



## *Amis du Vin Newsletter*

Fall 2016

### *Greetings Amis du Vin!*

Fall has officially arrived, bringing with it shorter days, cooler nights and vineyards dappled with yellows, reds and oranges. It is a wonderful time of year in Sonoma County, and I hope you'll try to visit us and enjoy the beauty of this season in Wine Country.

### *IN THIS SHIPMENT*

I'm doing something a little different with this shipment. The fall shipment historically is the Sonoma County Zinfandel and Vyborny Vineyard Petite Sirah, and that will remain the same. However, because this vintage of Petite Sirah was a much lower production, only xx cases, the mix of Zin to Petite will not be equal. If you are in the 6-bottle club, you'll receive 4 Zinfandel and 2 Petite Sirah, and the 12-bottle club will receive 8 Zinfandel and 4 Petite Sirah.

Once the wine has a couple weeks to settle after shipping, I recommend trying the Petite Sirah soon. If you love it, order more while there are a few cases remaining. The 2013 growing season gave us perfect fruit, which in turn made ideally balanced wines of depth and charm. Both the Sonoma County Zin and the Petite Sirah will benefit from additional bottle aging, but are excellent now if opened and decanted before serving.

### *CELLAR NEWS*

We were blessed with another excellent growing season, our fourth in a row. Excited to see how the 2016 wines will evolve.

Harvest is just wrapping up, so in the coming months I'll share more details about the 2016 vintage.



### *UPCOMING EVENTS*

#### *Wine & Food Affair*

Nov. 5 & 6 11am – 4 pm

Tickets are available until October 31st, so if you haven't gotten them yet, it isn't too late. Select Deux Amis as your starting spot and check out the chili cook-off between Deux Amis and Mutt Lynch. We'll be serving a delicious lamb chili developed by local chef Ken Rochioli. It will be up against Mutt Lynch's steak and bean chili. Vote for your favorite, but enjoy them both.

#### *Holiday Open House*

Nov. 25 & 26 12 – 5 pm

Come by to help us launch the holiday season, and bring your friends and family along to try some delicious nibbles paired with our current wines. I'll also have a few library wines open and available for purchase.

#### *Winter WINELand*

Jan. 14 & 15, 2017 11am – 4 pm

Save the Dates

#### *Barrel Tasting*

March 3-5, and 10-12, 2017 11am – 4 pm

Save the Dates

### *ONGOING TASTING ROOM EVENTS*

#### *Corks & Canvas Night*

3rd Thursday of every month at 6 pm

#### *Yappy Hour*

2nd Friday of every month from 4 – 7 pm

#### *Wine & Chocolate Pairing*

Daily – no reservations required

### *PARTING THOUGHTS*

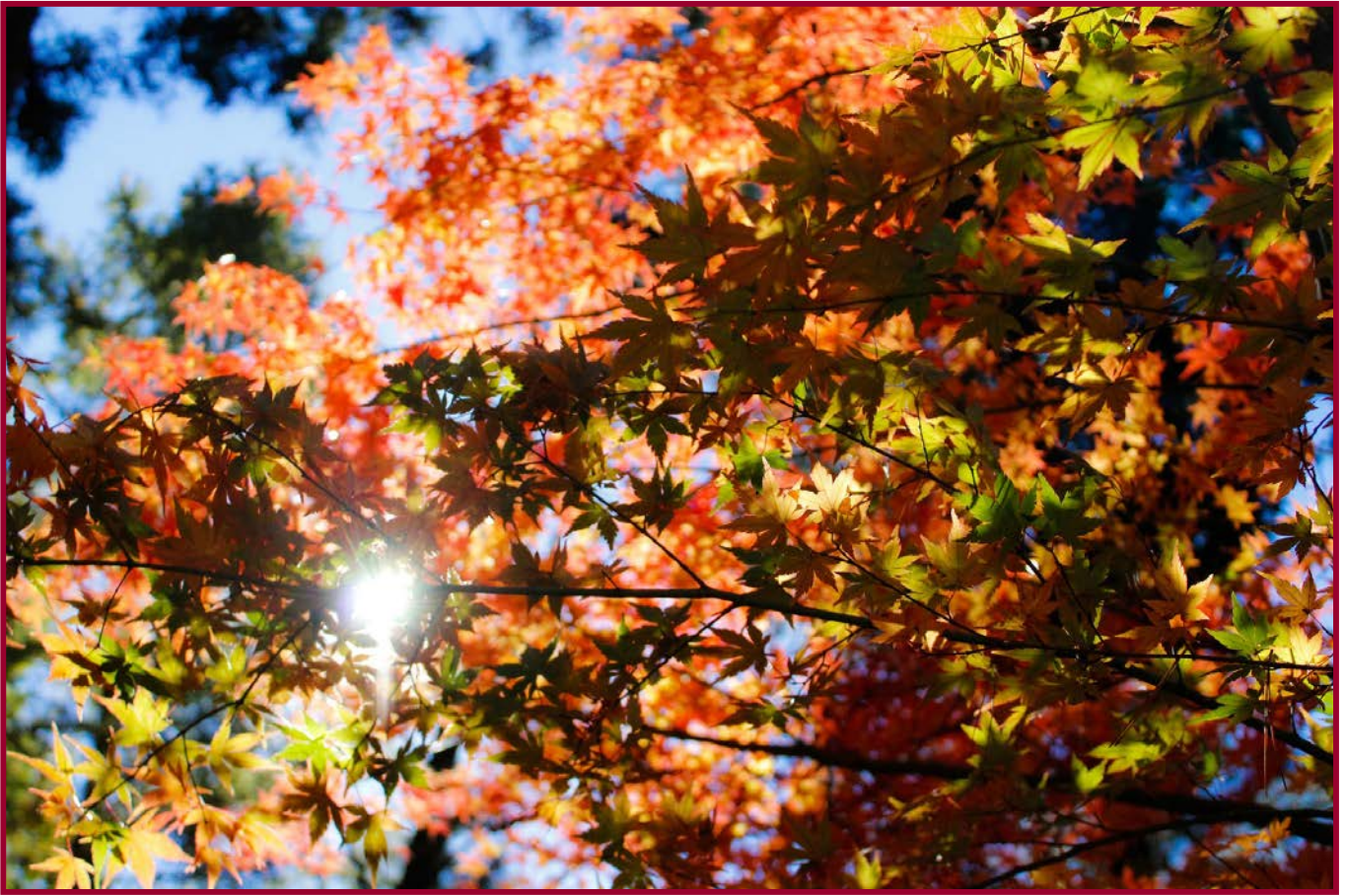
As I wrap up another harvest and the holiday season approaches, I reflect on how much I enjoy what I do and the people I know through Deux Amis. As part of my wine family, it is always a joy to see you and pour my wines for you. Please drop me an email ([friends@deuxamiswines.com](mailto:friends@deuxamiswines.com)) if you know when you'll be in the area, and I'll try to be at the tasting room to pour for you.

Hope to see you soon!

Cheers -

*Phyllis*

p.s. If you have any changes in your billing or shipping address, or have updated your credit card, please drop me a note via email ([friends@deuxamiswines.com](mailto:friends@deuxamiswines.com)) so I can keep your records up-to-date.



## TASTING NOTES

### **2013 Zinfandel Sonoma County**

As the wine opens, the nose is filled with aromas of blackberry tart with traces of vanillin oak and licorice root. A slightly robust yet graceful entry reveals a dark cherry core layered with boysenberry, creamy mocha and a touch of blueberry. The smooth texture is gently accented with baking spices and black pepper. The wine's structure, though present, remains in the background as to not overshadow the dark toned flavors.

This easy-sipping wine pairs well with most foods, from chili to pulled pork tacos or hanger steak to puttanesca. No matter the pairing, the bottle never seems deep enough to last through the cooking process and then the meal. From the exceptional 2013 vintage, this is a great Zin to stock up on before it disappears.

634 cases produced

### **2013 Petite Sirah Vyborny Vineyards Alexander Valley**

An inviting inky hue leads into deep, dark, concentrated aromatics of ripe blackberry laced with subtle spices and toasted oak. The silky entry quickly unveils robust yet refined flavors of opulent black raspberry with traces of anise and eucalyptus. A mid-palate brightness reveals cherry, dark chocolate and creamy vanillin oak notes as flavors merge to linger in the finish. 2013 was a vintage built to last, but is already rewarding us when given time to open. This Petite pairs beautifully with pork tenderloin with a blackberry and Zinfandel sauce, or pepper-crusted duck breast with fresh cherries.

65 cases produced



## AMIS DU VIN CLUB RECIPE

This recipe was developed by Ken Rochioli for K R Catering. Ken will be serving this delicious creation at the 2016 Wine & Food Affair weekend at Deux Amis. We were able to get a preview copy of the recipe to share with our loyal club members, and just in time for chili and football season. Enjoy!

### **K R CATERING LAMB CHILI**

Yields: 6 - 8 servings

2 tablespoons olive oil  
1 large red onion, diced  
1 medium red bell pepper, diced  
6 cloves garlic, chopped  
16 ounces ground lamb  
8 ounces cubed lamb  
6 ounces Italian sausage, casing removed  
¼ cup chili powder

1½ tablespoon ground cumin  
½ tablespoon dried oregano  
One 4-ounce can tomato paste  
6-ounces beer  
6-ounces of Deux Amis Zinfandel or Petite Sirah  
One 28-ounce can diced tomatoes  
One 14-ounce can diced tomatoes  
One 15-ounce can black beans, drained and rinsed  
One 15-ounce can kidney beans, drained and rinsed

One 15-ounce can pinto beans, drained and rinsed

Add the olive oil to a large Dutch oven over medium-high heat. Once hot, add the onions and peppers and sauté until soft, about 4 minutes. Add the garlic and sauté until just fragrant. Stir in the cubed lamb, cooking for 4 minutes. Then add ground lamb and sausage, breaking it up with the back of a wooden spoon, and cook until browned, about 6 minutes.

Drain off excess grease. Stir in the chili powder, cumin and oregano. Cook for about 2 minutes. Stir the tomato paste, wine, beer and stir up any browned bits on the bottom of the pan. Bring to a simmer, and then add the diced tomatoes and beans. Simmer on medium-low for 2 hours, stirring on occasion to keep the bottom from sticking.

Savor with a bottle of your favorite Deux Amis wine!





## Wine List Fall 2016

### *Wine Club Members Only*

*15% discount on 6-11 bottles • 25% discount on 12 or more bottles • 30% discount on 3 or more cases*

	<i>Retail Price</i>	<i>15% Disc.</i>	<i>25% Disc.</i>	<i>30% Disc.</i>
<b><i>New Releases</i></b>				
2013 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2013 Petite Sirah Vyborny Vineyards	\$30	25.50	22.50	21
<b><i>Current &amp; Past Releases</i></b>				
2012 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2012 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
2013 Zinfandel Halling Vineyard	\$30	25.50	22.50	21
2013 Zinfandel Manasseh Vineyard	\$30	25.50	22.50	21
2013 Zinfandel Shadick Vineyard	\$30	25.50	22.50	21
2014 Pinot Noir, Donnelly Creek Vineyard, Anderson Valley	\$38	32.30	28.50	26.60
2012 Cabernet Sauvignon, Raymond Burr Vineyard, Dry Creek Valley	\$40	34	30	28

### **2008 Zinfandel Shadick Vineyard**

**Special Club "Blow Out" Price of \$168/case!**

*(discount price only on full cases)*

*If you are looking for an older vintage of any of our wines, give us a call.*

*We have a few bottles or cases in our library that we can share with you.*

Wines can be ordered online at [www.deuxamiswines.com](http://www.deuxamiswines.com), by sending an email to [friends@deuxamiswines.com](mailto:friends@deuxamiswines.com), or by calling 707-431-7945. Thank you for your support!



**Open Monday - Saturday 11 - 6, Sunday 12 - 5**

Tasting Room: 9050 Windsor Road, Windsor, CA 95492 ☞ P.O. Box 1664 ☞ Healdsburg, CA 95448  
[friends@deuxamiswines.com](mailto:friends@deuxamiswines.com) ☞ 707-431-7945 ☞ [www.deuxamiswines.com](http://www.deuxamiswines.com)