

# Dave's Club Spring Newsletter & Tasting Notes

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**F**irst 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 happy to report that 2020 produced a successful harvest and crush, and the vintage has been taste-tested and approved! If you're curious check out [our YouTube video](#) chronicling us tasting through a few of our newest favorites.

The other good news is that this spring we're sending you a very special wine we have been holding back especially for Dave's Wine Club members - the 2016 Estate Cuvee, our flagship blend which started us off over 25 years ago. After distributing this wine to our members, we won't have any additional inventory of it for sale, but we will have the newer vintages, 2017-2019, available if you can't live without more.

This season's club package also includes our premier Bordeaux-style blend, two very different Italian-born wines, a Pinot with attitude, and of course a Zinfandel - Dry Creek Valley's "native son" - this one our newly-labeled Block 6 Zin.

## [Spring Re-order Special](#)

3 bottles 2019 Block 6 Zin

3 bottles 2018 Italiano Style

**\$126**

(includes shipping & tax)

## Announcements!

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

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

### **Watch us on [YouTube!](#)**

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

### **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.

## **Parmesan Polenta with Italian Sausage Ragù**

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 ragù. Garnish with parmesan and basil.

## *April 2021 Featured Wines*

### 2018 Pinot Noir

DATA: 100% Pinot Noir

Retail: \$34 – Club: \$20.40

With an explosive bouquet of sweet tea and cedar, this wine is darker and more robust than your average Pinot, yet it's surprisingly smooth with pleasant peppery flavors of crushed red plums and hibiscus. This is definitely a food lover's Pinot Noir!

Pairs with: Chicken Cordon Bleu

### 2019 Block 6 Zinfandel

DATA: 75% Zinfandel / 25% Petite Sirah

Retail: \$34 – Club: \$20.40

This fun and vibrant blend has a sweet anise aroma and lots of lush fruit on the palate. There are notes of black cherry and white peppercorn amid the mild tannins. Although this wine is youthful up front, we feel it is ready to drink now. The easygoing acid base makes this perfect to drink any night of the week.

Pairs with: A hand tossed prosciutto pizza with mascarpone cheese and arugula

### 2016 Estate Cuvee

DATA: 33% Zinfandel / 32% Cabernet / 22% Carignan / 13% Petite Sirah

\*Sold Out\*

Wow! Our Estate Cuvee does not disappoint, especially after five years in the bottle. The flavors have married into such a smooth & herbaceous wine with notes of chocolate and eucalyptus.

Pairs with: Grilled rack of lamb with mint jelly & artichoke -or- Girl Scout thin mints

### 2018 Italiano Style (16 month)

DATA: 25% Sagrantino / 24% Barbera / 19% Lagrein / 16% Aglianico / 16% Montepulciano

Retail: \$36 – Club: \$21.60

This wine is something special! Once opened up there are aromas of leather and fresh pomegranate. Bordering somewhere between medium to full bodied & perfectly dry, it is well balanced, with unified tannins and a beautiful lingering finish.

Pairs with: The featured recipe

### 2018 Aca Modot (16 month)

DATA: 46% Merlot / 32% Cabernet Franc / 14% Cabernet / 8% Malbec

Retail: \$38 – Club: \$22.80

This year's vintage is a youthful and aromatic Bordeaux-style blend which portrays a great acid base and approachable tannins. It's not too fruity and if you are patient, it will only get better! Be on the lookout for an espresso like flavor in the finish of this audacious, dry wine.

Pairs with: Sizzling steak fajitas with all of the fixings

### 2018 or 2017 Lagrein (16 month)

DATA: 100% Lagrein

Retail: \$36 – Club: \$21.60

With an inky, purplish-blue hue, our Lagrein really announces its presence in the glass. An earthiness mixed with dried blueberries and a burst of citrus hit you upon opening. It has deep, rich flavors of chocolate covered acai berries & blackberry. It is dry, pleasantly dry with so much depth of flavor you have to experience it to believe it.

Pairs with: A roasted beet salad with red onion, tarragon & goat cheese- dressed with citrus + olive oil vinaigrette