



Wine Club Summer Release

JUNE 2018

Message from the Doffo Family

Dear Wine Club Members,

The June 2018 Doffo Wine Club shipment is finally here! We are elated about this summer's release because, as always, the wines are incredible! It is very difficult to hide our excitement as we truly enjoy crafting our Wine Club selections. We are ever grateful for your continued support and appreciation of our family's labor of love. We pledge to continue to focus on quality winemaking, first and foremost, and to always deliver exceptional value and customer service.

This summer is shaping up to be an exciting time around the winery as the entire world will be focused on the FIFA World Cup. We are very sad that the US Men's Soccer team failed to qualify for the tournament, however, we will be televising select games. Oh, who are we kidding -- you can rest assured that EVERY Argentina match will be on in our newly opened MotoDoffo Barrel Room! We will be posting the game schedule through our social media channels so make sure to tune in! In addition to screening parties of the FIFA World Cup matches and MotoGP races, be on the lookout for a save the date notification because the only way we know how to end the summer season is with a party! We have confirmed with Samantha that our White Party will be making a comeback! If you missed it last year, you missed one of our best parties to date, so get your best white clothes ready and grab your tickets as soon as they go on sale!

The vineyards are breaking buds gracefully and now it's time to begin mowing the winter's cover crop down to mulch. As the vineyards begin to thrive, the official "countdown to harvest" clock begins to tick. The outlook is very promising for our crop. We worked very diligently in the winter season to prepare the soils for a bountiful growing season.

This shipment includes two long time Doffo Winery staples in the Syrah and the all-time favorite Mistura. However, the new kid on the block, Salute, is a force to be reckoned with. Our high powered Petite Sirah and Malbec blend is slowly etching its way to being a mainstay blend for our winery. As our newly planted Petite Sirah vineyards mature in the following seasons, we can guarantee you will see a 100% Petite Sirah in the future. The vineyard yields aren't quite there yet, however, our Petite Sirah program promises to deliver big, opulent color and full-bodied wines.

Our Syrah wine continues to hold a very special place in our hearts. One of our favorite wines that Marcelo ever made was the 2005 Syrah. That wine inspired us as winemakers, and its aromatics and volume linger in our memories. Our goal is to provoke that emotion in you with the 2015 Syrah. Our barrel selection for this vintage favored heavy toasted American oak barrels. These barrels tend to deliver deep, rich tones of chocolate and coffee which suits this wine's natural flavor profile. Our all-time favorite food pairing with the Syrah is pan-seared ribeye and mashed potatoes!

The Mistura has been, and continues to be, a Wine Club favorite. This field blend will always be a part of our father's winemaking legacy and we proudly continue to produce this wine the same way he did 16 years ago. This Cabernet Sauvignon and Syrah blend does so well paired with a wide variety of foods, or if you are in the snacking mood, cheese and cold cuts will do! The depth on the palate and ageability makes the Mistura a wine that is definitely fun now but will be tremendous if given time to truly develop in the bottle.

Salute!

Marcelo, Damian, Samantha and Brigitte Doffo



June Wine Club Selection



2015 Mistura

Doffo's original red blend is back, and the 2015 vintage packs a big punch! This field blend of Cabernet Sauvignon and Syrah is a highly versatile wine worthy of any occasion. Ruby red in color, the Mistura offers notes of caramel, chocolate, ripe strawberries, vanilla, black pepper and cedar. This well balanced wine covers the palate, leaving it with an intense but velvety finish.

Composition: 60% Cabernet Sauvignon, 40% Syrah

When to Drink: Enjoy now or age for an additional 6-12 months

Pair it With: Charcuterie and cheese platter

Club Selection: 1 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 14.0%

pH: 3.6

Total Acidity: 6.2 g/L

Residual Sugar: 0.5 g/L

Barrel Program:

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

2015 Salute

This high-powered blend of Petite Sirah and Malbec is quickly becoming a Doffo Winery mainstay! The Salute shows hints of violet in the color, and presents fresh herbaceous notes with black pepper, prune, blueberries, cherries, cloves and vanilla coming through. Its medium high acidity is well balanced and leaves a long and persistent finish.

Composition: 60% Petite Sirah, 40% Malbec

When to Drink: Enjoy now or age for an additional 24-36 months

Pair it With: Pork tenderloin with walnut relish (recipe on next page)

Club Selection: 1 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 13.8%

pH: 3.6

Total Acidity: 6.1 g/L

Residual Sugar: 0.8 g/L

Barrel Program:

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



2015 Syrah

Doffo Legacy Club members will enjoy this heavy-hitting wine. Deep red in color, the Syrah's aromatic profile is marked by notes of leather, truffles, caramel, pepper, smoke, vanilla and hints of ripe red fruits. This unctuous wine is lush on the palate and leaves a pleasant finish.

Composition: 90% Syrah, 10% Petite Syrah

When to Drink: Enjoy now or age for an additional 12-18 months

Pair it With: Pan-seared ribeye and mashed potatoes

Club Selection: 2 Legacy

Winemaking Stats:

Alcohol: 14.5%

pH: 3.60

Total Acidity: 6.0 g/L

Residual Sugar: 2.4 g/L

Barrel Program:

Aged 18 months in heavy toast new American oak

Wine Club Recipe from Chef Jason Rivas



Summer is in the air and that means it is time to fire up the grill! This recipe comes to us from our good friend, Chef Jason Rivas, one of Temecula's brightest culinary minds. Chef J has 20 years of experience honing his craft, has received numerous awards and certifications, has worked alongside 2 Michelin Star Chef Dominique Crenn, and is a level 1 Sommelier! Chef's philosophy of local, fresh, seasonal, and sustainable food has been showcased in his Temecula-area pop-up dining experience called "dinner by JR." With our summer wine club selection in mind, Chef J has created this dish to pair beautifully with all three wines. Bon appetit!

Pork Tenderloin with Walnut Relish

Pork Marinade Ingredients

- 1 tbsp dijon mustard
- 1/2 tsp honey
- 1/2 tsp chopped thyme
- 1/2 tsp chopped oregano
- 1 tbsp Doffo olive oil
- 2 pork tenderloin
- Salt and pepper to taste

Relish Ingredients

- 1 green bell pepper
- 1/2 cup chopped walnuts
- 1 clove minced garlic
- 1 tbsp lemon juice
- 1 pinch chili flakes
- 1/2 cup Doffo olive oil
- Salt to taste



Marinade Prep:

1. Mix the first 5 ingredients in a bowl and set aside.
2. Remove the silver skin (white membrane) from the pork tenderloin if not already removed. To do this, pierce the tenderloin just beneath the silver skin and angle the knife as you cut upward. Grab the flap and cut in the opposite direction. Repeat until all silver skin is removed (fat is ok!).
3. Cut each tenderloin in half.
4. In a separate dish, gently massage each tenderloin with the mustard marinade. Cover and chill for at least an hour or up to 2 days.
5. While the pork is marinating, prepare the relish.

To prepare:

1. Heat your BBQ, and remove the pork from the cooler to bring it up to room temperature. Place the pork on a tray and season with salt and pepper.
2. Place each pork piece on a medium-hot area of the grill. Let cook for about 2 minutes, then turn the pork onto its side and cook for an additional 2 minutes. Repeat this for the remaining 2 sides. This should produce a medium cooked pork (pink on the inside). Cook a little more or less as desired.
3. Remove the pork from the grill and let rest for 2-3 minutes before cutting. This will help to retain its moisture.
4. Cut the pork into 3 pieces and serve with your favorite accompaniment. Stir the relish and top your dish!

Relish Prep:

1. Char the pepper over an open flame to burn the skin. Once all the skin is burned, place in a bowl and cover for 5 minutes. Carefully remove the skin (pepper will still be warm).
2. Cut the pepper open and remove the stem, seeds and pith. Small dice the bell pepper.
3. In a bowl, mix the pepper with the remaining relish ingredients and set aside until service.

2018-19 Doffo Barrel Club

Memberships for our 4th annual Doffo Barrel Club will be going on sale on Sunday, July 1st! This exclusive wine-making experience only comes around once a year and sells out quickly, so be sure to grab your spot if you are interested in joining us on this journey.



What is the Doffo Barrel Club?

This hands-on winemaking experience consists of three unique events, each centered around a different phase of the winemaking process. First, members will gather in the vineyard to harvest their grapes at the end of Summer. After picking approximately a half ton of grapes, members will take shifts at the sorting tables to remove stems, leaves and other non-fruit matter. As Damian adds the yeast and catalysts to kickstart the fermentation, he will explain the chemistry involved in this phase as the raw fruit begins its transition into wine. You will even have the chance to hop in for a traditional grape stomp!

Members will reconvene at the winery in the Spring to taste their in-progress wine straight from the barrel. The aging process is vital to the production of wine and greatly impacts the end result. It is striking to taste the differences between an immature wine and a fully aged one! After the wine has completed the barrel aging process, members will return to the winery for the conclusion of this experience. Here they will bottle their wine, complete with a wax seal and custom label.

What do members get?

Members are invited to partake in all three winemaking events (food and beverages are provided at each event). Each membership will also receive 12 bottles of the wine that they helped make, with the names of every member listed on the back of the bottle. Each membership can accommodate 2 people, so this is the perfect opportunity to share an incredible experience with your spouse, family member, or friend!

Memberships will go on sale on July 1st at shop.doffowines.com

Orange Vista High School Vineyard

It's incredible how a simple over-the-fence conversation with your neighbor can spark ideas that lead to a meeting, and eventually result in planting a vineyard at a local high school.

Last summer, as I was working in my yard, I noticed that my neighbor, Lou, was fiddling with what appeared to be a grapevine. I popped my head over the fence and watched as he wrestled with the canes, trying to decide how to prune his vigorously growing Chardonnay.

“Do you need help?”

“You know something about pruning vines?”

“Yeah, a little.”



The 10 minute conversation that ensued sparked an idea. Lou is a Vice Principal at Orange Vista High School in Perris, California, one of our neighboring cities. Lou and I exchanged thoughts on how a small vineyard could teach students about farming, chemistry and biology. The idea was that learning about a vineyard could inspire students to get into not only agriculture, but all of the various industries that come along with vineyards and wine.

Several site visits and meetings later, the Val Verde School District approved the planting of a vineyard on Orange Vista High School property.

I am ecstatic to share that on May 14, 2018, the first vine went into the ground! The Orange Vista vineyard sits on just under three quarters of an acre and is now home to 900 vines! The Cabernet Sauvignon vines were generously donated by Wonderful Nurseries, and the administration, faculty and students had a blast placing their vines in the soil. We planted the vineyard with our signature style of white end posts and red roses on every row.



This project means so much to our family. When I relayed the idea to them, everyone was thrilled to participate. The thought of exposing future generations of students to agriculture, viticulture and the sciences and industries associated with it was endorsed wholeheartedly. Together, with Orange Vista administration, we are carefully forming a curriculum. The school is so engaged with the project that the teacher who will be spearheading the program will be receiving hands-on training at our winery throughout this growing season. As a parent, it is so inspiring and refreshing to see a school putting so many resources towards developing our nation's future leaders of industry. I am honored to have been a part of history in planting the first school vineyard here in Southern California. Major kudos to all the administration of Val Verde Unified School District and the faculty and students of Orange Vista High School for being pioneers!

Be sure to check back in as we will continue to share the development of our high school project vineyard! Thanks for stopping by!

Damian Doffo

Upcoming Events



An Evening with the Kurt Caselli Foundation Saturday, June 23 | 4:00pm - 10:00pm

We are thrilled to welcome the Kurt Caselli Foundation back to the winery for our 5th annual fundraising event. This year's event will be a little different than in years past, as we gather later in the day for an evening of food, wine, music and entertainment in an effort to raise money for the Foundation. Pre-sale tickets are now on sale at www.kurtcaselli.com!



Doffo Cellar Sale August 3-5

Each year we raid Marcelo's stash of Doffo library wines and put them on sale for one weekend only! This is your only chance to get some rare and collectable Doffo wines before we run out forever! Be on the lookout for more details in coming months.



The White Party August 25 | 7:30pm - 10:00pm

Back by popular demand, our White Party is the perfect way to spend a warm summer evening in wine country. Dust off your best white outfit and join us for food, wine, music and dancing! Stay tuned for more info including ticket details!

Saturdays & Sundays Live Music at Doffo Winery

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 an afternoon in the shade with some live music!



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
2017 Viognier	\$32.00

Red Wines

4th Edition Kurt Caselli Tribute	\$45.00
2016 Cabernet Franc	\$48.00
2015 Cabernet Sauvignon	\$48.00
2015 Malbec	\$59.00
2013 Mistura	\$62.00
2014 Mistura	\$59.00
2015 Mistura*	\$59.00
2015 MotoDoffo Gran Tinto	\$46.00
2015 MotoDoffo Super Tinto	\$46.00
2015 Private Reserve Cabernet Sauvignon	\$72.00
2015 Salute*	\$59.00
2013 Syrah	\$79.00
2014 Syrah	\$62.00
2015 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
2014 Private Reserve Cabernet Sauvignon	\$99.00

Doffo Grappa

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

**June 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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