



# Futures Club Spring Newsletter & Notes

By Jesse Malvesti & Catalina Perez

May 2021

First of all, a big thank you for your loyalty and support through all of the challenges we've had to face this past year. We wouldn't be here writing this newsletter without you!

We're extremely happy to report that we've now tasted through the various 2020 barrels and proclaim them sound and free of smoke taint. Our 2020 wines are ready to be bottled in July (for the 10-month futures) and the second round in late January (for the 16-month futures). Despite the fires and other challenges of the harvest, we feel extremely fortunate to have produced a successful vintage. For those of you who have already ordered your 2020 wines, you can rest assured of receiving another great vintage.

Want to taste for yourself before making a decision? We are taking [tasting reservations by appointment](#). Just ask for some barrel tasting samples when you make your appointment, and in most instances, we would be happy to accommodate your request. We are also participating in the "8 Days in May" event brought to you by the Wineroad, and you can buy tickets and taste a few barrel samples that weekend too. [Here's a link](#) to the purchase page and program information

If you're not from the area, no worries! You can see and hear Catalina and Jesse taste from the barrels and review a few of our favorites from the 2020 vintage on our [YouTube channel](#). You are also welcome to [book a Virtual Tasting](#) via Zoom with Jesse and Catalina, and they would be happy to taste a few barrel samples during your session.

## [Spring 6pk Special:](#)

3 bottles 2019 Block 6 Zin

3 bottles 2018 Italiano Style

**\$126**

(includes shipping & tax)

## Announcements!

### **Sparkling Wine is Back!**

We're excited to announce the release of our latest bubbly - the 2019 Sparkling Pinot Noir  
Available and ready to ship now!  
[Order Here](#)

### **Virtual Tastings**

Can't make it to the winery for a tasting?  
Let's have a virtual tasting!  
Zoom tastings available 7 days a week at your convenience.  
[Book your experience today on our website.](#)

## **2021 Pre-Harvest Futures**

From now until May 31st, we'll be continuing to take pre-harvest orders for the 2021 vintage at a flat rate of \$408 for 24 bottles of your choice. For a list of what's currently available and to place an order for either or both of the 10-month green cap and 16-month red cap profiles, just use this quick and easy [Futures Selector Form](#). Once you make your 24-bottle selection, click on the "SAVE" button at the bottom of the page and your order will be submitted to us, after which we'll charge your card on file and send you a confirming receipt by May 31, 2021.

Of course, we won't be able to taste these 2021 wines until after they are produced in the fall and are in the barrels, but now's the time to lock in the best price for this vintage. The vines look healthy and are growing "like weeds" at this time of year. In fact, "suckering" the vines and thinning the crop for quality-quantity control is top priority for our vineyard crew over the next few weeks. We will continue to sell 2021 futures until they are bottled next year, or sold out.



Need the perfect recipe to pair with the Italiano Style blend featured in our Spring 6pk special? Jesse has you covered with his Parmesan Polenta & Italian Sausage Ragu. Crack open a bottle of the Italiano, put on some Louis Prima, make this recipe and call it a night.

### **Parmesan Polenta with Italian Sausage Ragu**

Olive Oil for pan  
1lb Sweet Italian sausage  
½ of a lg Vidalia/sweet onion, chopped  
5 cloves of garlic, minced  
1 28oz can San Marzano tomatoes  
½ cup Italiano Style red wine  
½ C. basil leaves, chiffonade (reserve a few for garnish)  
Kosher salt & pepper, to taste  
1 Qt good quality chicken stock  
1 C polenta (raw, not quick cooking)  
½ C heavy cream  
1 C freshly grated Parmesan (plus more for garnish)

#### **Instructions**

Remove sausage casings. In a bowl, crush tomatoes with your hands. In a deep sauté pan over medium-high heat; coat pan with olive oil and add sausage. Break up sausage into small pieces and cook about 3 minutes. Add onion and cook, stirring occasionally, until translucent, about 4 minutes. When sausage is browned and fully cooked, add garlic and cook 1 minute more. Deglaze pan with wine and reduce by half. Add tomatoes, bring to a boil, lower heat and simmer until thick, 20 min to 1 hour. The longer you simmer, the better the sauce gets. Add basil, kosher salt, and pepper to finish.

Meanwhile, in a saucepan, bring the quart of stock to a boil and slowly add polenta and cook, stirring constantly. Reduce heat to low. Cover and cook, stirring occasionally, until thick and creamy, about 8 minutes. Remove from heat and add parmesan, cream, and kosher salt. Divide between bowls and top with ragu. Garnish with parmesan and basil.  
**Serve with Italiano Style**

If you ever need food pairing ideas or recipe suggestions for this or any of our wines don't hesitate to drop Jesse a line at [Jesse@coffaro.com](mailto:Jesse@coffaro.com) and he would be more than happy to send you over some great ideas.