



Deffo  
WINERY



*Wine Club Winter Release*

FEBRUARY 2019



## *Message from the Doffo Family*

### **Dear Wine Club,**

I hope your 2019 has started off as exciting as ours! As a family, we are beyond grateful for your continued support and appreciation of our craft. Looking back on 2018, it was a full year of big milestones for us, not only as a family, but as one of the smallest wineries in our valley.

The biggest highlight of the year definitely has to be our 2016 Zinfandel taking 1st Place as Best Red in the Temecula Valley during the 3rd Annual People's Choice Blind Tasting & Awards held in October of 2018! Since the inception of the People's Choice competition three years ago we have either won or placed second. We continue to work very diligently in our process to constantly improve our farming techniques and winemaking efforts, and our desire to produce the very best wine in the valley is unwavering. Although we typically shy away from competitions, we submitted a few wines to an international wine competition and did very well. Our beloved 2015 Malbec and 2015 MotoDoffo Super Tinto brought home Gold medals, and the rockstar, our 2015 Zinfandel, brought home a Silver medal.



For our Winter 2019 Doffo Wine Club release, we wanted to make sure that our most loyal enthusiasts had the opportunity to try both our up-and-coming fan favorite, Zinfandel, and the longstanding favorite, Mistura. Our red field blend, Mistura, was the first wine we ever made on the estate in 2002. This was my father's inaugural harvest, and being a bit overwhelmed, he opted to harvest the entire vineyard and produce one big blend. The blend percentages reflected the varietals found in the original vineyard: 60% Cabernet Sauvignon and 40% Syrah. Within the Cabernet Sauvignon vineyard we have nine vineyard rows of Cabernet Franc and Petite Verdot. The result was an incredible bordeaux-style red that became the benchmark for our blends. Mistura continues to be a staple wine in our portfolio, delivering robust structure and smooth tannins that can be paired with just about any meal you can throw at it.

We are so humbled by the attention our Zinfandel wines have gained in recent years. We always aspire to craft a Zinfandel that makes you stare at the glass after you enjoy that first sip. Through the years we have honed in on our vineyard practices to bring out the very best in our grapes. Our 2016 Zinfandel delivers across the board with its beautiful aromatic profile and its velvety mouthfeel that leaves you wanting another sip.

Enjoy this incredible selection of wine. We look forward to continuously sharing our family's passion of crafting exceptional wines with you.

**Salute!**  
**Damian Doffo and Family**

# February Wine Club Selection

## 2016 Zinfandel

The 2016 Zinfandel showcases all the classic varietal characteristics of plum, raspberry, fig, cherries and violets. The ruby red color entices the eyes as it swirls in your glass and you catch glimpses of garnett streaks. This big-bodied Zinfandel is very well rounded with balanced acidity while delivering a voluminous mouth feel. A very pleasant touch of sun ripened fig is persistent through the palate all the way through the finish of this delectable wine.



**When to Drink:** Enjoy now or cellar age for 24-48 months

**Pair it With:** Chicken Cacciatore and Pasta

**Club Selection:** 2 Legacy; 1 Heritage

**Winemaking Stats:**

Alcohol: 14.8%

pH: 3.55

Total Acidity: 6.4g/L

### Barrel Program:

18 months in 12% new American oak, 22% 2nd use American oak, 22% 3rd use American oak, and 44% neutral oak



## 2016 Mistura

The 2016 Mistura takes on more of a bordeaux-style with a low alcohol percentage. We chose to go for a very subtle oak profile compared to previous vintages in an effort not to overpower the well-composed red fruit flavors. On the nose, the 2016 Mistura shows fragrances of plum, ripe strawberries and rose petals. The depth of the aromatic profile bolsters the sweet perfume of caramel, cacao and vanilla. The mouthfeel on this vintage of Mistura is pure velvet, and the balanced acidity makes for a long and drawn out finish.

**When to Drink:** Enjoy now or cellar age for 24-48 months

**Pair it With:** Braised Lamb Shanks with Mint Sauce

**Club Selection:** 2 Legacy; 1 Heritage

**Winemaking Stats:**

Alcohol: 12.5%

pH: 3.65

Total Acidity: 6.3g/L

### Blend:

Cabernet Sauvignon 60% Syrah 40%

### Barrel Program:

18 months in 100% 3rd use American Oak



# *DoFFo Zinfandel Program*

## **THE STORY BEHIND OUR AWARD-WINNING ZINFANDEL**

In the early days of the tasting room there was only one very small place where we could hold wine tastings. I'm talking eight people was a crowd! I would help my Dad sell wine, but as I busied glass and rang up customers, I'd have an ear listening to him recount the journey of starting the winery. It seemed like each time I would capture a new detail and gain insight into his drive, passion, and charisma.

One detail that has stuck with me from those early days was his lack of desire to compete in wine competitions or submit wines to critics. He truly had zero desire to impress a judge or receive a small sticker to add to his bottle boasting its ranking. I have always agreed with him, that is until the Temecula Valley visitors bureau created "The People's Choice" tasting competition. We decided to play ball because it was a local wine competition, and was structured around a blind tasting format. Best of all, it was to be judged by Temecula Valley wine enthusiasts!

When they announced the winners that first year, we were thrilled that our 2014 Zinfandel brought home 2nd Place! I was later told that we missed out on gold by tenths of a point. Nothing fires up a competitive person more than losing by a fraction of a point! When the 2017 event was announced, we briefly considered re-submitting the 2014 Zinfandel as we had only just bottled the 2015 vintage. We ended up gambling and entered the still-young 2015 Zinfandel.

The decision paid off, as by the end of the second annual event our 2015 Zinfandel was awarded 1st Place and the title of Best Red in the Valley! Fast forward to October 2018, when we again returned to the People's Choice event for a third time. To keep the tradition rolling, we brought our 2016 Zinfandel for the attendees to taste. This was a bit of a risk as our 2016 crops were hit hard by a major heat wave, with the 120° F temperatures burning the baby berries right off some of the vines! The yield was light that year, but the intensity of the fruit was incredible, and so we had a suspicion that our 2016 Zinfandel might fare well.

I received a call from my father on the night of the event. He opened with some serious questions and an absolute lack of emotion, but eventually he cracked and congratulated us on once again winning 1st Place! To win 1st or 2nd place in three straight years is an incredible honor, especially considering this was a blind tasting format.



## *DoFFo Zinfandel Program*

So how did our Zinfandel program come to produce such great wines? It all started in 2005, when Marcelo planted the first crops. Three years later he collected his first harvest of Zinfandel fruit and produced about 200 cases of wine. The 2008 Zinfandel was very well received by our DoFFo Wine Club members as well as visitors to the Tasting Room.

Zinfandel has a long history in the Inland Empire, and some of the original vineyards planted in Rancho Cucamonga bear this varietal. This grape, also known as Primitivo in Italy, likes the warm, dry climate and grows very well in Temecula. Over the years we have learned many important lessons about farming this particular varietal. Zinfandel is thin-skinned and is susceptible to bunch rot. Bunch rot occurs when small wing clusters ripen before the larger main clusters, attracting birds to poke holes and drink the juice from the wing cluster grapes. The problem is that the juice then runs down onto the larger clusters and spoils the whole cluster as temperatures rise. To avoid this, we make several passes prior to harvest and clip off the wing clusters. It drastically reduces our yield each year, but our aim is to achieve a more consistent quality throughout the vineyard.

Another contributing factor to the quality of our wines is the fact that we triple-sort our fruit prior to fermentation. We are currently the only winery in Temecula Valley that practices triple-sorting, but the result is almost 100% fruit going into fermentation, with virtually no stems, leaves, or other non-grape matter making its way into the mix. It is time consuming and tedious, but worth it for the quality we get out of it. After all, the best wines start with only the best fruit.

It is very hard not to like a wine that delivers such a symphony of flavors and aromatics. The complexity of this wine's profile is so enticing. The sun-ripened strawberry tones tickle the senses and invite you to take a sip. Once on the palate, this Zinfandel explodes with big ripe berry tones and spices. The finish is long and seductive. We truly enjoy making this varietal because there are plenty of other California Zinfandels out there, but the very good ones are far and few between. We pride ourselves on getting it just right, and are so excited to share it with our loyal Wine Club Members!

***Damian DoFFo***





## *Recipe: Braised Short Ribs*

### **BRAISED SHORT RIBS WITH MUSHROOMS, RED WINE, AND CRISPY FRIED SHALLOTS**

*Pair with Dofo Zinfandel*

**3 pounds beef short ribs, excess fat trimmed**

**1 ½ tsp salt**

**2 ½ tsp black pepper**

**6 oz bacon, chopped**

**2 cups chopped onions**

**2 Tbsp flour**

**2 cups red wine**

**8-12 oz mushrooms, chopped**

**3 Tbsp chopped garlic**

**1 Tbsp tomato paste**

**1 bay leaf**

**3 sprigs fresh thyme**

**3 sprigs Italian parsley**

**½ cup crispy fried shallots**



Preheat the oven to 350°. Pat ribs dry and season with 1 tsp salt and 1 tsp pepper. Fry bacon in a Dutch oven or large heavy ovenproof skillet over medium heat; remove and set bacon aside when browned. Brown short ribs on all sides in pot in batches, and set aside with the bacon once cooked.

Pour off all but 2 Tbsp fat from the skillet and add chopped onions, salt and pepper, stirring for about 10 minutes. When onions begin to color, add flour and stir constantly until browned (about 2 minutes). Add red wine, mushrooms, garlic, and tomato paste, and bring the mixture to a boil.

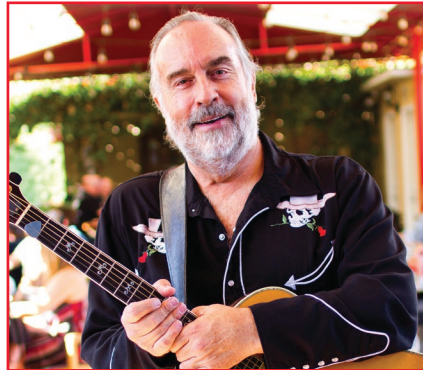
Return the short ribs and bacon to the pot. Tie together bay leaf, thyme, and parsley, and add to pot. Cover and bake until the ribs are tender and meat pulls away easily from the bone (1½ to 2 hours). Remove the ribs to platter and cover to keep warm. Discard herb bundle. Skim off any fat from the surface of the liquid, and adjust the seasonings. Serve over cooked polenta, topped with the mushroom wine sauce, crispy fried shallots, and parsley.

## *Upcoming Events*

### **Listen to the Music!** Free live music weekends at Doffo



**DJ GREG MURPHEY**  
FEBRUARY 9



**MICHEAL DWYER**  
FEBRUARY 16



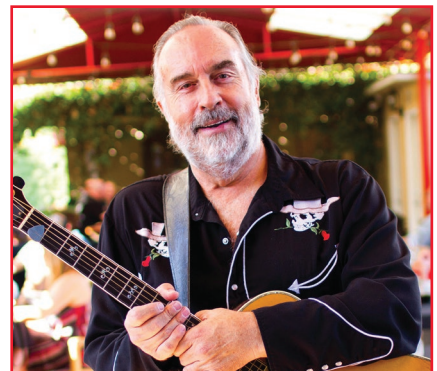
**MARTIN PURTILL**  
FEBRUARY 23



**CARLOS NARANJO**  
MARCH 9



**TRALAIN ROSLYN**  
MARCH 16



**MICHEAL DWYER**  
MARCH 23

## **MOTHER'S DAY BRUNCH**

Join us for a special brunch here  
at the winery

For more information about upcoming events, including ticketing information,  
visit [www.doffowines.com/events](http://www.doffowines.com/events)

## Current Releases

### White Wines & Rosés

Paulina Sparkling	\$25.00
2017 Viognier	\$32.00

### Red Wines

5th Edition Kurt Caselli Tribute	\$45.00
2016 Cabernet Franc	\$48.00
2016 Cabernet Sauvignon	\$48.00
2016 Malbec	\$59.00
2013 Mistura	\$62.00
2015 Mistura	\$62.00
2016 Mistura*	\$59.00
2016 MotoDoffo Super Tinto†	\$46.00
2015 Private Reserve Cabernet Sauvignon	\$72.00
2016 Private Reserve Cabernet Sauvignon	\$66.00
2015 Salute	\$59.00
2015 Syrah	\$62.00
2015 Zinfandel	\$79.00
2016 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

### Library Wines

2012 Concreto Cabernet Sauvignon	\$150.00
2011 Malbec Reserve	\$125.00
2010 Merlot Reserve	\$125.00

### Doffo Grappa

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

*\*February Wine Club Selection*

*†Only available to MotoDoffo Wine Club members*

**~ Prices and availability are subject to change ~**

*To place an order visit [shop.doffowines.com](http://shop.doffowines.com). For assistance placing your order call us at 951-676-6989 or email us at [wineclub@doffowines.com](mailto:wineclub@doffowines.com).*

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