

Dave's Club Spring Newsletter & Tasting Notes

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April 2024

Here at Coffaro, we think of the first day of spring as nature's New Year's Day. For most of us, January 1st offers an opportunity for change and the allure of a new beginning. In spring, each new bud and blossom show us that a new year is in bloom, and we get to witness the brilliance of this new year. Our vineyard is an excellent example of this. The buds have broken and each row is flush with the most spectacular color of green. We received an abundance of rainfall between the months of November and March. If the weather cooperates through the growing season, we predict an excellent yield and some fantastic wines. It's amazing to think that at this time 10 years ago we were in the midst of one of the worst droughts in recent California history. That drought presented many challenges, but led to some amazing wines. So, if you have a Petite Sirah, Aglianico, or Aca Modot from 2014, now would be a great time to crack the top and share it with some friends.

For this club allocation we have decided to concentrate on the crown jewel of Dry Creek Valley, Zinfandel. The 2020 Zin comes from vines that are over 120 years old. They were most likely a part of the original plantings when Dry Creek converted from prune orchards to vineyards. The Block 6 Zin comes from some of the most robust vines on the property. During harvest, the grape clusters can weigh up to 3 or 4 pounds! Many may not realize, but Zinfandel originated in Croatia, it is known there as Crljenak. The Romans brought it across the Adriatic from Croatia and it remains a very popular varietal in Italy under the name Primativo. In the 1820's, the varietal made its way to the US, and was brought to California. Zin has flourished here in the DCV mostly due to our weather and soil composition. It remains one of the most sought out varietals here in CA.

Some of you may know that Dave & Pat have homemade pizza, with scratch-made dough every Sunday. Give Dave's "No Knead" Sourdough crust recipe a try with your favorite toppings and see why Zin + Pizza is a match made in heaven.

[Members only Special Offer!](#)

2022 Block 6 Zin

12pk **\$180**

Offered on a first come basis, limit one 12-pk per membership

Winery Announcements

2024 Pre-Harvest futures will be offered soon- be on the lookout in late April

-New Wines-
To be bottled & released in July

2023 Merlot
100% Estate grown

2023 Sauvignon Blanc
75% SB / 25% Chardonnay
Aged in 100% French Oak

Dave's "No Knead" Sourdough Pizza Dough

Ingredients:

Italian 00 Caputo Flour, Approx. 1 cup
Water, Approx. 1.5 cups (or enough to reach 80% hydration)
Pepper, Salt & Italian Seasoning
Prepared sourdough starter, 1 cup
Rice flour for dusting work surface, ¼ cup
Olive Oil, 3 Tbs
1 Large Ziplock bag

Directions:

Start by mixing first four ingredients together in a bowl. You are looking for 80% hydration, the dough will be very sticky. Let stand for one hour. Manipulate your pizza dough by picking it up and folding it over a few times every 30 minutes for 2.5 hours. You can dip your hands in the rice flour if the dough is too sticky at first.

Drizzle the olive oil into a large Ziplock bag and add your dough ball – allow to rise for at least 3 hours.

Remove your dough onto a surface dusted with either the 00 flour or rice flour & portion into 2 pizza dough balls. Stretch the dough out onto a pizza pan or a perforated pan and add your favorite toppings.

Dave's choice is to cook the dough on a very hot BBQ – but an oven works too, just set it to the hottest temperature it will go.

April 2024 Featured Wines

2021 Grenache

DATA: 100% Grenache

Light strawberry in color, this Grenache is bright & fruity with floral notes of gardenia and a hint of vanilla. There's an unexpected hit of tannin which adds to the complexity. It's light, but not too light, you'll definitely want to drink this as soon as the weather warms up.

Pairing: Caprese bruschetta with fresh basil & tons of basil

2021 Terre Melange

DATA: 39% Mourvedre / 28% Syrah / 21% Peloursin / 12% Grenache

Being a little bit darker than expected, this hearty Rhone style blend shows up in a big way. With eucalyptus on the nose and hints of fennel or anise, the subtle tannins shine. The Terre Melange offers a mix of dark black cherry, spice & earthy minerality.

Pairing: A Mediterranean baked white fish with artichokes & olives

2021 Block 6 Zin

DATA: 75% Zinfandel / 25% Petite Sirah

Upon opening this bottle, the earthiness of the Petite Sirah is more noticeable than past vintages. Pour it in a glass and give it a good swirl: The Zinfandel brings its signature dark fruit character, bursting with flavors of plum & blackberry pie. The Petite Sirah adds depth and structure with its inky black currant notes & firm tannins. These tannins give the Block 6 a grip on your tongue, a pleasant textural counterpoint to the fruitiness of our Old Vine Zinfandel.

Pairing: Dry rubbed pork ribs & grilled fingerling potato salad

2020 Zinfandel (16 month)

DATA: 100% Old Vine Zinfandel

The age of these vines alone promises a rich & complex experience. Our OVZ is dark ruby in color with a sweet aroma of amaretto & spice. There is so much depth in the glass before you even take a sip. On the palate, this Zin is full bodied with a noticeable weight. The fruit from the nose comes alive with layers of black cherry, blackberry & espresso. The key characteristic of OVZ is its concentration- the lower yields from older vines produce grapes with more intense flavors. This wine is richer and more densely packed with flavor.

Pairing: Try this with your favorite Pizza, seriously, ANY PIZZA but we suggest Dave's recipe on the front for your crust!

2021 Aca Modot (16 month)

DATA: 34% Cabernet Sauvignon / 25% Petit Verdot / 21% Cabernet Franc / 15% Merlot / 5% Malbec

Dark & rich right out of the bottle, this Aca Modot is almost purple. A little musty on the nose, in the best way possible. Hints of cocoa powder and bay leaf lead into prominent dark fruit flavors, complemented by the earthiness, spice & oak influence. The 16-month aging plays an important role in this Bordeaux-style blend, the tannins which give the wine structure soften with the oak, making them smooth & integrated. The finish is long and the fruit fades away slowly, leaving behind a warmth from the alcohol and a touch of the oak's tannins.

Pairing: Creamy Cacio y Pepe with good quality cheese & lots of black pepper

2021 The Ultimate Cuvée (16 month)

DATA: Half Block 4 / Petite Sirah / Italiano Style

Bold & brambly with notes of warm spices, The UC is as intense and full bodied as it gets. Packed with Block 4's fruit forward charm + Italiano's intense power, & rounded out with the tannin from Petite Sirah- it's both satisfying and intriguing, a delightful dance between juicy Dry Creek Valley fruit and powerful structure. Expect hints of cocoa, vanilla & spice to join the party.

Pairing: Grilled rack of lamb with pomegranate molasses & fresh mint.