



Greetings Amis du Vin!

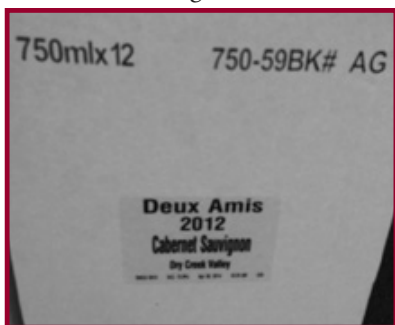
SINGLE VINEYARD ZINFANDELS

Your spring club shipment includes our three 2012 vineyard designate Zins—from the Halling, Shadick and Manasseh Vineyards. Each wine offers a different aspect of Zin, and all reflect the deliciousness of the 2012 grapes.

On the following page you'll find tasting notes for each, though it is tough to describe the depth and layers in these three Zins. Give the wines a couple of weeks after your shipment arrives before you start opening them. These wines will be excellent with your summertime gatherings and barbecues. Be sure to also check out the recipe in this newsletter. It might seem more like fall or winter fare, but this mouthwatering slow cooker gem will have you making it no matter the season.

2012 CABERNET SAUVIGNON

You read that correctly. Deux Amis recently bottled its first Cabernet. Although this wine won't be a part of your club shipment, the club will get first dibs when it is released on June 1st. Only 65 cases were produced, so it won't be hanging around too long. We'll notify you via email when it is officially released so you can get some before it is all gone.



DAYS OF WINE & CHOCOLATE

Love red wine and chocolate? Then Tasting Room on the Green has the ideal food and wine pairing for you. Phyllis and Brenda (from Mutt Lynch) sat down with the folks from Healdsburg Toffee Company and selected six chocolates that pair beautifully with our wines. It was fun testing each of the chocolates with each of our wines, and it took a lot longer than we thought it would to find the perfect pairings.

Here's how it works:

- Call at least 24 hours in advance for a reservation (707-687-5089)
- Available daily at 11:30, 1:30 and 3:30
- Allow at least 60 minutes to complete the pairing
- \$25 per person; \$40 per couple

Treat yourself to an indulgent hour of sheer pleasure, and book your reservation today!

CORKS & CANVAS NIGHT

Tasting Room on the Green lets you bring out your inner artist while sipping wine! One evening a month, artist Julielle will guide you through painting, from a blank canvas to a finished piece. You'll be astonished at your creativity, and by the end of the evening, you'll leave with a sense of accomplishment and a beautiful original painting created by you.



Here are the details:

- Every third Thursday at 6 p.m.
- At Tasting Room on the Green
- \$35 per person, includes supplies, step-by-step instructions and a glass of wine
- No experience is necessary. Class size is limited; reservations are required. Call 707-687-5089 to reserve your spot.

Bring an appetizer to share with your fellow artists. If you'd like more than one glass of wine to satisfy your palate and loosen your painting palette, you can purchase wine by the glass or bottle.

This is a great activity to do with friends, but note this popular event sells out quickly so be sure to plan ahead.

YAPPY HOUR CONTINUES

Our Friday night Yappy Hour has been a wonderful success and we've raised much needed funds for local animal charities while toasting the start of the weekend.

- Every 2nd Friday of the month from 4 – 7 p.m.
- At Tasting Room on the Green
- \$10 at the door, donated to the featured charity

Upcoming Yappy Hours:

June 12 – Muttville Senior Dog Rescue

July 10 – Sonoma Humane Society

August 14 – Rocket Dog Rescue

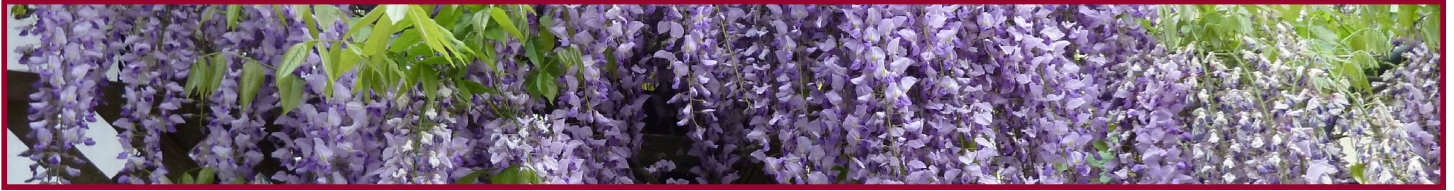
PARTING WORDS

As a club member, don't forget you have the option of tasting wine at the winery location. We just need a few days advance notice so I can meet you there. We appreciate your support, and hope you'll feel welcome at Tasting Room on the Green as well.

Also, if you have a change in your shipping address, email address or credit card, please let us know. We want to make sure you get your club shipment without any snags.

Hope to see you soon.

Cheers ~ *Phyllis*



TASTING NOTES

2012 Zinfandel Halling Vineyard Dry Creek Valley

The full aromas of this Zin showcase its depth of character and structure. The layered nose offers luscious blackberry and black cherry laced with spicy pepper, toasty oak and hints of blueberry. On the palate, black pepper and spice box weave through the delicious dark fruit—cherry, mixed berry and plum—while traces of Mexican vanilla and dark chocolate appear near the finish.

Balanced and well integrated, the Halling Zin is a welcome addition to most menus. Try it with braised short ribs or slow roasted chicken with Oaxacan chocolate mole sauce.

70 cases produced

2012 Zinfandel Shadick Vineyard Dry Creek Valley

Powerful aromatics quickly reveal the backbone of this Zin, with its spicy dark cherry nose swirled with oak notes. A core of spice-laden fruit—blackberry and tree-ripened cherries picked at the peak of season—dominates the concentrated flavors. Just a trace of mocha and eucalyptus add a touch of interest in the background.

Ideally balanced, with a smooth albeit spicy mouthfeel, this dark beauty provides wonderful pairing opportunities. Enjoy it with shepherd's pie or flat iron steak served with a Zinfandel reduction sauce.

77 cases produced

2012 Zinfandel Manasseh Vineyard Dry Creek Valley

Dark luscious aromas fill the nose with dark ripe fruit, spicy pepper and just the right touch of toasty oak. The vibrant flavors that introduce the wine darken and intensify as they flow across the palate and lingers. Rich cherry, bright black raspberry and a touch of plum mingle with spice and oak notes. Hints of coffee and orange zest appear in long finish.

This balanced, food-friendly Zin will complement down home cooking or gourmet cuisine. Try it with roast pork belly and garlic smashed Yukon gold potatoes, or bacon wrapped filet mignon with potato-walnut confit, Zinfandel reduction, Stilton cheese and shallot rings.

72 cases produced

AMIS DU VIN CLUB RECIPE

We have Julie Zouzounis, my sister-in-law, to thank for the featured recipe. A few years ago for Christmas, Julie put together a book of favorite family recipes, and Beef and Potatoes with Rosemary was one of them. Serve it with a crusty loaf of French bread to soak up the delicious juices. Yum!

BEEF AND POTATOES WITH ROSEMARY

1 lb medium red potatoes, cut into fourths
1 c baby cut carrots
3-4 lbs beef boneless chuck roast
3 T Dijon mustard
3 T chopped fresh rosemary or 2 t dried crushed rosemary

2 t chopped fresh thyme or 1 t dried thyme
Salt and fresh cracked pepper to taste
1 onion, finely chopped
1½ c beef broth
1 c Deux Amis Zinfandel (your choice)

Arrange the potatoes and carrots in 4-6 quart slow cooker.

Trim excess fat from beef. Mix mustard, rosemary, thyme, salt and pepper, spread evenly over beef.

Place beef in cooker, sprinkle onions over beef. Pour broth and Zinfandel evenly over beef and vegetables.

Cover and cook on low heat setting 8-10 hours or until beef and vegetables are tender.

With a slotted spoon remove beef and vegetables from cooker. Skim fat from beef juices in cooker, if desired. Serve juices with beef.





Wine List Spring 2015

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>				
2012 Zinfandel Halling Vineyard	\$28	23.80	21	19.60
2012 Zinfandel Shadick Vineyard	\$28	23.80	21	19.60
2012 Zinfandel Manasseh Vineyard	\$28	23.80	21	19.60
<i>Current & Past Releases</i>				
Ducks a Miss*	\$12	n/a	n/a	n/a
2011 Zinfandel Sonoma County	\$19	16.15	14.25	13.30
2011 Petite Sirah Vyborny Vineyards	\$28	23.80	21	19.60

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.

*No discounts on Ducks a Miss, but can be used as a builder to give you a discount on the other wines.

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