



I'm excited to introduce our 2024 Fall Wine Club Shipment featuring two exceptional wines: the 2022 Zouzounis Zinfandel from Locavore Vineyard, Mendocino County, and the 2017 Zouzounis Petite Sirah from Vyborny Vineyards, Alexander Valley.

The 2022 Zinfandel highlights bold fruit flavors and nuanced spice notes, perfect for pairing with your favorite fall dishes. The 2017 Petite Sirah offers rich, dark fruit flavors and a full-bodied texture, ideal for cozying up on cool evenings.

We are grateful for your continued support and enthusiasm. We hope these wines bring warmth and joy to your fall gatherings.

Cheers,

*Phyllis Zouzounis
Zouzounis Wines*



FALL 2024 WINE CLUB SHIPMENT



2022 Zouzounis Zinfandel Locavore Vineyard • Mendocino County

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 bouquet that is both rich and refined.

As the wine graces the palate, it reveals a luscious, full-bodied texture that is both opulent and satisfying. The ripe fruit flavors carry through, with concentrated notes of blackberry, cherry, and plum, complemented by subtle undertones of chocolate and spice. The wine's fruit-forward nature is expertly balanced by a lively acidity and well-integrated tannins, which add depth and structure to the overall experience. Its bold flavors stand up beautifully to rich, savory fare, such as grilled or smoked meats, hearty stews, and robust, aged cheeses.



2017 Zouzounis Petite Sirah Vyborny Vineyards - Alexander Valley

Deep aromatics of blackberry tart laced with enticing traces of brambly sagebrush and black pepper fill the nose. The smooth entry exposes a rich, silken texture as the wine flows across the palate into a lasting finish. Concentrated flavors of boysenberry, dark cherry, and a touch of huckleberry mingle with the supple tannins and integrated oak. Additional bottle aging has yielded a stunning wine from a stellar vintage, with just the right balance of luscious fruit, structure, and buoyant acidity.

Enjoy it with flank steak stuffed with spinach, sun-dried tomatoes, and feta cheese, or classic moussaka with layers of eggplant and potatoes.



FALL RECIPE PAIRED WITH OUR REDS

Sirloin Steak

Sirloin steak pairs beautifully with Zinfandel and Petite Sirah due to the complementary flavors and textures of these wines and the meat. Here are a few reasons why this combination works so well:

- **Bold Flavors:** Sirloin steak is known for its rich, beefy flavor, and both Zinfandel and Petite Sirah wines offer bold, fruity flavors that can stand up to the meat's intensity.
- **High Tannins:** Both Zinfandel and Petite Sirah wines are known for their high tannin levels, which help to cut through the fattiness of the sirloin steak and cleanse the palate between bites.
- **High Alcohol Content:** These wines often have higher alcohol content, which helps to soften the meat's proteins, making it more tender and enjoyable to eat.
- **Balance:** The combination of bold fruit flavors, high tannins, and high alcohol content in Zinfandel and Petite Sirah wines create a balanced pairing with sirloin steak, enhancing the flavors of both the wine and the meat.

Ingredients

- 21 ounces sirloin steak sliced into two large steaks
- 1 tablespoon salt
- 1/2 tablespoon pepper 2 tablespoons butter
- 2 cloves garlic minced
- 1 tablespoon thyme fresh
- 1 tablespoon parsley fresh



Instructions

1. Pat dry the meat with paper towels. Season both sides with salt and pepper.
2. Heat oil in a cast iron skillet until very hot. Sear the steaks until browned on both sides, around four minutes per side. Sear the edges as well until it starts getting charred.
3. Reduce temperature to medium heat, then add the butter, garlic, and fresh spices. Spoon the butter over the steaks and cook for another 1-2 minutes, depending on the desired doneness.
4. Transfer the meat to the cutting board and rest for 10 minutes before slicing and serving.