

Futures Club Spring Newsletter & Notes

By Jesse Malvesti & Catalina Perez

May 2022

We're happy to report that things are getting back to a normal pace here at the winery. We've now had the opportunity to host two events this year, Barrel Tasting and Passport to Dry Creek Valley. Not only did these events allow us to see some familiar faces, we have also tasted through many 2021 barrels and we think it's going to be another great vintage ahead! These 2021 wines are ready to be bottled in August (for the 10-month futures) and the second round in late January (for the 16-month futures) Everyone here at the winery has a favorite barrel sample, for instance Dave and Catalina love the Cabernet, Pat is fond of Carignan, and Jesse swears by the Aca Modot.

First Time Special Offer!

2021 Lagrein Futures

12pk 2021 Lagrein **\$198**

(Release date: February 2023)

Offer Expires 6/30/22

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.

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.

Announcements!

6-pk 2021 Luminaire Club Special \$14 a bottle!
[Order for shipment now](#)

Virtual Tastings

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

2021 Sparkling Wine

is in the process & will be released this fall!
[Order at futures prices](#) now until June 30

2022 Pre-Harvest Futures

From now until June 30th, we'll be continuing to take pre-harvest orders for the 2022 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 June 30, 2022.

Of course, we won't be able to taste these 2022 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 2022 futures until they are bottled next year, or sold out.

Are you looking for the perfect recipe for your summertime parties? Look no further- Jesse has a great recipe for next level steak tacos! These would pair so well with our Lagrein, but even better with our Luminaire Prickly Pear Margaritas!! The recipe is a video on our [Youtube channel](#) and our [website](#).

Jesse's Next Level Steak Tacos

Ingredients:

1 – 2 lb Flank Steak
 6 in. Flour Tortillas
 Pico de Gallo
 Cotija Cheese (shredded)

Marinade	Steak Sauce	Guacamole
1 Jalapeno (deseeded) (minced)	2 oz Torn Parsley	2 Ripe Avocados
½ bunch cilantro (chopped)	2 oz Torn Cilantro	¼ Red Onion (minced)
2 Garlic cloves	2 oz Olive Oil	½ Small Tomato (minced)
Juice of 2 limes	1 oz Red Wine Vinegar	½ Jalapeno (minced)
4 oz Olive oil	1/8 TSP Chipotle Powder	1 Clove Garlic (finely minced)
2 Tbsp Red Wine Vinegar	1/8 TSP Worcestershire Sauce	Juice from ½ Lime
2 Tbsp Worcestershire Sauce	1 Small Clove Garlic	Pinch of Cumin
2 oz Beef Stock	½ Tsp Cumin	Pinch of Chili Powder
2 oz Red Wine		Salt & Pepper
1 Tbsp Brown Sugar		3 Tbsp Fresh Cilantro (chopped)
1 Tbsp Cumin		
Salt & Pepper		

Instructions:

Marinade - Blend all ingredients and place in ziplock bag with steak. Marinate for 4 – 8 hours. **Steak Sauce** – Blend all ingredients in food processor and pulse repeatedly until smooth.

Steak – Grill flank steak 4-5 min on each side until internal temp reads 140 degrees for medium rare. Let rest for 5 min. Slice very thin at a 45* angle.

Taco Assembly – Briefly heat flour tortilla on grill. Place a layer of guacamole in center of tortilla. Then add a few slices of flank steak on top and cover with a spoonful of steak sauce. Add pico de gallo, and finish with cotija cheese. Enjoy!!

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 and he would be more than happy to send you over some great ideas.

