



Dave's Club Fall Newsletter & Tasting Notes

By Jesse Malvesti & Catalina Perez

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Wow, we've made it through another season! Coming off of the 2020 harvest which was notoriously disrupted by wildfires, smoke & the occasional evacuations, we were optimistic that our 2021 vintage would be one to remember - for all the right reasons. We are pleased to report that we were correct! Dry Creek Valley had an almost idyllic start to harvest season with moderate temperatures and foggy mornings in August, which followed a perfectly hot July. If you have ordered futures for the 2021 vintage, you won't be disappointed. The cellar crew has found the harvest to be high quality, with slightly lower yields as our vines respond to the extended drought.

In other news, you are receiving a side by side of our two most popular Zinfandels, the century-old Estate Zinfandel and our fan favorite, My Zin. If you're an admirer of quintessential Dry Creek Valley Zinfandel, this is the shipment for you! Also featured, two of our vineyard staples - 100% Petite Sirah and 100% old-vine Carignan, as well as our always popular Block 4 and Ultimate Cuvée.

As a member, don't forget that you are entitled to great discounts on our Futures and bottled wine both. If you cannot make it to taste in person, you are welcome to go online or even call us to place an order - Dave will even answer the phone. Now that the 2021 wines are safely in the barrels, it's a [great time to order Futures](#) for that vintage (if you haven't already done so.) After your wine club discount, you can get them starting as low as \$17.85 a bottle.

Virtual Tasting 3pk:

See [the current special online](#) - it could be wines from the same vintage, perhaps 3 Rhones, a pack of Zins – or some other surprise!

\$60 shipping and tax included!

Announcements!

Virtual Tastings

Can't make it to the winery for a tasting? Join us for an engaging & sometimes hilarious tasting experience via Zoom, where Catalina and Jesse will be your hosts and give you a behind-the-tasting-bar experience - just like you were here! Book a Virtual Tasting appointment with us and invite family & friends to participate. \$60 for each specially curated 3-pack, shipping included, for both you and your guests – have your guests use code ZOOM40 at checkout. See our order page for details on the [3-pk special](#) currently being offered.

[Watch us on YouTube!](#)

Featuring wine cocktails and food pairing ideas.
Expect descriptions, tasting impressions, stories and more!

12-pk Sale Special to Come

Be on the lookout for a can't miss case sale coming at you right around Thanksgiving!

Wild Mushroom Risotto

Olive oil
1Lb wild mushrooms
4 Tbsp butter
2 shallots, minced
4 cloves garlic, minced
2 sprigs fresh thyme, leaves removed
1 ½ Cups arborio rice
1 Cup dry white wine (such as Luminaire)
5 Cups stock (chicken or vegetable)
½ Cup heavy cream
1 Cup Parmesan cheese, grated
Salt & pepper to taste
Chopped parsley (approx. ¼ Cup) for garnish
(Serves 4-6)

Instructions

Start by pouring yourself a glass of wine- Wild mushrooms can be any mix of Cremini, Shiitake, oyster, portobello, or button. In a small saucepan, heat stock to a light simmer. Maintain light simmer. In a heavy skillet, coat bottom with 2 tbsp of butter and olive oil over medium-high heat. Add mushrooms and sauté until tender, about 5-8 minutes. Add ½ the garlic, thyme leaves, salt and pepper and stir for 1 min. Remove mushrooms from pan and set aside. In a large saucepan, generously coat the bottom of the pan with olive oil over medium-high heat. Add shallots, sauté 1 min. Add rice and stir until rice begins to toast and look translucent, 3 min. Add remaining garlic, stir 1 min. Reduce heat to medium. Add white wine and bring to a simmer, stirring constantly until liquid is absorbed. Add 1 cup of stock and stir until almost all stock is absorbed. Continue adding stock 1 cup at a time stirring until liquid is almost absorbed. This could take 20-30 min. Reduce heat to low. Fold mushroom mix into rice. Gently stir in remaining butter, heavy cream, and parmesan cheese 1 min apart. Risotto should be creamy, but rice should be al dente. Garnish with parsley. Serve immediately with Petite Sirah...

October 2021 Featured Wines

2019 Carignan

DATA: 100% Carignan

Toasty notes of maple and ripe cherry flavors make this Rhone region varietal the perfect easy drinking medium bodied wine. Its Cranberry color and spicy finish will make this your favorite fall sipper. There is definitely a place for this wine on your Thanksgiving table.

Perfect Pairing: Butternut squash ravioli with sage-maple brown butter

2018 Zinfandel

DATA: 100% Zinfandel

With subtle aromatics of freshly cut wood and lots of fruit, the flavors open up with an old vine sweetness then the refreshing acidity balances into an any night of the week wine.

Perfect Pairing: Roasted cranberry coq au vin

2018 My Zin

DATA: 75% Zinfandel / 16% Petite Sirah / 9% Cabernet

With a blast of black pepper on the nose and dried fruit on the palate, you'll instantly get why Dave called this "My Zin" from the beginning. The fruit makes way for the rustic tannins which showcase the Petite Sirah and uplift the old vine Zinfandel.

Perfect Pairing: Beef bourguignon with rendered black pepper bacon

2019 Block 4 (16 month)

DATA: 50% Zinfandel / 25% Petite Sirah / 9% Carignan / 8% Peloursin / 8% Syrah

An aromatic powerhouse of ripe berry fruit and sweet sultry oak. As expected, the Block 4 is perfectly balanced for such a young vintage – drinks wonderfully now, but would make a special occasion wine that you could save for a decade. Like an Elvis record or a little black dress, this wine never goes out of style.

Perfect pairing: Fig glazed pork tenderloin

2018 Petite Sirah (16 month)

DATA: 100% Petite Sirah

With the signature ultra-purple color, long legs and beautiful rich, dark fruit flavors you could scrap your holiday candles and just use this almost evergreen scented wine in its place. True to our Petite Sirah, the tannin is there but not punching you in the face.

Perfect Pairing: Wild mushroom risotto (Our featured recipe)

2019 Ultimate Cuvée (16 month)

DATA: 40% Block 4 / 20% Block 6 / 20% Italiano / 20% Aca Modot

The Ultimate Cuvée announces itself from the moment you crack the bottle- it smells spicy and jammy with just the right amount of earthiness. The deep, dark ruby color, supple fruit flavors and well distributed tannins throughout make this blend easy to savor from dinner all the way to dessert.

Perfect pairing: Flourless chocolate cake with pomegranate sauce