



## Dave's Wine Club Newsletter

October 2020

By Catalina Perez & Jesse Malvesti

Wow, 2020 has been quite a roller-coaster so far. It goes without saying that we have missed seeing our friends and members here at the winery. We've all been through a lot, but the community spirit remains alive and well here and we look forward to spending more time with you sometime soon.

We're so grateful for the firefighters who worked tirelessly to keep our valley safe from wildfires. We can happily say that because of the elevation here and the fog banks, we had little smoke concentration over our vineyard and were able to complete harvest 2020 in full.

Now, for the important stuff- In this allocation we have some heavier wines not often sent out to the club, including a new vintage of Petit Verdot which you'll want to taste now so you can decide on ordering more to lay down for the future. You'll also have the opportunity to taste the full spectrum from the Dave's Cuvée (a second crop blend) to The Ultimate Cuvée (a premium blend of the best barrels of the vintage). Both are made with the same care and attention however different they may be. Notice the distinction between the structure and finish of each wine and let us know what you think!

Join us for Virtual Wine & Food Affair – Tix & Details: [wineroad.com](http://wineroad.com)

**Did you miss out on ordering 2019 Dave's Cuvée?**

**Or Just need more? 2019 Dave's Cuvée**

\$168 a case for members  
(price includes shipping)

[Order Here](#)

\*[Ask us about](#) a \$10 discount for picking up at the winery\*

**Oct Re-order Special!**

Mix-n-Match your own club pack  
(Limited to 2 bottles of any club selection)

6pk Re-order \$126  
(Shipping Included)

[Order Here](#)

**Now offering local deliveries as well as curbside pickups.**

Send inquiries [pat@coffaro.com](mailto:pat@coffaro.com)

### Featured Recipe

#### The Perfect Holiday Dressing

2 sticks unsalted butter  
1 lb French bread, diced into 1/2-inch cubes  
1 lb Italian sausage, 1/2 spicy & 1/2 sweet  
1 large yellow onion, diced 1 1/2 cups celery, diced  
2/3 cup Italian flat-leaf parsley leaves, minced 1/4 cup fresh sage, minced  
3 tbsp fresh rosemary, minced 2 tbsp fresh thyme, minced  
2 1/2 cups chicken broth 2 large eggs  
1 cup dried cranberries, roughly chopped  
Salt & Pepper to taste

Preheat oven to 275F. Place cubed bread on a baking sheet and bake until dried out (30-45 minutes)

Transfer bread to a very large bowl; set aside.

Preheat oven to 350F and spray a 9x13-inch baking dish.

Remove outer casing from sausage.

In a sauté pan, melt 1 1/2 sticks butter over medium-high heat.

Add onions and celery.

Stir frequently until vegetables have softened, about 10 minutes.

Transfer vegetables to bowl with bread.

In the same pan, cook the sausage until browned and cooked through.

Break up sausage as it cooks. About 10 min.

Add to the bread cubes and vegetables.

In a bowl, whisk eggs. Add the parsley, sage, rosemary, thyme, cranberries, salt, pepper, chicken broth. Whisk well to combine.

Pour 1/2 the mixture over the bread and toss lightly.

Pour the remainder of the mix over bread and toss well to combine.

Transfer dressing into prepared baking dish.

Cut the remaining half-stick of butter into 8 pieces & place them evenly over the top. Cover with foil and bake for 45 minutes.

Uncover, bake for an additional 25-40 min until top is as lightly golden brown.

**Serve immediately with Block 4.**

## October 2020 Featured Wines

### 2019 Dave's Cuvée (10 month)

Retail: \$28 – Club: \$16.80

**\*Members Only Case Special \$168, Shipping Included\* - [Order Here](#)**

DATA: The second crop picking from primarily old vine Zinfandel

This beautifully ripe slightly jammy wine is very aromatic with a pretty garnet color. It has great mouthfeel and pink peppercorn in the nose. If you want a wine with legs- this is it!

Pairs with: Sticky BBQ'd ribs or anything chocolate.

### 2018 Carignan (16 month)

Retail: \$35 – Club: \$21

DATA: 100% Carignan

A true crowd-pleaser and perfect for fall. With great balance of acid and bright fruit that drifts across the tongue and evolves into a finish rich with ripe red currants and baking spice.

Pairs with New York Style Pastrami on Rye

### 2017 My Zin (10 month)

Retail: \$33 – Club: \$19.80

DATA: 75% Zinfandel, 16% Petite Sirah, 9% Cabernet Sauvignon

Dave's favorite way to drink Zinfandel! This medium-bodied Zin blend presents flavors of ripe plum and black olive with hints of white pepper and spice. The tannins are light but present and well distributed between the front and back palate.

Pairs with: Brick-oven Pizza finished with prosciutto and arugula

### 2018 Block 4 (16 month)

Retail: \$38 – Club: \$22.80

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

This vintage is elegant, full of vibrant fruit, spice and savory notes. Lighter than usual, it has hints of fresh thyme and a big hit of acid. 2018 delivers an easy drinking wine with caramel on the nose. Often paired with meatier dishes, we're recommending this one with your holiday bread stuffing.

Pairs with: Featured Recipe on the front

### 2018 Petit Verdot (16 month)

Retail: \$36 – Club: \$21.60

DATA: 100% Petit Verdot

Petit Verdot first gained fame and notoriety as a blending grape in Bordeaux. Because it often has difficulties reaching full ripeness, not much of it is planted or used in France today. Yet, that is not the case in our vineyard. Ours is a distinctive and bold dry wine with semi-sweet chocolate mousse on the nose & a signature flavor that incorporates blackberry and blueberries all the while filling the mouth with fine-grained tannins and mega body. **This wine will be ideal in about 10 years and will be worth the wait.**

Pairs with: A rich, hearty & meaty shepherd's pie

### 2018 The Ultimate Cuvée (16 month)

Retail: \$38 – Club: \$22.80

DATA: 4 barrels Block 4 / 2 barrels Terre Melange / 1 barrel Carignan / 1 barrel RaiZin / 1 barrel Italiano

Our Ultimate blend of the year has chocolate covered acai berries and blackberry syrup all over the nose- it's fruity, flinty and appealing; almost port-like but not sweet. Allow the richness from the wine to coat your palate and cling to the sides of your mouth.

Pairs with: Pasta Carbonara with lots of Parmesan cheese

For recipes and more food pairing ideas contact [jesse@coffaro.com](mailto:jesse@coffaro.com)