2015 Zouzounis Zinfandel Dry Creek Valley

Traces of ground black pepper 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 gets 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 \$36

2018 Zouzounis Petite Sirah Vyborny Vineyards · Alexander Valley

Aromatic threads of eucalyptus and oak weave through deep, inviting aromas of ripe dark berries. The round entry reveals ripe blackberry and black cherry wrapped in toasty oak and traces of fine herbs and sassafras. Supple tannins frame the flavors that linger into the finish.

A wonderful wine to pair with garlic and rosemary-infused leg of lamb served with fresh pea and herb risotto, or pork tenderloin with mole sauce and ricotta. 75 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 mon Amis du Vin,

It has been wonderful to see some of you again. It has meant so much to me to be able to host you in my tasting room, and catch up as you enjoy my wines.

I'm very excited to share some news—I'm releasing a 2021 Sauvignon Blanc mid-May! The last time I made a Sauvignon Blanc was from the 1998 vintage. It's wonderful to have a white wine for summer sipping.

Please watch for the email regarding its release, and other details. I only made 112 cases, so I hope you get some upon release for your summer gatherings and enjoyment.

I will continue to be open on weekends by appointment, so I hope you'll let me know when you're in the area and can come by to taste. To book your tasting appointment, please give us a call at 707-431-7945 ext. 101 or 102, or send an email to kathy@deuxamiswines.com.

Ever grateful for you!

Cheers, Phyllis

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

friends@deuxamiswines.com · 707-431-7945 · www.zouzouniswines.com

Tasting Room: 7680 Bell Road Windsor, CA

Leg of Lamb with Garlic and Rosemary

Simple yet so delicious, this recipe was originally published in *Gourmet* years ago. It is such a perfect pairing for the newly released Petite Sirah, plus the Zinfandel in your shipment, I wanted to share it with you.

Serves 8

1 – 7 lb. semi-boneless leg of lamb, aitchbone removed, fat trimmed to ¼ inch thick, and lamb tied

4 garlic cloves

1 T. fine sea salt

2 T. chopped fresh rosemary

½ t. black pepper

¼ c. dry red wine (recommend Zouzounis Petite Sirah or Zinfandel)

Pat lamb dry and score fat by making shallow cuts all over with tip of a sharp small knife.

Pound garlic to a paste with sea salt using a mortar and pestle (or mince and mash with a heavy knife) and stir together with rosemary and pepper. Put lamb in a lightly oiled roasting pan, then rub paste all over lamb. Let stand at room temperature 30 minutes.

Preheat oven to 350°F.

Roast lamb in middle of oven until an instant-read thermometer inserted 2 inches into thickest part of meat (do not touch bone) registers 130°F, 1½ to 1¾ hours. Transfer to a cutting board and let stand 15 to 25 minutes (internal temperature will rise to about 140°F for medium-rare).

Add wine to pan and deglaze by boiling over moderately high heat, stirring and scraping up brown bits, 1 minute. Season pan juices with salt and pepper and serve with lamb.



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

friends@deuxamiswines.com · 707-431-7945 · www.zouzouniswines.com

Tasting Room: 7680 Bell Road Windsor, CA