



Wine Club Summer Release

JUNE 2020

Message from the Doffo Family

Dear Wine Club,

I always like to begin these letters by trying to convey how truly grateful we are of your membership to our family's winery. We pour everything we have as a family into our craft and at the core of it all is our wine club family. Now, more than ever, we would like to express our deepest gratitude.

The winery is absolutely flourishing. Spring has kicked into high gear and the spring showers have really made the vineyard and the roses thrive. The vineyard is progressing beautifully and we are anticipating another great yield come harvest.

We are very excited to share with you the Summer Release as it includes three club favorites with our Salute, Cabernet Sauvignon and Syrah. All three of these wines share space in our hearts as they have all been part of special moments in our families' lives. The Salute blend delivers its signature color and boldness on the palate.

The 2018 Cabernet Sauvignon marks the end of an era. We have decided on some changes to our production schedule and will no longer produce this Cabernet Sauvignon; we will instead be allotting this wine to our blending program. We felt it was only right to produce a powerhouse vintage as the farewell. This wine delivers the classic Cab flavors you know and love with our signature Doffo finish.

Our Syrah program has always been one of my favorites. I truly enjoy producing this varietal due to its temperamental characteristics when under fermentation. A Syrah done right has an incredible depth in aromatic profiles, and it requires finesse to balance the aromatics coming from the wine and the oak. The 2017 vintage is the perfect blend of a potent full bodied Syrah and carefully crafted oak program.

We look forward to seeing all of you at the winery very soon. Now, more than ever, we want to thank you for enjoying our wines and sharing your memories with us. From our family to yours, Salute!

Salute!

Damian, Samantha, Brigitte and Marcelo



June Wine Club Selection

2017 Salute

The 2017 vintage of this fan favorite blend first greets the eye with its alluring color of dark burgundy while aromas of caramel, licorice, and plums fill the nose. This full bodied red blend is dry but well balanced, with a long and vivid finish.



When to Drink: Enjoy now or age an additional 2-5 years

Club Selection: 1 Legacy; 1 Heritage

Blend: 60% Petite Sirah, 40% Malbec

Winemaking Stats:

Alcohol: 13.4%

pH: 3.65

Total Acidity: 6.1g/L

Barrel Program:

Aged 24 months in 53% new French oak, 18% new American oak, 11% new Hybrid oak, 18% 2nd use American oak



2018 Cabernet Sauvignon

Composed of 100% Cabernet Sauvignon, this wine is deep purple in color with a ruby red rim. The relatively short time in barrels allows more of the fruit's characteristics to emerge, such as bell peppers, plum and crushed gravel followed by secondary notes of strawberry, cedar, and clove. This Cab is big and unctuous on the palate, and leaves a velvety and round aftertaste.

When to Drink: Enjoy now or age an additional 2-5 years

Club Selection: 1 Legacy; 1 Heritage

Barrel Program:

Aged 12 months in 65% new American oak, 35% 2nd use European oak

Winemaking Stats:

Alcohol: 14.1%

pH: 3.67

Total Acidity: 6.4g/L

2017 Syrah

Deep ruby red in color with burgundy sparkles, the 2017 Syrah presents a delicate balance of violets, fresh herbs and ripe cherries with tobacco, vanilla and a hint of smoke. This full bodied wine is velvety smooth upon first sip, with a mouthful of ripe red berries giving way to a long aftertaste of coffee and dark chocolate.

When to Drink: Enjoy now or age an additional 2-5 years

Club Selection: 2 Legacy

Barrel Program:

Aged 24 months in 49% new American oak, 20% 2nd use French oak, 31% 3rd use American oak

Winemaking Stats:

Alcohol: 14.0%

pH: 3.7

Total Acidity: 6.0g/L



Updates from the Doffo Vineyards

We believe that great wine begins in the vineyard, which is why we dedicate so much energy to the vines throughout the year. Although it may not appear like there is much happening during the winter months when the vines are dormant, there is always something to do to help ensure a healthy crop come harvest time. We have been very fortunate this winter to receive nearly 17 inches of rainfall to date! Last year we received 20 inches of rain which resulted in a bumper crop for Temecula Valley, so we are very excited with anticipation of another strong yielding year.

The heavy rains have given our yearly cover crop program a huge boost in vitality. The lush green cover crop growing between the rows is our perennial cover crop of legumes, barley and flowers. We allow the cover crop to thrive to allow for root competition with unwanted weeds. Our cover crop program is a key component in our efforts to constantly improve the health and nutrition of the soil.

We have even gone as far as developing and building our own farming tools to better suit our farming practices. Our cover crop “crimper” was engineered and built by Marcelo himself! The crop crimper rolls over the crop with paddles breaking up or “crimping” the foliage. The advantage of crimping vs. mowing the crop is the decomposition time and resulting mulch. The crimping leaves a much larger layer of organic material. This layer will then slowly break down for absorption into the topsoil. In the meantime, the withering cover crop also helps with water retention in the soils, leaving more available water for the emerging vines.



As I compose this vineyard update, the vines are eight to ten inches in height. Our hardworking vineyard crew has already done their first pass of shoot thinning and de-suckering. In this pass the intent is to eliminate unwanted new growth and correct shoot positions for our Vertical Shoot Positioning (VSP) trellis system. With the uncertain times ahead we are focusing very heavily on a slight reduction in overall yield with the main focus on increasing fruit quality. Having more time to be in the vineyards recently has brought calm to us as a family. The farmer inside of us knows that plagues come and go. We are just staying focused on what we know is true: incredible wines come from exceptional vineyards.

– Damian Doffo

Doffo Barrel Club

2020-2021 DOFFO BARREL CLUB

MEMBERSHIPS ON SALE JULY 1ST



Memberships for our 6th annual Doffo Barrel Club will be going on sale beginning 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!

“The Barrel Club is a must for any wine lover! We loved being part of this amazing experience, and the Doffo Family makes you feel like one of their own.”

*- Leslie Lawson,
Barrel Club Alum*

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

Wine Club Recipe



Meet our Executive Chef, Gianni Ciciliot! Originally from Pennsylvania, Gianni grew up in an Italian-American family where an emphasis on family meals and homegrown food set him on the path to become a chef. After moving to Southern California, Gianni completed a prestigious culinary apprenticeship at the Ritz Carlton in Laguna Niguel and would go on to become Executive Chef at The Pinnacle in Temecula. Chef Gianni joined the Doffo Winery team late last year as Executive Chef and the culinary mind behind Fuego Y Sal Catering, our new catering venture that has already made an impact with breathtaking creations at several of our marquee and wine club events. We are excited to now share with you a recipe that Chef G has developed specifically to pair with one of the wines in this month's club release. We hope you enjoy!



GRILLED COWBOY STEAKS WITH SWEET POTATOES

By Chef Gianni

Ingredients

3 Medium Sweet Potatoes

1 tsp salt (plus more to taste)

1 Cowboy Cut Rib Chop (approx. 1.75 - 2.25 lbs)

1/2 Cup McCormick's Montreal Steak Seasoning

Instructions

Place the sweet potatoes into a medium pot and cover with cold water. Add a teaspoon of salt to the water and bring to a simmer over medium heat. Simmer for 25 minutes, then drain and let rest in a colander. Cut sweet potatoes in half lengthwise and season with olive oil and salt.

Remove steak from packaging and pat dry with paper towels. Place the steak onto a plate and rub the seasoning mixture onto all surfaces of the steak until well coated. Gather the excess seasoning from the plate and rub it into the bone and fat sides. Grill on a barbecue over medium-high heat for 12-13 minutes per side. Remove steak from the grill to a plate and cover with foil. Let rest for 15 minutes.

While the steak is resting, place the sweet potatoes face down onto the grill for 4-5 minutes, then remove from the grill. Slice the steak and serve with its own juices alongside the sweet potato halves and one of the Doffo wines in this month's shipment! Buon appetito!



Exploring Argentina's Wine Country with Marcelo and María Doffo

By: *Damian Doffo*

I recently had the opportunity to join my father Marcelo and his wife María on the latest Doffo Tours adventure to Argentina. Although I have visited Argentina many times, I have always dreamed of sharing our Argentine heritage and the world famous Mendoza wine country with our wine club members. The scale and magnitude of the Argentine wine industry is overwhelming. The Mendoza region alone produces more wine annually than the entire continental United States combined! I was very excited to coordinate schedules to be able to experience the visit as a guest of Doffo Tours!

We knew we were in for a treat as María worked in the Argentine wine industry and is very familiar with the top quality wine estates. She made arrangements to visit only the very best. And it goes without saying that if my father is involved in planning anything, there will be only the most incredible culinary experiences as he is a self proclaimed foodie. All of the tastings were tour guided experiences with many offering lunch tastings or dinner with a pairing. Needless to say, thanks to Marcelo and María, every single property we visited delivered above and beyond expectations!



This trip was truly like a highlight reel for wine lovers, but one winery visit stood out. Our first day of tasting took us to Viña Cobos, a Paul Hobbs winery project. Paul Hobbs is touted as the King of Malbec with some of his vintages reaching \$300.00 per bottle. We enjoyed a wonderful tour with one of their inhouse sommeliers and had the opportunity to taste the holy grail of Argentine Malbecs, the 2016 Viña Cobos Malbec, Chañares Vineyard. In a word, this wine was incredible. After the tasting concluded, my father and I were able to break away from the group and were given a private tour of the production area. The production team was in full swing as the harvest season had arrived. As we observed the fruit reception and processing line, I realized that our setup for processing and vinification is very much the same, if not a machine or two better! I left Viña Cobos feeling validated, knowing that our little winery shares some of the same production protocols and equipment as one of the best winemaking houses in the world.

If you have ever dreamed of experiencing the Argentine wine country, I wholeheartedly urge you to take your next adventure with my father and María.

Head over to our website at doffowines.com or use the QR code to read Damian's Full Writeup.



Current Releases

White Wines & Rosés

Paulina Sparkling	\$25.00
2019 Rosario	\$44.00
2019 Viognier	\$38.00

Red Wines

2017 Cabernet Sauvignon	\$61.00
2018 Cabernet Sauvignon*	\$64.00
2017 Cabernet Sauvignon Private Reserve	\$78.00
2017 Malbec	\$65.00
2017 Mistura	\$62.00
2017 MotoDoffo Caselli 66	\$52.00
2017 MotoDoffo Gran Tinto†	\$52.00
2017 MotoDoffo Super Tinto†	\$52.00
2016 Salute	\$65.00
2017 Salute*	\$64.00
2017 Syrah*	\$64.00
2017 Zinfandel	\$80.00

Dessert & Sweet Wines

Doffo Port (Solera Style)	\$42.00
Lailah (Late Harvest Chardonnay)	\$59.00
Los Nietos (Late Harvest Syrah)	\$89.00
Lucca (Late Harvest Malbec)	\$69.00
Tiago (Tawny Port)	\$99.00

Library Wines

2012 Concreto Cabernet Sauvignon	\$158.00
2008 Cabernet Sauvignon Private Reserve	\$200.00
2010 Cabernet Sauvignon Private Reserve	\$185.00
2013 Cabernet Sauvignon Private Reserve	\$150.00
2014 Cabernet Sauvignon Private Reserve	\$99.00
2011 Malbec Reserve	\$125.00
2014 Malbec Reserve	\$104.00
2010 Merlot Reserve	\$125.00
2012 Syrah Reserve	\$150.00
2010 Zinfandel	\$135.00
2011 Zinfandel	\$125.00

Doffo Grappa

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

**June 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.*

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