

# Dave's Club Spring Newsletter & Tasting Notes

By Jesse Malvesti & Catalina Perez

April 2022

Here at David Coffaro, we are known for a spirited assortment of interesting blends ranging from our Rhone region grapes, Bordeaux varietals, a multitude of Italian varieties and everything in between. Blending grapes is a true art, one which Dave has down to a science. Blends make easy to drink wines because blending gives a winemaker more control over the finished taste profile by using the wine grapes as ingredients. Some of you may not know, though- that we make a few smaller production single varietal wines which deserve some time in the spotlight. We produce Aglianico, Petit Verdot, as well as Cabernet Sauvignon & Lagrein. In this shipment we are featuring, for your enjoyment not only two different blends that include Lagrein, but also a 100% Lagrein from our 2019 vintage which we think is one of the most unique wines from our estate vineyard. Here's what Dave has to say about it:

## Winemaker's Notes:

Lagrein is an ancient grape variety most widely grown in the Alto Adige region of northeastern Italy. In approximately 2005, a sales rep brought me a bottle of Lagrein produced by a winery located in the Central Coast. I liked it so I decided to purchase vines from a local nursery specializing in rootstock propagation, and planted them in our vineyard in 2006, with more added in 2010.

We produce about 3.5 about tons of Lagrein each year and we blend some of it into our Escuro and Italiano, leaving most of it to produce our Lagrein varietal. For the 2019 vintage, on October 3<sup>rd</sup> 2019, we harvested 3.75 tons of Lagrein and used 2.1 tons of it to produce 146 cases - just enough to fulfill our wine club commitment for this April's allocation. To get more Lagrein, consider ordering our 2021 Futures, offered on special for our club members through the end of May.

Lagrein is grown on a slightly higher elevation of our property, which we call the Pomo Knoll. The soil there is extremely well drained. The harvest comes in toward the end of September, so approximately halfway through our harvest season. My guess is that where it's planted contributes to the dark color, darker than even our Petite Sirah. When we produced our first Lagrein, I was surprised how dark the juice was and how bold the flavor. That first bottle I tried from the Central Coast winery and also every bottle I have tried from the Alto Adige area in Italy have been lighter in color and lighter in body. ~Dave

[First Time Special Offer!](#)

**2021 Lagrein Futures**

12pk 2021 Lagrein **\$198**

(Release date: February 2023)

\*Offer Expires 5/31/22\*

## Winery Announcements

**2021 Luminaire** is bottled and [now available for purchase](#)  
**Member price: \$16.80**

### **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

**2022 Pre-Harvest** available for ordering in early April

**2021 Sparkling Wine** is in the process & will be released this fall. [Order futures now!](#)

## Next Level Steak Tacos

(Full Recipe including Condiments [Here](#))

### **Taco Ingredients:**

1-2 lb flank steak  
6" flour tortillas (10-12)  
pico de gallo  
cotija cheese, crumbled  
Guacamole

### **Marinade Ingredients:**

1 seeded jalapeno, minced  
½ bunch cilantro, chopped  
2 cloves garlic  
2 limes, juiced  
4oz olive oil  
2 Tbsp red wine vinegar  
2 Tbsp Worcestershire sauce  
2oz beef stock  
2oz red wine  
1 Tbsp brown sugar  
1 Tbsp cumin, salt & pepper

### **Steak Sauce Ingredients:**

2oz parsley, torn  
2oz cilantro, torn  
2oz olive oil  
1oz red wine vinegar  
1/8 Tsp. chipotle powder  
1/8 Tsp Worcestershire sauce  
1 small clove garlic  
½ Tsp cumin

**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 degree angle.

**Taco Assembly** – Briefly heat flour tortillas 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!!

## *April 2022 Featured Wines (Tasting Notes by Catalina, Jesse & Jose)*

### **(2019 -or- 2020) Grenache**

DATA: 100% Grenache

With a subtle floral bouquet and hints of ripe strawberries our fruity, light bodied 2019 Grenache is a perfect springtime sipper. Although most know this grape as a southern Rhone, we think it is a perfect match for Dry Creek Valley terrior and an even better accompaniment to your appetizer or first course dishes. The 2020 is a bit toasty with ripe fruit flavors and finishes with notes of cocoa powder and cherry.

2019 Pairing: Strawberry salad with goat cheese, toasted walnuts & fresh basil

2020 Pairing: Grilled vegetable gnocchi with basil butter, toasted pine nuts & Parmesan

### **2019 Terre Melange**

DATA: 31% Mourvedre / 21% Syrah / 12% Grenache / 12% Peloursin / 10% Souzao / 7% Tannat / 7% Alvarelhao

This balanced and vibrant blend smells of sweet subtle oak and fresh thyme. The TM is medium bodied & well rounded with flavors of black olive and plum jam. A tannin that dissipates and leads to a pleasant, fruity finish makes this herbaceous blend the perfect wine for your spring & summer grilling recipes.

Pairing: A Mediterranean flatbread with artichoke hearts, kalamata olives, cherry tomatoes & feta

### **2018 Aca Modot**

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

Right out of the gate this blend brings aromas of blueberry scone and subtle undertones of wild anise. Flavors exhibit a wonderful balance of tannin and acidity, while surprisingly finding a way to embody the harmony of earthy Bordeaux varietals and the ripe fruit of Dry Creek Valley. If you think it is good now, try the Aca Modot after a few hours in the decanter.

Pairing: Mushroom swiss smash burgers with crisp bacon

### **2019 Italiano Style (16 month)**

DATA: 27% Aglianico / 20% Sagrantino / 20% Barbera / 15% Montepulciano / 13% Lagrein / 3% Nebbiolo / 2% Sangiovese

A little dry and dusty on the nose, this Cal-Ital favorite of estate grown Italian varieties exhibits everything you would expect from an Italian blend- with more fruit. The flavor profile evolves the longer the bottle is open - we noticed rose petals and leather in the beginning but dried plum and cloves towards the end. Drink now, you won't regret it!

Pairing: A burrata plate with prosciutto, arugula & grilled bread

### **2019 Escuro (16 month)**

DATA: 25% Lagrein / 21% Syrah / 12% Peloursin / 12% Aglianico / 10% Souzao / 8% Alvarelhao / 6% Tannat / 6% Mourvedre

With musky aromatics of dark black fruits & freshly split firewood, this vintage of Escuro is masculine in nature with tamed tannins and vibrant fruit flavors. We think it is surprisingly balanced with such an eclectic blend of tannic varietals.

Pairing: Bacon wrapped meatloaf with mashed potatoes

### **2019 Lagrein (16 month)**

DATA: 100% Lagrein

With an inky, purplish-blue hue, our Lagrein announces its presence in the glass. It is earthy & musty in the best possible way and has a unique tannin structure with rich, meaty flavors + chocolate covered blueberries on the finish. It is dry, pleasantly dry with so much depth of flavor you have to experience it to believe it.

Pairing: Your taco Tuesday fiesta & don't forget the guacamole!