



## Celebrate the harvest

Harvest is a marathon, not a sprint. Getting to the finish line requires hours of hard work and a dedicated team. The 2017 grape harvest came after months of diligent work for Catarino, Martha and their crew. The long days began for them in the spring, when each vine on our 20 acre estate is carefully cultivated, trained and then thinned to produce the quality we have come to be known for. Once "The Crush" arrives there is a burst of excitement throughout as each vineyard block is harvested at optimal ripeness and with 32 different varieties it can be a daunting task.

In other news, we are very excited to let you all know that Dave decided to make a late harvest in 2017. It has been since 2007 that the conditions were right to produce a natural late harvest wine. This vintage's dessert sipper will be made from Cab Franc & Petite Sirah.

An exciting addition to this Fall allocation is the 2015 Italiano Style. Dave has been keeping this Italian style blend under wraps for quite some time in order to be sure that you get the very first release in this wine club shipment.

### Featured Recipe

#### Roasted Beef Tenderloin w/ Caramelized Shallots & Aca Modot Reduction

##### Ingredients

1 beef tenderloin roast (approx 3 lbs)  
2 tbs extra virgin olive oil      Kosher salt & freshly cracked pepper  
4 tbs cold butter                      2 tsp each, minced rosemary & thyme  
2 large shallots, diced      1 cup Aca Modot wine + 1 cup beef broth

##### Directions

Position a metal roasting pan in the center of the oven & heat to 450\*. Rub the beef with the oil and herbs & season generously with salt & pepper. Roast the meat for 25 mins. (rare) or 30 mins. (medium rare) Let the roast rest on a cutting board, covered with foil- for 15 minutes. Place the roasting pan (without the rack) on the stovetop over medium heat. Add the shallots & sauté for 3 minutes. Add the Aca Modot, broth & scrape-up the brown bits on the bottom of the pan. Cook until reduced by half & stir in the cold butter. Keep warm. Cut the tenderloin across the grain & arrange on a platter atop a bed of horseradish mashed potatoes. Drizzle with the Aca Modot reduction. **Enjoy!**

## Exclusive Upcoming Events

### Cyber Monday

11/27/17

*Incredible online specials*

### Holiday Open House

Saturday, December 9<sup>th</sup>

11:00am-4:00pm

Winter WineLand

January 13<sup>th</sup> – 14<sup>th</sup> 2018

&

Barrel Tasting

March 2<sup>nd</sup> – 11<sup>th</sup> 2018

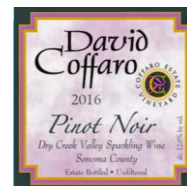
[Wineroad.com](http://Wineroad.com) for tickets

We have special access  
to a vacation rental in  
Healdsburg-

[www.eaststreetproperties.com](http://www.eaststreetproperties.com)

for info

## New Release!



We are pleased to announce the release of our **2016 Sparkling Pinot Noir** 50 cases produced **\$34 Retail** Just in time for the holidays

Limited Time Offer  
3pack Special:  
**\$54**

## Featured Wines

### 2014 My Zin

75% Zinfandel 12.5% Petite Sirah 12.5% Cab Sauv  
This floral Zin bursts with purple fruits like fresh plums- it is medium bodied with hints of white pepper & spice. Try this paired with a fall lasagna w/ Italian sausage & plenty of nutmeg in the béchamel

**Retail: \$30 Club Price: \$18**

### 2015 Zinfandel

(16 month aged)

100% Zinfandel

This superlative Dry Creek Valley Zin has wonderful perfume notes, it smells like oak and brown sugar with hints of dark cherry. It is youthful & bright- Drink now, or age 4 to 5 years. We recommend this alongside Cuban roast pork with cumin & citrus

**Retail: \$32 Club Price: \$19.20**

### 2015 Escuro

(16 month aged)

30% Aglianico 20% Lagrein 14% Alvarelhao 13% Montepulciano 12% Souzao 11% Tannat  
Dark cherry & blackberry aromas framed by caramel spice & sweet black licorice. Escuro has a great supple texture and a long smooth finish.

**Retail: \$32 Club Price: \$19.20**

### 2015 Italiano Style

Data: 39% Sagrantino 26% Aglianico 20% Lagrein 15% Montepulciano

This truly craft style, non-traditional Italian style blend is dark, full in the mouth with great ageability and nice chewy tannins.

Rustic & D-A-R-K.

Try this with any type of Salami any day of the week.

**Retail: \$30 Club Price: \$18**

## A Vertical of Aca Modot

As many of you may know, Dave has a penchant for marching to the beat of his own drum- so it's probably no surprise that we do not have a wine with Meritage on the label. Don't be fooled though by the humble title of our Aca Modot, which is a Bordeaux-style blend created from a varying blend of the 5 Bordeaux varieties we have planted on the estate. The name Aca Modot is the documented name of an Indian village site that once existed on our vineyard property. The site is located on a slight knoll, the highest spot in the immediate vicinity, and the soil there is very loose and black from all the campfires that were once prevalent there. This well-drained, rich soil produces some of the most intense fruit in our vineyard. In this shipment you are receiving a very special side by side of two different vintages of Aca Modot. **Enjoy!**

### 2014 Aca Modot

(16 month aged)

Data: 37% Merlot 24% Petit Verdot 24% Cab Franc 15% Cab Sauv

A little more oak & structure in this premium wine, filled with a pleasing acid backbone and a great grip of juicy fruit on the finish. Pairs with roasted Brussels sprouts, bacon & balsamic

**Retail: \$38 Club Price: \$22.80**

### 2015 Aca Modot

(16 month aged)

Data: 29% Petit Verdot 22% Merlot 22% Cab Franc 21% Cab Sauv 6% Malbec

Smells ripe but tastes dry. Each Bordeaux varietal in this quintessential blend compliments the others perfectly.

We see this with a wine braised pot roast.

**Retail: \$38 Club Price: \$22.80**

**\*Note\*** Although each of these bottles will lay down for a number of years- we recommend that you taste them now as the window of time to re-order is short on these limited production wines. Visit [www.coffaro.com](http://www.coffaro.com) to re-order.