



## SPRING 2020 WINE CLUB SHIPMENT

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### 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.

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 \$36

### 2015 Zouzounis Petite Sirah Vyborny Vineyards · Alexander Valley

Deep, dark tones of black fruit edged with spice notes fill the nose. A bright entry showcases a concentrated blend of black currant, ripe cherry and plum with traces of huckleberry and dried violet. Supple tannins and integrated fine-grained oak quietly frame the delicious flavors as they linger.

This stylish wine holds its own when paired with hearty fare like Persian lamb stew, or lasagna roll-ups stuffed with sausage, spinach, ricotta and mozzarella. 260 cases produced \$32

*Greetings Amis du Vin,*

*I hope this finds you healthy and safe as we continue to shelter in place. Although this has been a tough time for all of us, we'll soon be on the other side of it. We've gotten word that tasting rooms may be able to re-open soon, and I promise to email you when we hear anything definite.*

*Social distancing and safe protocols will be in place when we do reopen, and appointments will be required. We'll do everything to ensure your safety.*

*If you normally pick up your club shipment, we'll be in contact with you soon regarding pickup dates.*

*I'm looking forward to harvest 2020. The spring weather has been ideal, and the grape crop looks perfect.*

*Please watch your email for information on our upcoming release of the Zouzounis Zinfandel Rosé. Really excited about this refreshing and delicious Rosé, and can't wait to have you try it and hear your comments.*

*Making wine is my passion and sharing it with you brings me great joy. Thank you for your continued support.*

*Cheers,  
Phyllis*

# Sausage Stuffed Peppers

Not only are stuffed peppers fun to make, they are also colorful on the plate and delicious on the palate. I recommend enjoying them with either of the wines in your club shipment, and be sure to enjoy a glass while making them, too!

Serves 6

1 c. cooked white or brown rice  
6 large bell peppers, any color  
1 T. olive oil, if needed  
½ medium onion, chopped  
½ c. cremini mushrooms, finely chopped  
1 lb. bulk Italian sausage, or other favorite bulk sausage  
3 cloves garlic, minced  
1 can (14 oz.) diced tomatoes with juices  
2 c. shredded cheddar or Italian cheese blend, divided  
Salt & pepper to taste

Preheat the oven to 400°F.

Cut the tops off the peppers. Remove and discard the seeds and membranes. Chop up the usable portion of the pepper tops, set aside to add to the filling.

Place the peppers cut-side up in a 9 x 13 baking dish.



In a large skillet over medium heat, cook sausage until browned, 8-10 minutes. Spoon out excess fat. Stir in chopped onions, mushrooms and pepper tops, sauté for 5 minutes. Add olive oil, if needed.

Stir in the garlic and diced tomatoes. Cook off some of the excess liquid, but don't let the mixture get too dry.

Stir in the cooked rice and half of the cheese. Season the mixture with salt & pepper, as needed. Spoon the mixture equally into each pepper.

Place it in the oven and bake for 30-35 minutes.

Remove from the oven, and sprinkle the rest of the cheese over top of the peppers. Return to the oven for another 5-10 minutes, or until the cheese is melted.

Serve with Zouzounis Zinfandel Dry Creek Valley, or the Petite Sirah Vyborny Vineyards, Alexander Valley.