

Greetings Amis du Vin!

Since my last newsletter, many things have changed in my life and in Sonoma County as well. Which, as I write what has happened, will also explain why your club shipment was delayed this fall.

IN THIS SHIPMENT

The three single vineyard designate Zinfandels from the 2014 vintage comprise your fall club shipment, and I'm excited to share them with you. Each of these Zinfandels offers a different flavor profile and glimpse into the terroir variations within Dry Creek Valley. I've also selected a favorite recipe that pairs perfectly with all three.

MY NEWS

In early June, I had a severe stroke and have spent the following months in special therapy working to get back to where I was before the stroke. Although I've made great strides, I still have a ways to go. My heartfelt thanks to all of you who reached out to me in the months since my stroke, and have supported me. My local community has also been a tremendous support as well, for which I am eternally grateful.

Because of my stroke, winemaker friends helped me ensure I'd have fruit this vintage, and also assisted me in the cellar to produce my 2017 wines. Several people have asked how they might support me as I rebuild my life. Although I was hesitant at first, I've decided to share the Go Fund Me site my dear nephew Alex started to help me through this tough transition. <https://www.gofundme.com/43i6b94>

One of the best ways to support my comeback is to continue to buy and share my wines. I can't thank you enough for being a part of my family through your wine club membership and purchases throughout the year.

A MEMORABLE FALL

2017 not only had challenges for me personally, it held difficulty for my beloved Sonoma County as well. On the night of October 8th, uncommonly strong winds and dry conditions ignited multiple fires throughout the North Bay, including in the north end of Santa Rosa. Hundreds of businesses and thousands of homes were destroyed. So many people have lost their homes, their place of work, or both.

On a personal level, the fires incinerated my twin sister's home, and also one of the wineries in Santa Rosa that was helping me out this vintage. I lost all of the 2017 Sauvignon Blanc I was

adding to the Deux Amis lineup next year. During the weeklong firestorm, I was evacuated from my temporary home in Windsor a couple of times as the fires grew close. Needless to say, it has been a rough year for scores of people in our community

HOW TO HELP

Although the fires touched everyone's lives, fortunately the fires affected only 2% of the wineries in Sonoma County. Wineries and tasting rooms remain open for business, but after the media's portrayal of the fires, many of the visitors and tourists have changed or cancelled their plans. The economy of Sonoma County depends on visitors to come to our tasting rooms, stay in our lodgings and eat at our restaurants. The vast majority of the county is untouched by the fires, and remains the same beautiful place it has always been.

If you want to help rebuild Sonoma County, please visit, stay and play, now and often in the days to come.

As the holidays are rapidly approaching, I want to express how truly grateful I am to have so many people in my life who care about and support me, and my wines. Thank you!

Cheers & Happy Holidays -

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) so I can keep your records up-to-date.



Therapy session a few months ago, I continue to make progress.



TASTING NOTES

2014 Zinfandel Shadick Vineyard Dry Creek Valley, Sonoma County

An enticing aromatic blend of cherry, raspberry and subtle earthiness is accented with spicy black pepper. The round entry and smooth mouthfeel lead into an intense beam of ripe cherry mingled with subtle raspberry, vanillin oak and white pepper. Mid-palate a punch of fresh-cracked pepper bursts in and quickly integrates with the fresh flavors as they linger. With bottle aging, the tannin-oak structure has seamlessly merged with the luscious flavor, supporting the wine and enhancing the tasting experience.

A great wine to pair with smoked brisket or ribs, and equally matches with chicken garlic-herb sausage tossed with roasted vegetables and fusilli pasta.

72 cases produced

2014 Zinfandel Manasseh Vineyard Dry Creek Valley, Sonoma County

The initial black raspberry aromas are quickly followed by a tempting burst of black pepper—the classic nose for a Dry Creek Valley Zin. The smooth almost juicy mouthfeel reveals fresh blackberry and bright cherry gently laced with spicy pepper, which linger into the finish. Supple tannins and oak notes provide structure and balance. This easy sipping wine can be enjoyed now or cellared for a year or two.

A great wine to pair with Steak au Poivre with green peppercorns, or bison chili served over creamy polenta.

86 cases produced

2014 Zinfandel Halling Vineyard Dry Creek Valley, Sonoma County

Dark toned aromatics offer a glimpse of the depth of flavors that follow. The satiny mouthfeel showcases an elegant blend of vanillin cherry, blackberry and raspberry lightly dusted with black pepper. The integrated structure gently embraces the wine and provides a nuanced dimension in the long finish.

A wonderful wine to pair with shepherd's pie or a hearty lamb stew.

70 cases produced

AMIS DU VIN CLUB RECIPE

A club member shared their favorite quick go-to dinner, and of course, it pairs perfectly with all the Deux Amis Zins. Though it isn't in the recipe, they recommend opening the wine and testing it while cooking. Enjoy!

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS OVER CREAMY POLENTA

Serves 4

4 Italian sausage links, sliced

¼ c. extra-virgin olive oil

1 red bell pepper, thinly sliced

1 green bell pepper, thinly sliced

1 yellow bell pepper, thinly sliced

1 sweet onion, thinly sliced

1 T. chopped fresh oregano

Course sea salt and freshly ground black pepper, to season

Polenta:

3 c. water

1 qt. low-sodium chicken stock

2 t sea salt

2 T. extra-virgin olive oil

1 ½ c. instant polenta

4 T. unsalted butter

½ c. grated Parmesan

Grated Parmesan, for sprinkling

In a large skillet, warm 2 tablespoons olive oil over medium-high heat. Add the sausages and brown well. Remove and set aside. Reduce heat to medium and stir in the peppers and onions. Sauté, stirring often, until very tender and lightly browned, about 8 minutes. Return the sausage to the pan and stir in the remaining olive oil and the oregano. Reduce heat to very low, cover and set aside while you make the polenta.

To make the polenta, bring water to a boil in a teakettle. Turn off heat. Bring broth to boil in a large, heavy saucepan. Reduce heat to low. Stir in the salt and olive oil. Add the polenta very, very gradually, stirring constantly with a wooden spoon. Take your time. Once all the polenta is added let it cook over very low heat for about 5 minutes, stirring constantly. If the polenta becomes too thick to stir, pour in some hot water and blend it in. The polenta is done when it is smooth, shiny and tender. Turn off the heat and stir in the butter and Parmesan. Divide polenta among 4 bowls. Spoon sausage, peppers and onions over the polenta and serve. Pass extra Parmesan for sprinkling.

Enjoy with your favorite Deux Amis Zinfandel!





Wine List Fall 2017

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>
<i>New Releases</i>				
2014 Zinfandel Halling Vineyard	\$30	25.50	22.50	21
2014 Zinfandel Manasseh Vineyard	\$30	25.50	22.50	21
2014 Zinfandel Shadick Vineyard	\$30	25.50	22.50	21
<i>Current & Past Releases</i>				
2013 Zinfandel Sonoma County	\$20	17	15	14
2014 Zinfandel Dry Creek Valley	\$20	17	15	14
2014 Petite Sirah Vyborny Vineyards	\$32	27.20	24	22.40
2014 Pinot Noir, Donnelly Creek Vineyard, Anderson Valley	\$38	32.30	28.50	26.60
2015 Zouzounis Rafina (Port) Raymond Burr Vineyards, Dry Creek Valley	\$48	40.80	36	33.60

Wines can be ordered online at www.deuxamiswines.com, by sending an email to friends@deuxamiswines.com, or by calling 707-431-7945. Thank you for your support!



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