



Wine Club Summer Release

JUNE 2019



Message from the Doffo Family

Dear Wine Club,

I always like to begin these notes with a Thank You! Our wine club members are the backbone of our winery and the inspiration to continue producing premium wines in our blessed wine valley. Your loyalty to our family's craft truly makes all the hard work and countless hours invested worth it all. The beginning of this year has seemed to pass by like a whirlwind. Being named Winery of The Year by the local tourism board has really humbled us, and we are so grateful to be recognized for years of effort and dedication to our small family business. Thank you for giving our family an outlet to perfect our craft and continue to improve our wines and vineyards.

Harvest is just around the corner and we are anxiously awaiting its arrival as this year promises to deliver some spectacular fruit. Over the course of the winter we have recorded almost 20 inches of rain! The rain water does wonders for the soil and we are seeing the results. We had a strong spring push and the vines are already into the canopy wires and loaded with flower pods that will eventually become luscious berries.

The Summer Wine Club Release is packed with heavy hitters with both the Syrah and the Salute included in this allotment. The Syrah is one of my personal favorites as it always seems to pair perfectly with my favorite meal: a ribeye and mashed potatoes! We have continued to refine our oak program on this wine and the 2016 Syrah reflects this evolution. For this vintage we employed a mixture of second and third use heavy toast American oak barrels. The result is a big wine with plenty of character and layers that will age beautifully or deliver that Doffo signature finish right now!

In my humble opinion, the Salute is the sleeper wine in our portfolio. This blend is slowly becoming a crowd favorite. We really try to highlight the Petite Sirah, which makes up 60% of the blend, and bring the wine into balance with 40% Malbec. The resulting creation is a voluminous wine with a robust tannin structure that is also supple, smooth and leaves a delectable finish that urges you to have another sip! The Salute is a powerhouse in a bottle and I don't expect this vintage to last very long on the shelf.

As harvest draws near, I highly encourage all of you to come visit the winery during that time of year. The latter part of August and September is when you truly get to experience why our wines are so unique. Come see our team in action on the crush pad, going the extra mile, performing detailed tasks that other wineries don't care to do. If you ever dreamed of making your own wine, we encourage you to consider joining the Barrel Club, which will be going on sale in July. Come get your hands dirty with us!

We look forward to seeing all of you around the property or at one of our upcoming events. We are looking forward to another blessed harvest and the opportunity to make world class wines here in Temecula Valley!

Salute!

Damian, Samantha, Brigitte and Marcelo

June Wine Club Selection

2016 Salute

The original Salute label is back, and the wine inside is itself a powerhouse blend! The Petite Sirah really shines in this one and is beautifully balanced by the Malbec. This dark purple wine shows aromas of blackberries, plums, raspberries, and orange zest at the start before giving way to spicier flavors like mint, tobacco, clove, black pepper, dark chocolate, and black tea. This full bodied wine carries a big mouthfeel while remaining well balanced.



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

Pair it With: Basil Fettuccine with Lamb Ragù

Club Selection: 2 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 14.6%

pH: 3.50

Total Acidity: 6.0g/L

Blend:

Petite Sirah 60% | Malbec 40%

Barrel Program:

Aged 24 months in 100%
3rd use American oak



2016 Syrah

The 2016 vintage of our Syrah promises to be a versatile wine that will pair beautifully with a variety of dishes and will also stand on its own! This wine is deep red in color with flashes of purple, and is fruit forward at the outset with notes of blackberries and ripe strawberries. The spices imparted by the heavy toast barrels immediately take over, offering hints of peppermint, leather, chocolate, vanilla, rosemary, coffee and maple syrup. This is a medium-high bodied wine with well balanced acidity, leaving a long and bold finish.

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

Pair it With: Grilled Ribeye Steak with Garlic
Mashed Potatoes

Club Selection: 2 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 13.4%

pH: 3.58

Total Acidity: 6.5g/L

Barrel Program:

Aged 20 months in 60% 2nd use and 40% 3rd use American oak

The Road to the Top

THE ROAD TO THE TOP

In 1994, when my father first came home and said he was going to start making wine, my sisters and I were not surprised. My father, Marcelo, has always been a maverick. There was nothing he did that wasn't impressive. He had a natural ability to garden, cook, make fresh bread, paint motorcycles and anything else he set his sights on. Still, I must admit – and so would he – that we'd rather not talk about those first few batches of wine!

All joking aside, even in the very beginning my father taught my sisters and I a core value that we still hold dear: to never stop improving. We live and die by that philosophy, and every day we try to the best of our ability to do so. We apply this mantra to every aspect of our winery and we strive to improve all areas of our little company with two laser-focused goals. The first is to produce the absolute best wines possible, period. The second is to offer our guests an experience that they can cherish for years to come.



So often we have guests that come in and reminisce about the days when our tasting room looked like a converted four car garage. If you look closely enough it still does because that's exactly what it is! Others remember when we would make wine in the tasting room while people were tasting wine! I can remember plenty of instances where we would have to interrupt a tasting halfway through because we had to go punch down the bin of fermenting fruit in the corner of the room! As the winery has grown over the years, we have remained focused on our goals of producing some of the best wines in Temecula Valley and to provide exceptional experiences.

In December of 2018, we received notice that Doffo Winery had been nominated for Visit Temecula Valley's Cilurzo Award for Winery of the Year. This was not the first time we had been nominated, but this year promised to be different. Our local tourism board had re-evaluated the way the selection was done and revamped the entire process. Now wineries in consideration not only submitted a questionnaire summarizing their accomplishments, but were also visited by an ad hoc committee. Based on the committee's observations, a third party secret shopper was then sent to visit each of the top finalists and report back to the board on their customer service experience. The tourism board would consider all of the criteria and select the winner without leaving any room for speculation.

The Road to the Top

As the award ceremony date arrived our family stirred in anticipation. We were fresh off the victory of our 2016 Zinfandel winning “Best Red” in the Temecula Valley and we were nervous that the Tourism Board might want to spread the love. We were up against some major players in our Valley, including properties that have invested heavily in facilities and amenities. However, we knew as in any competition, that we had a fighting chance.

When the presenter names Doffo Winery as the recipient of the award, all Doffo family and staff in attendance were surprised and ecstatic! As I stumbled through a thank you speech, I was overwhelmed with emotions and memories. Memories of all of the countless hours my father put into the vineyard, the grueling days of each harvest, and all the behind-the-scenes work that encompasses running a small winery, came flooding back. All of those memories and emotions then pointed to only one person, and he was standing right next to me on that stage.

This award means so much more to us than the marketing material or the bragging rights. It’s much bigger than that. It was the moment in which my father’s legacy had been inked into the history books of our beloved Temecula Valley. Our family’s legacy is now forever a part of our wine country. The guy that started a winery in a four car garage had been recognized for all of his effort, time, dedication, passion and love that has been poured into our small plot of earth.

As the children of a maverick entrepreneur, we can only hope to live up to and deliver in the same way that he did. We are all committed to continuing his legacy and delivering to our loyal fans the very best of what our family has to offer.

Damian Doffo



Recipe: Basil Fettuccine with Lamb Ragù

This recipe was prepared by our friend Max Farina, chef and owner of Zafferano Catering. Max has prepared this delectable dish that promises to pair beautifully with both the Salute and Syrah found in this shipment. Bon appetit!

BASIL FETTUCCINE WITH LAMB RAGU (SERVES 4)

By Chef Max Farina

PASTA VERDE (Spinach Pasta)

150g Semolina	5g Extra Virgin Olive Oil
100g All Purpose Flour	37g Fresh Spinach
100g Eggs Yolk + 1 Whole Egg	5g Salt



In a food processor, combine spinach and eggs and process until well mixed.

Mound the flour in the center of a large wooden cutting board. Make a well in the middle of the flour, add the eggs. Using a fork, beat together the eggs and begin to incorporate the flour starting with the inner rim of the well. As you incorporate the eggs, keep pushing the flour up to retain the well shape. The dough will come together in a shaggy mass when about half of the flour is incorporated.

Start kneading the dough with both hands, primarily using your palms. Add more flour in 1/2-cup increments if the dough is too sticky. Once the dough is a cohesive mass, remove the dough from the board and scrape up any leftover dry bits. Lightly flour the board and continue kneading for 3 more minutes. The dough should be elastic and a little sticky. Continue to knead for another 3 minutes, remembering to dust your board with flour when necessary. Wrap the dough in plastic wrap and set aside for 20 minutes at room temperature. Roll out and form as desired.

LAMB RAGU

400g Ground Lamb (Shoulder or Leg)	½ L Vegetable or Chicken Stock
1 Carrot (finely diced)	4tsp Extra Virgin Olive Oil
1 Celery stalk (finely diced)	Pecorino Cheese
½ Gold onion (finely diced)	Salt & Fresh Ground Black Pepper
½ Glass of white wine	

In a casserole, heat 3 tablespoons of olive oil. Add the carrots, celery and onions and cook over high heat, stirring occasionally, until slightly softened, about 5 minutes. Add the lamb and season with salt and black pepper. Cook, stirring, until the liquid evaporates, about 5 minutes. Add the wine and cook until evaporated, about 5 minutes. Add the stock and bring to a boil. Cover partially and cook over moderately low heat until the liquid is slightly reduced, 25 to 30 minutes.

In a large pot of boiling salted water, cook the pasta until al dente. Drain, shaking well. Add the pasta to the sauce. Add the remaining 1 tablespoon of oil and toss over low heat. Serve the pasta in bowls, topped with grated pecorino cheese and a glass of Doffo Syrah or Salute!

Upcoming Events

Summer is here and we hope you all can come out and visit us soon at one of our upcoming events! The newly renovated MotoBarrel Room is the place to be on a warm summer afternoon, with local musicians performing live sets nearly every weekend! We invite you to grab some friends, bring some food, and enjoy your favorite Doffo wines with us! For a complete listing of upcoming events visit www.doffowines.com/events.



SATURDAY, JUNE 15 | DOFFO WINE CLUB RELEASE PARTY

Help us celebrate the release of our 2016 Salute and 2016 Syrah at this Wine Club exclusive event! Tickets are \$25/person and will include food and a glass of wine. Space is limited so get your tickets at shop.doffowines.com!



SATURDAY, JULY 13 | THE ARGENTINE EXPERIENCE

Get a taste for our Argentine heritage at this one-of-a-kind event featuring a traditional Argentine feast prepared by gauchos! This will also be the release of our much-anticipated 2013 Malbec Reserve! Check shop.doffowines.com for ticket information.



SATURDAY, AUGUST 24 | 3RD ANNUAL WHITE PARTY

Everybody's favorite summertime event is back, so dust off your best white outfit and join us for this elegant evening in the vineyard! This event always sells out so be on the lookout for tickets and be sure to grab yours when you can!

For more information about upcoming events, including ticketing information, visit www.doffowines.com/events.

Current Releases

White Wines & Rosés

Paulina Sparkling	\$20.00
2018 Viognier	\$32.00

Red Wines

5th Edition Kurt Caselli Tribute	\$45.00
2015 Mistura	\$62.00
2016 Mistura	\$59.00
2016 MotoDoffo Gran Tinto	\$46.00
2016 Salute*	\$62.00
2016 Syrah*	\$62.00

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

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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