

SPRING 2025 WINE CLUB RELEASE



I'm excited to introduce the Zouzounis Wines Spring 2025 Club Release, featuring outstanding 2022 wines from Dry Creek Valley and Mendocino County. The 2022 vintage from Dry Creek Valley and Mendocino County delivered outstanding wines, particularly Sauvignon Blanc and Zinfandel. Dry Creek Valley's Sauvignon Blancs displayed enticing notes of honeydew melon and Meyer lemon, while Mendocino County's Zinfandels displayed rich, smooth flavors with hints of ripe berries, chocolate, licorice, and blackberry.

Despite challenges like heat waves, I was able to acquire good-quality grapes, leading to complex, well-structured wines. Overall, the 2022 vintage showed exceptional quality, solidifying their reputation these regions have for producing world-class wines.

Your continued support and love for extraordinary wines inspire me to keep seeking out the finest selections from these distinguished wine regions.

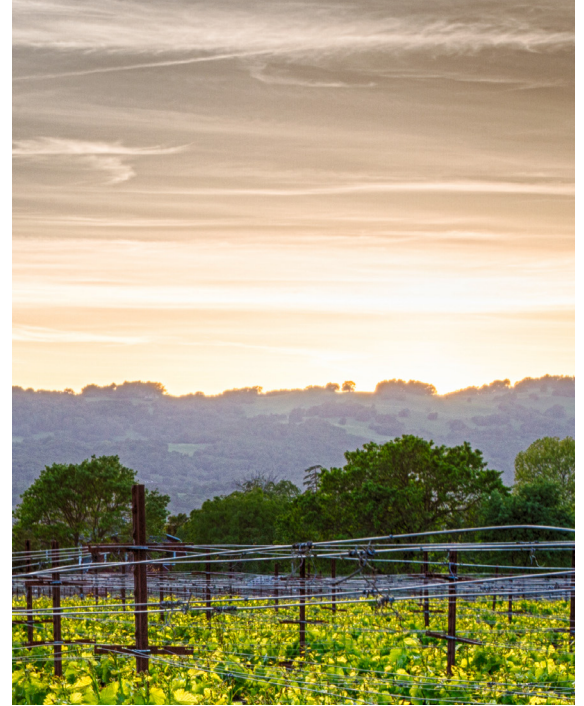
Cheers,

*Phyllis Zouzounis
Zouzounis Wines*



2022 Sauvignon Blanc Dry Creek Valley

This wine boasts a pale straw color with greenish hues. On the nose, it presents a bouquet of citrus fruits like grapefruit, lemon, and lime, along with notes of passion fruit, green apple, and a subtle hint of freshly cut grass. The palate offers a refreshing acidity that is well-balanced with flavors of tropical fruits, citrus, and a mineral undertone. The finish is clean and crisp, with a lingering hint of grapefruit and minerality.



2022 Zinfandel Hopland-Mendocino County Locavore Vineyard



On the nose, this wine offers enticing aromas of ripe blackberries, juicy black cherries, and succulent plums, all interwoven with delicate hints of dark chocolate, cracked black pepper, and warm baking spices like cinnamon and nutmeg. These nuanced layers of aroma create an inviting rich and refined bouquet. As the wine graces the palate, it reveals a luscious, full-bodied, opulent, and satisfying texture.

2022 Zinfandel Dry Creek Valley Harrington Vineyard



With its alluring garnet hue, the wine draws you in with complex aromas of sun-ripened black cherries, smoky plum, and a hint of cracked black pepper. On the palate, it delivers the bright acidity that Dry Creek Valley Zinfandels are known for. It's balanced with flavors of juicy blackberries and tart raspberries. The well-structured tannins add depth and complexity, resulting in a rich and lingering finish.

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Tasting Room: 7680 Bell Road Windsor, CA



RECIPES

Sauvignon Blanc Paired With Spinach Enchiladas

Ingredients

Yields 5 servings

- 1 tablespoon butter
- ½ cup sliced green onions
- 2 cloves garlic, minced
- 1 (10-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry
- 2 cups shredded Monterey Jack cheese, divided
- 1 cup of ricotta cheese
- ½ cup sour cream
- 10 (6 inch) corn tortillas
- 1 (19-ounce) can enchilada sauce



Directions

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Melt butter in a saucepan over medium heat. Add green onions and garlic; cook and stir until fragrant, 2 to 3 minutes. Stir in spinach and cook for 5 minutes. Remove from the heat and mix in 1 cup Monterey Jack, ricotta cheese, and sour cream.
3. Warm one tortilla in a skillet over medium heat until flexible, about 15 seconds. Repeat to warm remaining tortillas. Spoon about 1/4 cup spinach mixture onto the center of each tortilla, roll tortilla around filling, and place into a 9x13-inch baking dish with the seam facing down. Pour enchilada sauce over top and sprinkle with remaining 1 cup Monterey Jack.
4. Bake in the preheated oven until sauce is bubbling and cheese is lightly browned at the edges, 15 to 20 minutes.



RECIPES



Zinfandel Paired With Easy Bacon, Onion, and Cheese-Stuffed Burgers

Ingredients

Yields 6 servings

- 3 pounds ground beef
- 3 tablespoons barbecue sauce
- ½ teaspoon garlic powder
- ½ teaspoon ground black pepper
- ¼ teaspoon salt
- ½ pound bacon, cut into 1/4 inch pieces
- 1 medium onion, finely chopped
- ¾ cup shredded Cheddar cheese
- 6 hamburger buns, split



Directions

1. Mix ground beef, barbecue sauce, garlic powder, black pepper, and salt in a large mixing bowl using your hands. Shape a small handful at a time (approximately 1/4 pound) into 12 thin patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.
2. Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Reduce the heat to medium and cook the onions in the remaining bacon drippings until soft and just beginning to brown. Mix the onions and bacon in a small bowl.
3. Preheat an outdoor grill for medium heat and lightly oil the grate.
4. Meanwhile, remove beef patties from the refrigerator; top 6 patties with 1- 1/2 tablespoons of bacon and onion mixture and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.
5. Grill stuffed patties until beef is no longer pink in the center, about 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Serve on hamburger buns with condiments of your choice.

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