



Wine Club Fall Release

OCTOBER 2019

Message from the Doffo Family

Dear Wine Club,

I find it incredible how fast this year has come and gone! The 2019 Harvest has the potential to be one of those magical years. The heavy winter rains of 2018 and the mild summer heat is the perfect combination for a long ripening period. As I write this, we have almost 90% of the fruit still hanging on the vine! For comparison, last year at this time about 50% of the fruit was already vinified. This extended hang time really allows for even ripening and development of the noble tannins. I believe this harvest has the potential to be one of those sought after vintages that will be a talking point for decades.

This year has been a year of great accomplishments for us as a family and a winery. Our father has taken on a new venture in his retirement and is taking wine club members to Argentina and Italy for wine and culinary experiences. Samantha is always innovating and creating our wine club events along with delivering world class private events. Brigitte is largely responsible for the design of all the MotoDoffo Apparel and the winery aesthetics. We are very proud as she is running lead on all of the improvement projects! If you haven't been out to the winery lately, we invite you to come see all of Brigitte's hard work and talent. Our focus is and has always been on producing quality wine and now more than ever, on delivering an experience to all of you that have helped us achieve all of these incredible feats. We truly believe that we have the best wine club members. To us you are not just a member, you are family.

In the Fall wine club allotment we always consider the holiday season. For several years we have always released the newest Cabernet Private Reserve and Malbec – two incredible wines that we feel could be put on the table right away for the upcoming holiday season and shared with loved ones, or you could lay them both down for the long haul. This year, we've added a little gem to the Fall allotment with the addition of our 2017 Cabernet Franc. This has always been the sleeper varietal, but through the years our members have always demanded that we continue our Cab Franc program and we are thrilled to share it with you!

Thank you again for the continued support and loyalty to our small family winery. We want to wish you all the very best in health, love and prosperity.

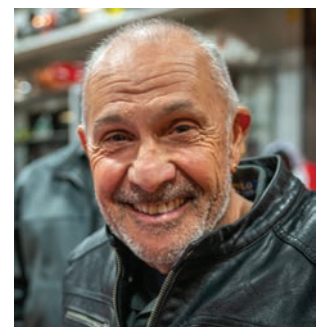
Salute!

Damian, Samantha, Brigitte and Marcelo

Happy Birthday, Marcelo!

Marcelo is celebrating another year of health, happiness and love! We could go on and on about how proud we are of our father, but most of you have had the pleasure of meeting him. We are a lucky bunch to have been raised by a man with many talents. Happy Birthday Pa!!! Salute! Enjoy the good life and keep going. We love you!

Samantha, Brigitte, Damian and all the grandchildren and in-laws.



October Wine Club Selection

2017 Cabernet Sauvignon Private Reserve

The 2017 Reserve Cabernet Sauvignon is deep ruby red in appearance with sparkles of intense purple. Elegant on the nose, this wine features a fine integration of fruit and oak, producing aromas of coffee, tobacco, vanilla and leather balanced beautifully by flavors of plum, licorice, black pepper, ripe strawberries and a touch of cinnamon. Smooth on the palate with a big, round mouthfeel, this wine lingers pleasantly.



When to Drink: Best enjoyed after 36-60 months of cellar aging

Club Selection: 2 Legacy

Barrel Program:

Aged 20 months in 37% new French oak, 35% new American oak, 14% neutral American oak, 11% new hybrid oak, and 3% 2nd use American oak

Winemaking Stats:

Alcohol: 14.2%

pH: 3.60

Total Acidity: 6.2g/L



2017 Malbec

The 2017 Malbec shows deep red mahogany with purple sparkles and offers hints of cacao, tobacco, cove, maple syrup, black cherry, raspberry, plum, black licorice, mint, and a touch of eucalyptus and orange zest. This is a big, round wine with well balanced alcohol and acidity, and leaves a long and vivid finish.

When to Drink: Best enjoyed after 24-48 months of cellar aging

Club Selection: 1 Legacy; 1 Heritage

Barrel Program:

Aged 18 months in 77% new American oak, 17% new French oak, and 6% new hybrid oak

Winemaking Stats:

Alcohol: 13.9%

pH: 3.60

Total Acidity: 6.1g/L

2017 Cabernet Franc

The 2017 Cabernet Franc is a bright and vivid purple in color. Hallmark characteristics like bell peppers and strawberries are evident on the nose, but give way to subtle hints of plum, dried chili, graphite, raspberry, blackberry, leather, vanilla, caramel and dark chocolate. This full bodied red is balanced with medium-high acidity with marked tannins.

When to Drink: Best enjoyed after 24-48 months of cellar aging

Club Selection: 1 Legacy, 1 Heritage

Barrel Program:

Aged 14 months in 100% 3rd use American oak

Winemaking Stats:

Alcohol: 14.2%

pH: 3.60

Total Acidity: 6.2g/L



Culinary Wine Tours

Have you been dreaming of a wine getaway?

CULINARY WINE TOURS WITH MARCELO & MARIA

Join Marcelo & Maria Doffo and a small group of wine enthusiasts on an incredible tour through the famous wine countries of Argentina and Italy! If you have been dreaming of visiting either of these wine, food, and cultural destinations, then this is for you!

These are not your ordinary vacations; these are first class experiences through world famous wine regions with stops at some of the finest wineries, restaurants, and hotels.



Argentina Tours

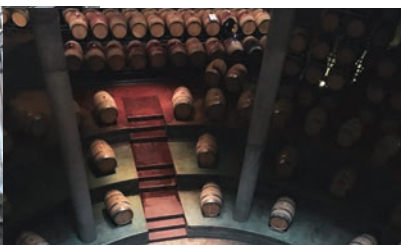
March 8-14, 2020 // October 18-25, 2020

Enjoy a weeklong journey through Argentina's famed Mendoza wine country, featuring stops at several of Marcelo's favorite wineries, meals at extraordinary restaurants, and complete immersion in Argentine culture.

Italy Tours

April 13-19, 2020

Embark on a weeklong adventure through wine regions like Valpolicella, Chianti and Brunello di Montalcino, soak up the history in cities like Verona and Florence, experience the world's largest wine exhibition, and more!



Tour Details:

- \$3,500 per person with \$1,000 deposit required (balance due 1 month prior to departure)
- Included in cost: hotel accommodations, tours and wine tastings, food, ground transportation, local flights within Argentina or Italy
- Not included in cost: airfare to and from Argentina or Italy, tips/gratuities, all the wine you will want to purchase to bring back home with you
- Each trip is limited to 6 couples
- Deposit and passport information will be required to hold your spot

If you are interested in one of these unique experiences, please contact Maria directly at mariasoledad@bedinocye.com.ar

New At Doffo Winery!

PRIVATE TASTING EXPERIENCE

Indulge in the ultimate wine tasting experience! Enjoy this seated tasting in a private room and sample a special vintner's selection of Doffo wines as your host describes the unique farming practices and winemaking techniques behind these creations. Charcuterie is included, and pours of select library wines are available for an additional charge.

- \$100 per person (\$65 for members + guests)
- Accommodates 2-8 people
- Vintner's selection tasting of 6 wines
- Includes charcuterie
- Add-on select library wines for \$5 per wine per person
- Advance reservations are required and must be requested at least 48 hours in advance (based upon availability)



For availability and to request reservations, please email events@doffowines.com.

STAY THE NIGHT AT DOFFO

Stay the night at Doffo Winery and experience the joys of wine country living! After the hustle and bustle of the Winery comes to a close, watch as the sun sets over Temecula Valley from the comfort of your private patio. Take an evening stroll through the vineyards or enjoy some stargazing from the hilltop before retiring to your guest quarters for the night. Relax and recharge on your luxurious California king bed and prepare for a day of wine tasting ahead!

- \$300 per night (wine club member discounts apply)
- Accommodates 1-2 people
- Check-in: 3pm / Check-out: 11am
- Access to the Doffo grounds after hours
- Advance reservations are required; contact stay@doffowines.com
- Cancellations must be requested at least 72 hours in advance to receive deposit refund



To request a reservation, email stay@doffowines.com. A deposit will be collected upon confirming the reservation, and the balance will be collected in the tasting room upon check-out.

Recipe: Peppercorn New York Strip

Trained at Le Cordon Bleu and boasting experience at two different Michelin star restaurants in San Francisco, Chef Austin Alexander returned home to Temecula, CA where he has worked for several wineries and restaurants including Blackbird Tavern and The Nightingale. Chef Austin has prepared a special dish to pair with the 2017 Malbec in this shipment. Bon appetit!

PEPPERCORN NEW YORK STRIP, SMASHED POTATOES WITH GRILLED CORN CHIMICHURRI

1 12-oz New York strip steak	2 shallots
2 tablespoons cracked peppercorns	(1 for chimichurri and 1 for frying)
5 fingerling potatoes	Avocado oil (for frying)
1 ear of corn	1 ½ tablespoons champagne vinegar
1 cup cilantro leaves	¾ cup extra-virgin olive oil
1 cup chopped green onions (green parts only)	Salt to taste
1/2 cup flat-leaf parsley	Pepper to taste



New York Strip

Salt both sides then take cracked pepper and sprinkle on both sides of steak. To cook the steak begin by setting your oven to 400 degrees. Take a cast iron skillet or sauté pan and set the burner to high. Add oil and sear the steak on both sides, then put in oven for about 4-5 minutes. Take steak out of pan to rest.

Smashed Fingerling Potatoes

Take a small pot, add potatoes and water to cover. Then simmer on low until potatoes are fork tender. Take the potatoes out to let cool. Take each potato and take the heel of your palm and smash until desired thickness. Then take a sauté pan, add oil to cover the bottom of pan, get oil hot and add potatoes. Sear smashed potatoes on each side until golden brown and crispy. Take out of the pan on to a paper towel and immediately season with salt.

Crispy Shallots

Using a mandolin slice shallots to quarter inch width (sharp knife could work also). Using a high heat oil (avocado, canola) fill pan with enough oil to deep fry shallots. Make sure oil is at a medium heat to fry slowly so the natural sugars have time to caramelize. When shallots reach a golden brown color remove as fast as possible to avoid burning. Set on paper towel and immediately season with salt.

Grilled Corn Chimichurri

Take the corn and season it with butter and salt. Put corn onto grill or you can also use the broiler for 6 min on each side until the corn is a dark shade of brown. Let the corn cool then take your knife and remove the kernels from the cob and put into a medium mixing bowl. Next finely chop your cilantro, parsley and green onion then add to the mixing bowl. Then add your extra virgin olive oil and champagne vinegar. Stir all ingredients together add salt and pepper to your liking.

To Serve

Slice New York strip put the smashed potatoes around the steak and top the whole dish with your grilled corn chimichurri.

Upcoming Events



NOVEMBER 22-24 | LONG BEACH MOTORCYCLE SHOW

We're heading back to the Long Beach Motorcycle Show with more motorcycles and more moto art! We love attending this show and meeting so many new friends in the motorcycling world, and if you haven't attended in past years make sure you go this year to see the latest and greatest on two wheels! More info and tickets can be found at www.motorcycleshows.com.



NOV. 29 - DEC. 2 | BLACK FRIDAY WEEKEND SALE

Stock up for those holiday dinners at our Black Friday Weekend sale! We will have special pricing on select wines to help you replenish your supply of Doffo, so make your plans to come visit the Tasting Room to sample some wines, see our new facilities, and take home some wine! Plus, we hear those relatives who fly in for Thanksgiving just love coming to wine country during their stay! For those of you who can't make it out, be sure to check your email for our online specials during the sale.



DECEMBER 14 | | DOFFO FAMILY POLENTA PARTY

Mark your calendars for our annual Polenta Party at Doffo Winery! Each year we invite our members to join us for this Doffo family tradition as we enjoy some delicious polenta and Doffo wine while helping out a local charity. Tickets will be going on sale in November at shop.doffowines.com. This is one of our most popular events of the year and always sells out, so don't wait to get your tickets!

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

Current Releases

White Wines & Rosés

Paulina Sparkling	\$25.00
2018 Viognier	\$32.00

Red Wines

6th Edition Kurt Caselli Tribute	\$45.00
2017 Cabernet Franc*	\$52.00
2017 Cabernet Sauvignon	\$58.00
2017 Cabernet Sauvignon Private Reserve*	\$72.00
2017 Malbec*	\$62.00
2015 Mistura	\$62.00
2016 Mistura	\$59.00
2016 MotoDoffo Gran Tinto	\$46.00
2016 MotoDoffo Royal Tinto†	\$52.00
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 Cabernet Sauvignon	\$150.00
2008 Cabernet Sauvignon Private Reserve	\$200.00
2010 Cabernet Sauvignon Private Reserve	\$195.00
2013 Cabernet Sauvignon Private Reserve	\$150.00
2014 Cabernet Sauvignon Private Reserve	\$99.00
2011 Malbec Reserve	\$125.00
2014 Malbec Reserve	\$99.00
2010 Merlot Reserve	\$125.00
2010 Zinfandel	\$135.00
2011 Zinfandel	\$125.00

Doffo Grappa

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

**October Wine Club Selection
†MotoDoffo Wine Club Exclusive*

~ 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.*

**36083 Summitville St Temecula, CA 92592 | 866.469.8466
wineclub@doffowines.com | doffowines.com**