

Dave's Club Fall Newsletter & Tasting Notes

By Jesse Malvesti & Catalina Perez

October 2022

Wow, what a year we've had! The 2022 harvest came up on us quickly with some bouts of warm weather. On August 3rd we began harvest with Gewurztraminer and continued on August 5th, with Pinot Noir. The Block 4 was harvested at two separate times - August 24th and then again on September 1st brought on by the heat wave of over 100 degrees for 7 days in a row beginning September 1st. The heat wave did not have an adverse effect on the harvest, just sped it up because sugar levels jumped dramatically all at once. Acid levels were also higher than usual this year due to it being such an early harvest. Mother nature was working in our favor with the early picking because we were almost finished with the entire vineyard by the time our first rain fell on September 18th. Rain towards the end of harvest means one very important thing: Late Harvest! We can all be on the lookout for a fantastic dessert wine this vintage.

Dave's Corner

This time around we're featuring Carignan, a Rhone varietal originally from southern France, and referred to in California as Carignane with an "e". Here, we continue to use the French spelling of the grape, a part of the existing vineyard which we purchased in 1979. At that time, "Carignane" was considered the poor man's grape - used primarily for blending in Gallo's "Hearty Burgundy." In fact, from 1979-1988, we sold these grapes under a verbal contract with Gallo, and when Gallo decided they'd pay only \$400 a ton for Carignan, many growers in Dry Creek replaced their vines with more lucrative varieties. We decided to keep ours, and once we were able to determine that the old head-trained vines on our property had been planted in approximately 1950, we began isolating the fruit to produce a 100% varietal in 1996. The rest as they say "is history." Carignan is now considered one of the most beloved and unique of the various varietals we produce. It's medium-bodied and has a wonderful earthy characteristic, reminiscent of several Rhone varietals from France, but we think you'll find our version has a brighter, more flavorful characteristic.

Fall Re-Order Special

6pk: 3 bottles Carignan + 3 bottles
Italiano

\$114 (shipping included)

-or-

12pk: 6 bottles Carignan + 6 bottles
Italiano

\$228 (shipping included)

Grilled Bacon-Wrapped Stuffed Dates

Ingredients:

12 Large Pitted Dates
2 oz Boursin Cheese Shallot & Chive
6 Slices of Bacon
Honey (optional)
Pistachios (optional)
Smokey BBQ Sauce (optional)

Directions:

Using the end of a wooden or chop stick, gently enlarge the opening on each date to make it easier to fill. Carefully fill each date with about 1/2 teaspoon cheese. Cut each slice of bacon into 2 pieces, stretch lightly. Wrap each date with 1 piece of bacon, making sure the bacon wraps completely around date. Preheat grill to medium (about 400°F). Place dates on grill rack coated with cooking spray; grill, uncovered, turning occasionally, until bacon is crisp, and cheese is warmed, 6 to 8 minutes. Place dates on a platter and serve with a side of honey, pistachios, and BBQ Sauce for the perfect holiday appetizer.

October 2022 Featured Wines

2020 Carignan

DATA: 100% Carignan

With subtle earthy aromatics and hints of allspice, our Carignan is the quintessential fall wine. Perfect for sipping alongside anything from your tailgate party to Thanksgiving dinner. This has more body than you would expect from 100% Carignan and with that added flavor you get fruit, tannin and classic medium acidity.

Pairing: The featured recipe: Grilled bacon wrapped stuffed dates

2020 My Zin

DATA: 75% Zinfandel / 13% Petite Sirah / 12% Cabernet

With French oak on the nose, this lively Zinfandel blend begins with a bit of astringency, but opens up with layers of mocha & espresso. There is enough fruity spice in this wine to balance its bold body. Called "My Zin" because this was the exact blend Dave came up with for his personal taste...and the rest is history!

Pairing: Chicken Milanese with sun dried tomato pesto over pasta

2020 Estate Cuvée

DATA: 31% Zinfandel / 31% Cabernet Sauvignon / 23% Carignan / 15% Petite Sirah

Upon twisting off the closure, all you have to do is smell the Estate Cuvée and you know it is well balanced. With toasty vanilla oak & the rich Cabernet up front, the medium tannin plays nicely with the fruit and the acid.

Pairing: Steakhouse style loaded baked potato with bacon, chives & cheddar

2020 Italiano Style

DATA: 28% Lagrein / 22% Aglianico / 20% Sagrantino / 12% Barbera / 9% Sangiovese / 9% Montepulciano

With hands down the best aromatics in the bunch, the initial bouquet floods your senses with fruit, cedar and spice. This Cal-Ital favorite of estate grown Italian varieties exhibits everything you would expect from an Italian blend- with serious fruit. The Italiano would pair with pretty much any herb you can think of, and could grace your table any night of the week.

Pairing: SF style crab cioppino with extra garlic bread

2020 Block 4

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

2020 was a great year for Dry Creek Zinfandel and Block 4 is a good showcase for that. The wine demonstrates rustic flavors of blackberry, cranberry and fresh, ripe boysenberries. Complemented by hints of tea leaves and spices, the palate is soft and supple and screams dark fruit from start to finish. A nice acidity refreshes before the next sip.

Pairing: Korean short ribs -or- drunken garlic mushrooms

2019 -or- 2020 Petit Verdot

DATA: 100% Petit Verdot

The 2019 offers up elegant layers of rose and mint, making for a smooth entry to the nose of this bottling. Purple fruit and notes of chocolate & leather are decorated in toasty oak on the palate. The tannins are sticky and firm. The 2020 vintage has ripe plum, black cherries and lilac as primary aromatics. With notes of cigar box, it has strength, with balanced flavors of cola and toasty oak.

Pairing: 2019- French dip sandwiches / 2020- Impossible beef burger with smoked gouda & sweet potato fries