



FALL 2019 WINE CLUB SHIPMENT

2017 Zouzounis Sangiovese (Inaugural Release) Giannecchini Vineyards Mendocino County

This inaugural release of Zouzounis Sangiovese delivers aromatics of bright red fruit laced with minerality and spices. The brightness continues on the palate, where buoyant acidity accents the delicious blend of Bing cherry and ripe strawberry mingled with traces of plum and fine herbs. An underlying spiciness is revealed in the long finish and lingers on.

This refreshing, lighter-styled red wine pairs beautifully with chicken cacciatore or pork tenderloin with a cherry-thyme sauce.

85 cases produced \$36

2014 Deux Amis Zinfandel (Library Release) Manasseh Vineyard Dry Creek Valley

Deep aromatics of vanillin oak mingle with black raspberry and cherry laced with a tempting burst of black pepper. Cellar aging has provided a lovely integration of dark toned, ripe fruit woven with a sprinkling of spicy black pepper, reflecting the aromas found in the nose. This lovely beauty offers the classic Dry Creek Valley Zin profile of lush fruit balanced by bright acidity and an underlying spiciness. Ideal to drink now or in the coming year, but why wait?

Enjoy with Steak au Poivre with green peppercorns, or smoked brisket served with your favorite barbecue sauce and a side of cowboy bacon beans. *86 cases produced \$30*

We're open on Saturday and Sunday from 1 to 5 p.m.

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

Remember, wine makes a great holiday gift, or bring a bottle to a party to share or as a hostess gift. You'll be the hit of the night with the Manasseh Zin, so be sure to get plenty of it before it disappears.

Happy Holidays!

Phyllis

Dear Amis du Vin,

Fall is always a busy time with harvest, and then we slide right into holiday preparations. And we have so much to be grateful for again this year.

The growing season was ideal, and harvest brought us picture perfect fruit. We are so excited about the 2019 wines, but patience is required for it will be a few more years before we can share them with you.

The two wines in this shipment will be ideal to share as part of your holiday cheer. We are thrilled to offer you the 2017 Sangiovese from Giannecchini Vineyards in Mendocino County. This delicious wine is an easy sipper that also pairs beautifully with our featured recipe. And, the 2014 Manasseh Vineyard Zin will knock your socks off. It has aged to perfection and is ready to be savored!

We've been enjoying seeing so many of you at the new tasting room in Windsor, and hope you'll continue to visit us again and again.

Chicken, Quinoa, and Green Olive Stew

This delicious stew is the perfect complement to the 2017 Sangiovese.

Serves 4-6



4 c. reduced-sodium chicken broth
2 lbs. boned, skinned chicken thighs
2 T. extra-virgin olive oil
1 large white onion, finely chopped
1 red pepper, finely chopped
½ t. salt
2 t. ground cumin
1 t. ground coriander
1 t. dried oregano (preferably Mexican)
4 garlic cloves, minced
½ t. ancho chile powder
¼ t. cayenne
1 c. fire-roasted diced canned tomatoes
2 t. orange zest
½ c. quinoa
1 c. cooked chickpeas (garbanzos), rinsed if canned
1 c. pimiento-stuffed small green olives

Bring broth to a simmer in a large, heavy-bottomed pot over medium-high heat. Add chicken and lower heat to a simmer. Cook chicken, covered, 15 to 20 minutes, or until cooked through; transfer to a plate. Pour broth into a large bowl and set aside. Wipe out pot.

Add oil, onion, red pepper, and salt to pot and cook over medium heat until onion softens and is starting to brown, about 10 minutes.

Stir in cumin, coriander, oregano, and garlic; cook 2 minutes. Add ancho chile powder, cayenne, chopped tomatoes, reserved broth, orange zest, and quinoa. Reduce heat and simmer, covered, until a white ring appears around each quinoa seed, 10 to 15 minutes. Meanwhile, shred chicken.

Add shredded chicken, chickpeas, and olives and heat through.

Visit our Tasting Room at 7680 Bell Road in Windsor, CA

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

We're open Saturday and Sunday from 1 to 5 p.m.

Tasting is complimentary for Wine Club members.

Sure hope to see you there soon!