



Wine Club Summer Release

JUNE 2021

Message from the Doffo Family

Dear Wine Club,

Summer is in full effect in the vineyards. This is the part of the season where you can almost watch the vines grow as they reach nearly an inch per day! With this tremendous push of growth the vineyard team begins shoot-thinning the vines, selecting the prime new shoots and knocking off the unfavorable. The crew is working with joyous excitement and already there's optimistic speculation about the yields that we will see come Harvest.

This year's growing season has a tremendous outlook. The crop is looking to set very heavy and barring any unforeseen acts of God we should have a bountiful harvest. We are very excited about the 3rd harvest of the Petite Sirah Vineyards planted at Marcelo's and Damian's homes. Both vineyards are flourishing and we expect reserve-quality fruit this season from both blocks.



We are very excited to share that we have recently bottled some limited production reserve wines that we intend to release along with every wine club selection. Be on the lookout for one of our newest creations, the 2015 "Concreto" Malbec. Several years ago we had a late ripening block of Malbec that we put through the concrete fermentation egg. The bright beautiful Malbec was then put in our Garbelotto cask for 60 months. The result is pure magic in a bottle, and we cannot wait for you to try this wine!

Our Summer Wine Club Selection wouldn't be complete without the beloved Syrah. Our Syrah has always had a cult following within our wine club and it's no secret why. Our signature style boasts an incredibly smooth and velvety mouthfeel, while our oak program for this wine continues to beautifully complement our Syrah's aromatic profile.



The Salute is one of our most interesting blends and has risen amongst the favorites of our most loyal. The Petite Sirah and Malbec work seamlessly together creating a balanced and easy-to-enjoy wine that will pair perfectly with an evening in good company and a warm meal.

We are so very grateful for all of our Wine Club members who continue to support our family's passion for growing exceptional fruit and crafting exceptional wines. We hope you enjoy our latest creations. Salute!

Salute!
Damian, Samantha, Brigitte and Marcelo

June Wine Club Selection

2018 SYRAH

Hitting the glass with an alluring deep purple red color, the 2018 Syrah boasts aromas of red and black berries and plums balanced by spicier notes of cedar, licorice, and black pepper. With a velvety entrance and a smooth mouthfeel, the 2018 vintage is a full bodied and elegant wine with balanced acidity and a pleasant aftertaste.

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

Composition: 100% Syrah

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 24 months in 71% 1st use American oak and 29% 2nd use American oak.

Winemaking Stats:

Alcohol: 13.7%

pH: 3.7

Total Acidity: 6.15g/L



2018 SALUTE

This blend of Petite Sirah and Malbec has developed a following among members and guests alike, and the 2018 vintage more than lives up to the reputation. An inky deep purple red in appearance, the Salute entices with notes of ripe berries, dark chocolate, black tea and tobacco. This full bodied wine is smooth on the palate and very approachable, leaving a long and velvety finish for all to enjoy.

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

Composition: 60% Petite Sirah and 40% Malbec

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 24 months in 100% 1st use American oak

Winemaking Stats:

Alcohol: 13.4%

pH: 3.8

Total Acidity: 6.0g/L

Summer Happenings at Doffo

AS THE WEATHER WARMS UP AND THE DAYS GROW LONGER, WE INVITE YOU TO COME EXPERIENCE TEMECULA WINE COUNTRY THIS SUMMER!

In addition to tasting our latest releases or sinking your teeth into some fresh fired dishes hot off the Fuego Y Sal grill, we have a lot of unique events coming up that are sure to be nothing but fun!

July is an exciting month for us here at Doffo Winery because it marks the opening of this year's Doffo Barrel Club! Anyone interested in learning more about the winemaking process can sign up for this hands-on experience that features three truly unique events and ends with a case of handcrafted wine for each membership. Head to the next page for more information!



Our 5th Annual Cellar Sale is set for Saturday, July 24th! Once again we will pull some rare and unique Doffo wines from the library and make them available for purchase. This is a rare opportunity to get your hands on past vintages that have been pulled from the shelves, so make your plans to come to the winery, or visit our online shop for a chance to purchase select Cellar Sale wines.

Our Events Director, Samantha Doffo, continues to innovate wine country events, with her newest production coming on August 14th. Inspired by Shakespeare's A Midsummer Night's Dream, this event will feature a renaissance theme, live performances, and of course food and wine! Look for more information and tickets in coming months.



For those of you who are also members of the MotoDoffo Wine Club, save the date for September 11th and make your plans to join us for our Royal Tinto Release Party. It's always a delight to welcome our members to the winery to pick up their club orders, taste our latest releases, and enjoy an evening together.



Finally, we are looking forward to wrapping up all of our summertime festivities with Marcelo's Birthday Bash on September 25th! We pay tribute to the man who dedicated countless hours building a winery from nothing and developing it into one of the premier wineries in the region, and we invite you to join us in the celebration! Keep an eye on your email or check our website or social media pages in the coming months for more information about this event.

From the entire Doffo Family and Staff, we hope you have a wonderful Summer and we look forward to seeing you out here at the winery soon!

SERVE THIS MEAL WITH SYRAH OR SALUTE FROM THIS MONTH'S SHIPMENT!

PAN-SEARED RIBEYE

2 boneless ribeye steaks 1 inch thick
salt and pepper
2 tablespoons canola oil
1 tablespoon unsalted butter
2 cloves garlic smashed
2 sprigs fresh thyme

Remove steaks from refrigerator 30 minutes before cooking to bring to room temperature. Place 12-inch cast iron skillet over medium-high heat for 4-5 minutes. Meanwhile, season both sides of steaks with salt and pepper, gently pressing seasoning into the steaks. Once pan is hot, add canola oil. When hot and rippling, add steaks to pan, making sure they do not touch each other. Set a timer and sear first side for 2 minutes and 30 seconds (For a 1 inch steak at medium doneness - see table below for temperatures). Flip steak and set timer for 2 minutes and 30 seconds for second side.



Cooking times for a steak will vary based on the thickness, size, and shape of your steak. For best success, I suggest a meat thermometer. You'll want to remove your steak from the pan when the temperature reaches 5 degrees below your desired doneness. The steak will continue to cook slightly while it is resting. Temperatures are listed in Fahrenheit.

- Rare: 125 degrees
- Medium-rare: 135 degrees
- Medium: 145 degrees
- Medium-well: 150 degrees
- Well done: 160 degrees.

After flipping steak, add butter, smashed garlic cloves, and thyme sprigs to pan. Once melted, spoon butter over steaks while second side cooks. Once steak is cooked to your desired temperature, remove steaks immediately from pan and transfer to a plate. Rest steaks by covering loosely with foil for five minutes. At this point the garlic and thyme can be discarded from the pan. Optionally, drizzle extra garlic herb butter over steaks before serving.

GARLIC MASHED POTATOES

3 1/2 pounds russet potatoes
2 tablespoons kosher salt
16 fluid ounces (2 cups) half-and-half
6 cloves garlic, crushed
6 ounces grated Parmesan



Peel and dice potatoes, making sure all are relatively the same size. Place in a large saucepan, add the salt, and cover with water. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil. Cook until potatoes fall apart when poked with a fork. Heat the half-and-half and the garlic in a medium saucepan over medium heat until simmering. Remove from heat and set aside. Remove the potatoes from the heat and drain off the water. Mash and add the garlic-cream mixture and Parmesan; stir to combine. Let stand for 5 minutes so that mixture thickens and then serve.

Barrel Club and Summer Release

2021 DOFFO BARREL CLUB

The time has come for the 2021 Barrel Club – memberships go on sale July 1, 2021! With spots limited to just 25, this year's club is sure to fill up quickly, so be sure to reserve your spot today. Scan the QR code for more information and to purchase your membership starting July 1st.



WHAT IS THE DOFFO BARREL CLUB?

This is a hands-on winemaking experience made up of three unique events. Members will gather in the vineyards to harvest their grapes on September 18, 2021, will reconvene at the winery in February 2022 to taste their in-progress wine straight from the barrel, and will complete their journey in October 2022 by bottling and labeling their wine.

WHAT DO MEMBERS GET?

Members are invited to partake in the three winemaking events (food and beverages are provided). Each membership will also receive 12 bottles of the wine that they helped make, complete with a wax seal and custom label. Each membership can accommodate up to 2 people, so this is a perfect way to share this experience with your spouse, partner or best friend!



SUMMER RESERVE RELEASE 2015 CONCRETO MALBEC

Following in the footsteps of our wildly popular Viognier and our luxurious Concreto Cabernet Sauvignon, we are proud to present our first-ever concrete-fermented Malbec! Using only the finest fruit from our Malbec vineyards, primary fermentation takes place in our egg-shaped concrete tank. The natural insulation of the concrete stabilizes the temperature and limits the speed of fermentation, which makes for great extraction of the aromas. The fruit is then pressed and only the free run (the wine) undergoes secondary fermentation in our Italian Garbellotto cask, where it is allowed to age and develop for 60 months. The result is a refined and balanced Malbec worthy of opening for special occasions or laid down to continue maturing in the bottle for years to come.

Current Releases

White Wines & Rosés

Paulina Sparkling	\$29.00
2020 Rosario	\$46.00
2020 Viognier	\$40.00

Red Wines

2018 Cabernet Sauvignon	\$67.00
2017 Cabernet Sauvignon Private Reserve	\$89.00
2018 Cabernet Sauvignon Private Reserve	\$84.00
2017 Malbec	\$72.00
2018 Malbec	\$72.00
2017 Mistura	\$72.00
2018 Mistura	\$72.00
2018 MotoDoffo Caselli 66	\$58.00
2018 MotoDoffo Super Tinto†	\$58.00
2018 MotoDoffo Gran Tinto†	\$58.00
2017 Salute	\$72.00
2018 Salute*	\$69.00
2017 Syrah	\$76.00
2018 Syrah*	\$72.00
2017 Zinfandel	\$88.00
2018 Zinfandel	\$79.00

Small Format Bottles

Paulina Sparkling (187mL)	\$10.00
2018 MotoDoffo Caselli 66 (375mL)	\$29.00
2018 MotoDoffo Gran Tinto (375mL)	\$29.00
2018 Salute (375mL)	\$36.00
2018 Syrah (375mL)	\$36.00
2018 Zinfandel (375mL)	\$39.00

Dessert & Sweet Wines

Doffo Port (Solera Style)	\$44.00
Los Nietos (Late Harvest Syrah)	\$99.00
Lucca (Late Harvest Malbec)	\$76.00
Tiago (Tawny Port)	\$109.00

Library Wines

2013 Concreto Cabernet Sauvignon	\$175.00
2013 Cabernet Sauvignon Private Reserve	\$165.00
2014 Cabernet Sauvignon Private Reserve	\$145.00
2015 Cabernet Sauvignon Private Reserve	\$130.00
2016 Cabernet Sauvignon Private Reserve	\$125.00
2011 Malbec Reserve	\$175.00
2014 Malbec Reserve	\$150.00
2012 Syrah Reserve	\$175.00
2015 Zinfandel Reserve	\$135.00

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.

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