



Wine Club Winter Release

FEBRUARY 2018



Message from the Doffo Family

Dear Wine Club Members,

I would like to thank all of you for an incredible 2017! It is your loyalty and continued support that makes our small family business so rewarding and successful. We truly enjoy crafting high-caliber wines for you to enjoy and to share with your loved ones.

As I begin trying to recap 2017, the only word that comes to my mind is “electric.” The entire year seemed to have this intense and charged feeling about it, creating an atmosphere of excitement and enthusiasm revolving around everything to do with the winery. My sister, Samantha, our Events Coordinator, really rose to the challenge and crafted some amazing and entertaining events. The Comedy Shows mid-year had us all laughing as we enjoyed each other’s company, and the sold out White Party in August was a stunning production that ended up being a marvelous evening of fun and dancing for all in attendance. Brigitte, my other sister, and the winery’s Tasting Room Director, has had quite the year as well! Brigitte got married in February and welcomed her new son, Lorenzo, into the world! With all of that going on, Brigitte hasn’t skipped a beat as she not only continues to keep our tasting room filled with fresh decor and merchandise, she also designed our expanded apparel line for Motodoffo. I truly admire her creativity and artistic eye and enjoy watching her flourish in her passion for design. My father, Marcelo, continues to have a large role in the winery he created, and although he is not in the day to day grind, his influence abounds in every decision that is made. If you ever imagined visiting Argentina, I highly recommend experiencing a tour with my father. There will be more information to come on his new-found role and I am a bit jealous after only hearing about the experience!

To say our Winter Wine Club selection is a high-powered shipment is an understatement! If you follow us on social media (Facebook/Instagram) you might have seen our recent success at the 2017 People’s Choice Awards! If you missed our posts, our 2015 Zinfandel was voted the Best Red Wine in Temecula Valley! Our prized Zinfandel bested twenty-nine other wines in a blind, double run-off competition, voted on by nearly 250 attendees. Our Zinfandel program has become a wine club favorite and I can assure you that this vintage will not be around for very long!

Another wine included in the Winter selection is our highly-anticipated MotoDoffo blend, “Super Tinto” (pronounced “super teen-tow”). MotoDoffo has really come into its own and become an iconic wine for our family. Due to it being a successful arm of our business, we have decided to begin establishing MotoDoffo as its own line of wines, apparel and eventually a separate wine club. This year’s label series was hand painted by Robert Carter, a famed motorsports artist. This will be the last Doffo Wine Club shipment to include this savory blend. For more information regarding the new MotoDoffo Wine Club you can visit motodoffo.com/wineclub.

Doffo Legacy Club members also receive our newest Cabernet Franc. This is a very limited production run with just enough made to satisfy our wine club. I truly enjoy a full-bodied Cabernet Franc that shows quality winemaking and finesse in the balancing of the bell pepper tones that this varietal is famous for. Our 2016 Cabernet Franc is the sleeper in this allotment. Give it time in your cellar and it will be rewarding.

Thank you for choosing to be a part of the Doffo Winery family by being a member of our Wine Club. We hope you enjoy your wines and we look forward to creating even more delicious tasting wines, experiences and events for you all in 2018!

Salute!

Damian Doffo and Family

February Wine Club Selection



2015 Zinfandel

This estate Zinfandel was aged for two full years in used American oak to produce a bold red wine brilliant ruby in color. Aromas of plum, raspberry, berry jam and violets give way to black pepper and vanilla with hints of peppermint. This full-bodied wine boasts a pleasant mouth feel and soft finish. The 2015 Zinfandel was named the best red wine in Temecula Valley at the 2017 People's Choice Blind Tasting and Awards!

When to Drink: Enjoy now or age for 2-3 additional years.

Pair it With: Goat Cheese and Olive Skillet

Club Selection: 2 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 15.5%

pH: 3.65

Total Acidity: 5.7 g/L

Barrel Program:

Aged 24 months in 100% medium/medium+ toast 2nd and 3rd use American oak

2015 MotoDoffo "Super Tinto"

The 2015 Super Tinto is a blend of Doffo Winery's heaviest hitters: 60% Malbec, 30% Cabernet Sauvignon and 10% Zinfandel. This versatile blend showcases hints of plum, tobacco, violets, blueberries and raspberries on the nose. This full-bodied red holds just a touch of acid to brighten the palate before a velvety finish.



When to Drink: Enjoy now or age for additional 3-5 years.

Pair it With: Italian Beef Braciolo di Manzo

Club Selection: 1 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 14.4%

pH: 3.69

Total Acidity: 6.3 g/L

Barrel Program:

Aged 24 months in 100% medium/medium+ toast 2nd and 3rd use American oak



2016 Cabernet Franc

Doffo Legacy Club members will enjoy this estate-grown Cabernet Franc that is a delightfully balanced example of this unique varietal. On the nose this wine shows classic aromas of strawberry, green pepper and plum. The palate is greeted by a medium-bodied wine with a long drawn out finish.

When to Drink: Enjoy now or age for additional 3-5 years.

Pair it With: Grilled Pork Chops with Cherry Cabernet Franc Sauce

Club Selection: 1 Legacy

Winemaking Stats:

Alcohol: 13.8%

pH: 3.64

Total Acidity: 5.6 g/L

Barrel Program:

Aged 14 months in 100% medium/medium+ toast 2nd and 3rd use American oak

Wine Club Recipe from Chef Louie Ortiz

We welcome back Chef Louie Ortiz for another mouthwatering dish to pair with your newest bottles of Doffo wine! This time Chef Louie has prepared a classic Italian appetizer that is sure to be a hit at parties or at your next family dinner alongside your favorite Italian dish.

Arancini with Romesco Sauce

Risotto:

- 2 cups low-sodium chicken broth
- 3 tablespoons unsalted butter, at room temperature
- 1/2 small onion, diced
- 3/4 cup arborio rice
- 1/4 cup dry white wine
- 1/4 cup grated Parmesan
- 1/4 teaspoon fresh-ground black pepper
- 1/4 teaspoon kosher salt

Arancini:

- 2 cups cooked and cooled risotto
- 1/2 cup grated Parmesan
- 1 1/2 cups bread crumbs, divided (Italian-style seasoned bread crumbs or homemade)
- 2 eggs, at room temperature, beaten
- 4 ounces fresh mozzarella, cut into 1/2-inch cubes
- 1/2 pound Italian sausage, casings removed and cooked
- Vegetable oil for frying

Romesco Sauce:

- 1 large roasted red bell pepper, skin removed (or from a jar)
- 1 clove garlic
- 1/2 cup toasted almonds
- 1/4 cup tomato puree
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons sherry vinegar
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper
- 1/2 cup extra-virgin olive oil
- Kosher salt and fresh-ground black pepper to taste

Step 1: Make your basic risotto

In a medium saucepan, bring the broth to a simmer over high heat. Reduce the heat to low and keep hot. In a large, heavy saucepan, melt 2 tablespoons of the butter over medium heat. Add the onion and cook, stirring frequently until tender, about 3 minutes. Add the rice and stir to coat with the butter. Add wine and simmer until most of the liquid has evaporated, about 1 minute. Add a half cup hot broth and stir until almost completely absorbed, about 2 minutes. Continue cooking the rice, adding the broth a half cup at a time, stirring constantly and allowing each addition of broth to absorb before adding more. Cook until the rice is tender but still firm to the bite and the mixture is creamy, about 20 minutes. Remove the pan from heat and stir in the remaining butter, Parmesan, salt, and pepper. Set aside to cool.

Step 2: Assemble and cook your arancini

Put one cup of the bread crumbs in a medium bowl and set aside.

In another medium bowl, combine 2 cups of risotto, the other half cup of bread crumbs, Parmesan, sausage, and eggs. With damp hands, form about 2 tablespoons of the mixture into balls about 1 3/4-inch in diameter. Make a hole in the center of each ball and insert a cube of mozzarella. Cover the hole to completely enclose the cheese. Roll balls in the reserved bread crumbs to coat.

In a large, heavy saucepan, pour enough oil to fill the pan about a third of the way. Heat over medium heat until a deep-frying thermometer inserted into the oil reaches 350 degrees F. In batches, fry the rice balls until golden, turning occasionally, about 4 to 5 minutes. Drain on paper towels.

Step 3: Make your romesco sauce and serve!

Pulse the first 8 ingredients (bell pepper through cayenne) in a food processor until finely chopped. With motor running, slowly add oil; process until smooth. Season with salt and pepper. Makes 1 1/2 cups. Serve over the cooked arancini.



Award-Winning Zinfandel



Doffo Zinfandel Voted the Best Red Wine in Temecula Valley!



Many wineries submit their wines to competitions or have them rated by renowned wine critics and magazines. As a result, they may win an award here or there or they may get to say that their wine was rated 92 points by someone! The truth is, everyone's palate is a little different and every wine drinker has different preferences. If you like a wine, then that's all that matters!

That's why we were intrigued when the Temecula Valley People's Choice Blind Tasting & Awards was started in 2016. We saw this as an opportunity to see how our wine stacked up against other reds in Temecula Valley, tasted and voted on by enthusiasts rather than professional critics. Let the wine lovers rate dozens of wines objectively based only on appearance, aroma and taste, and see where the chips fall.



As it turned out, the chips fell in our favor that first year. Our 2014 Zinfandel was awarded 2nd place, a thrilling honor for our small, family-owned and operated winery! But it was clear that our work was not done.

We returned to the 2nd Annual Temecula Valley People's Choice Blind Tasting event with our 2015 Zinfandel. This time nearly 250 attendees tasted and voted for the 30 red wines up for contention, and the people spoke: the 2015 vintage of Doffo Zinfandel was awarded 1st place!

We hope you enjoy the 2015 Zinfandel and remember to replenish your cellar with a visit to the Doffo Tasting Room or our online shop at shop.doffowines.com!

MotoDoffo: More Than a Motorcycle Collection

It all began back on a small farm in rural Argentina, when a young Marcelo Doffo fell in love with the imported European motorcycles that were becoming popular at the time. After moving to the United States and establishing Doffo Winery, Marcelo set out on a quest to find and restore those very motorcycles that mesmerized him as a child. In the years since, the MotoDoffo Vintage Motorcycle Collection has grown to include nearly 200 motorcycles and scooters from around the world and attracts moto enthusiasts and wine lovers alike to the MotoBarrel Room housed on the winery grounds.

Each year, Marcelo and Damian have paid tribute to the Doffo family's passion for motorcycles by producing a MotoDoffo wine. This Malbec-forward red blend has always been a best-seller, partly because it is delicious, balanced, and goes well with a wide variety of dishes, but also by capturing the imaginations of wine fanatics by featuring iconic motorcycle imagery on its label.

What began as a small collection of old bikes had evolved into something more. Marcelo has passed his love of two-wheeled machines on to his children Brigitte, Samantha, and Damian. When they are not busy running the winery, the Doffo family can be found riding around Southern California or even racing vintage motorcycles at AHRMA events.

With growing interest in the collection, the wine, and an expanded line of MotoDoffo apparel for men, women, and children, the Doffo Family has decided to create MotoDoffo Wines. No longer limited to a single red blend, winemaker Damian has already created two wines under this new label, with more in production!



The first, "Super Tinto," is included in this Doffo Wine Club release. This blend of Malbec, Cabernet Sauvignon and Zinfandel features original hand-painted artwork commissioned from renowned motorcycle and automotive artist, Robert Carter. The second, titled "Gran Tinto," is a blend of Zinfandel and Petite Sirah and will be released in June 2018 as part of the inaugural MotoDoffo Wine Club shipment. To ensure you receive the latest creations from Marcelo and Damian, consider joining this club at shop.doffowines.com.

The Doffo family has two great passions in life: crafting exceptional wine and racing motorcycles. The MotoDoffo brand represents the marriage of those two passions, and will continue to evolve as the family celebrates their heritage as collectors and racers.

Learn more about some of the motorcycles in the collection at www.motodoffo.com or come visit us for a peek inside the MotoBarrel Room! Restock your wine cellar with more MotoDoffo Super Tinto at shop.doffowines.com and check out our collection of MotoDoffo hats, shirts, onesies and more!

Upcoming Events



Motogiro d'Italia | April 30 - May 6, 2018 **Ride through Italy with Marcelo Doffo**

Marcelo Doffo is heading back to Italy this Spring for the Motogiro d'Italia, the historical re-enactment of one of the oldest and most prestigious motorcycle stage races in Italy. Those interested in joining Marcelo are welcome to register through the organization's website (motogiroitalia.it/en) under the Tourist category. Spouses or partners are welcome to join as passengers as well, and motorcycles can be made available by the organization.



Save the Date | June 23 **5th Annual Kurt Caselli Foundation Benefit**

We are thrilled to announce that we will host the 5th Annual Kurt Caselli Foundation Benefit, presented by SCORE International, on Saturday, June 23, 2018. This year will be bigger and better than ever, with special surprise guests and fun for the whole family. Proceeds from this event go towards the Kurt Caselli Foundation. Follow us on Facebook and Instagram or check our website for event updates and ticket information coming soon.



Explore Argentina | October 2018 **Mendoza Wine & Culinary Tours with Marcelo Doffo**

Take the ultimate wine lovers getaway with a tour of Argentina's famed Mendoza wine country with Doffo Winery founder, Marcelo Doffo. This week long journey will feature stops at six of Marcelo's favorite wineries, meals at some extraordinary restaurants, and complete immersion in Argentine culture. If you are interested in this unique experience, please contact info@doffowines.com for more information and to put down a deposit.

Listen to the Music! **Free live music weekends on the Doffo Patio**

Join us for another year of live music on the patio! We pride ourselves on hosting some of the most talented musicians from around Southern California, from flamenco guitar to blues and classic rock. Bring a snack, grab your favorite bottle of Doffo Wine and enjoy!



Flamenco Guitar with **Charles Curinga**

February 11th (1-4pm)
February 18th (1-4pm)
February 25th (1-4pm)



Wine Country Favorite **Carlos Naranjo**

February 17th (1-4pm)

Visit doffowines.com/events to see our complete listing of upcoming events. Events subject to change.

Current Releases

White Wines & Rosés

Paulina Sparkling	\$25.00
2016 Viognier	\$32.00

Red Wines

4th Edition Kurt Caselli Tribute	\$45.00
Academy of Ballet Arts Malbec	\$59.00
2016 Cabernet Franc*	\$48.00
2015 Cabernet Sauvignon	\$48.00
2015 Malbec	\$59.00
2013 Mistura	\$62.00
2014 Mistura	\$59.00
2015 Motodoffo*	\$46.00
2014 Private Reserve Cabernet Sauvignon	\$99.00
2015 Private Reserve Cabernet Sauvignon	\$72.00
2014 Salute	\$59.00
2013 Syrah	\$79.00
2014 Syrah	\$62.00
2014 Zinfandel	\$79.00
2015 Zinfandel*	\$72.00

Dessert & Sweet Wines

Doffo Port (Solera Style)	\$42.00
Los Nietos (Late Harvest Syrah)	\$89.00
Lucca (Late Harvest Malbec)	\$69.00
Tiago (Late Harvest Red Wine)	\$99.00

Library Wines

2012 Concreto Cabernet Sauvignon	\$150.00
2011 Malbec Reserve	\$125.00
2010 Merlot Reserve	\$125.00
2013 Private Reserve Cabernet Sauvignon	\$150.00
2009 Syrah Reserve	\$150.00

Doffo Grappa

Grappa Malbec Brandy	\$49.00
Grappa Muscat Brandy	\$49.00

**February Wine Club Selection*

~ Prices and availability are subject to change ~

To place an order visit shop.doffowines.com. For assistance placing your order call us at 951-676-6989 or email us at wineclub@doffowines.com.

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