



FALL 2022

WINE CLUB SHIPMENT

2020 Zouzounis Zinfandel

Locavore Vineyard · Mendocino County

The Locavore Vineyard produces a unique Zinfandel starting with intriguing aromas of fresh-sliced plum with hints of peach, apricot and a mix of brown spices. The smooth entry quickly flows into a mid-palate of supple tannins, vanillin oak notes and bright acidity, framing the luscious fruit flavors. Santa Rosa plum, blackberry, cherry and traces of cranberry, nectarine, white pepper and cinnamon create a delicious, balanced wine.

Enjoy this Zin with a pairing of cedar-planked salmon served with wild mushroom risotto, or roast pork tenderloin with dried cherries and rosemary. 120 cases produced \$40

2020 Zouzounis Malbec

Locavore Vineyard · Mendocino County

As the wine opens, hints of forest floor weave through aromas of black raspberry and red currant, creating an enticing entry for this robust, yet beautifully balanced wine. Blackberry, dark plum, and Bing cherry fill the palate while traces of coffee and leather, along with supple tannins, add interest and depth. The bright fruit flavors appear against a backdrop of integrated oak laced with notes of vanilla and spicy cedar. If opened before 2023, give the wine time to breathe and reveal its true nature.

The perfect wine to enjoy with a juicy grilled rib eye steak, or sausage-stuffed portabellas topped with blue cheese crumbles. 60 cases produced \$60

Greetings mon Amis du Vin,

Your fall shipment showcases the Locavore Vineyard, located in Mendocino County. This vineyard's terroir reflects in the qualities of the Zinfandel and the Malbec.

The 2020 Malbec is the inaugural release of this varietal for Zouzounis, and we're so excited to add it to our lineup.

With the holidays soon upon us, I wanted to remind you to stock up on your favorite Zouzounis wines for your holiday gatherings and gift giving. When in doubt, a bottle of wine is always a welcome gift.

I've so enjoyed seeing so many of my loyal club members as you come by to taste or pick up your club shipments. Thank you!

I'm open on weekends by appointment, so let me know when you're in the area. To book your tasting appointment, please give us a call at 707-431-7945 ext. 101 or 102, or send an email to kathy@deuxamiswines.com.

Ever grateful for you!

Happy Holidays, Phyllis

Please visit our Tasting Room at 7680 Bell Road in Windsor

Turn into the driveway at 7680 Bell Road and drive to the back of the property.

We're open Saturday and Sunday from 1 to 4 p.m. or by appointment. Tasting is complimentary for Wine Club members.

Sure hope to see you soon!

Zouzounis Wines (formerly Deux Amis) · P.O. Box 1664 Healdsburg, CA 95448

friends@deuxamiswines.com · 707-431-7945 · www.zouzouniswines.com

Tasting Room: 7680 Bell Road Windsor, CA

Sausage & Blue Cheese Stuffed Mushrooms

Serves 10

This delicious appetizer pairs beautifully with the Locavore Vineyard Zinfandel and Malbec.

20 larger mushrooms cleaned, stems reserved

2 T. olive oil

8 oz. Italian sausage, casings removed

2 cloves garlic, minced

1/2 c. chicken stock

1 T. fresh thyme

2 oz. pork rinds, crushed

3 oz. blue cheese, crumbled

1/2 t. black pepper

Preheat oven to 375 F



Clean mushrooms and remove stems. Set stems aside for later use. Baste the tops of the mushrooms lightly with olive oil and place top down on a non-stick baking sheet. Drizzle the open tops with the remaining olive oil.

In a large non-stick pan, add the sausage with the casings removed over medium-high heat. Break the sausage apart with the wooden spoon to resemble a crumble. Continue cooking until browned.

While the sausage is cooking, finely chop the reserved mushroom stems.

Once the sausage is browned, add the minced garlic and continue to cook for another minute. Add in the thyme and chicken broth and use the wooden spoon to scrape up all the browned bits from the bottom of the pan. Add in the finely chopped mushroom stems and let simmer until all of the liquid has been absorbed and the mushroom stems are softened.

Transfer the sausage and mushroom mixture to a large bowl. Add the crushed pork rinds, crumbled blue cheese and black pepper. Mix gently until just combined.

Place a heaping teaspoon full of the sausage stuffing mixture into the open mushroom caps and press down gently to form mounds. Bake for 20 minutes and serve.

Roquefort or feta can be substituted for blue cheese and, if you want, panko bread crumbs can replace the pork rinds.

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