



Wine Club Fall Release

OCTOBER 2021

Message from the Doffo Family

Dear Wine Club,

We are incredibly humbled by your continued support of our family's passion of producing world class wines. We truly believe that we have the best Wine Club members, and the love and support generated from our Wine Club gives us the drive to continuously improve all aspects of our offerings. A small change for next year will be our shipment schedule for 2022 and beyond. The Summer Shipment will now be released in May instead of in June. This will allow for a larger shipping window before the rising temperatures compromise our ability to ship your orders. We are confident that this small adjustment to the timing will yield safer shipping of your favorite wines!

The 2021 Harvest has come and gone and we are very excited to barrel down these newly made wines! We were particularly impressed with our Estate Malbec block and the Estate Cabernet Sauvignon block. The fruit came in beautifully and fermented perfectly. Another little surprise for our most loyal club members is the return of a small block of Cabernet Franc. There is a select group of wine club members who always insist we produce another Cab Franc – you asked for it, we made it happen!

The Harvest Wine Club Release is always special for us as it contains two of our most recognizable wines: our Malbec and our Private Reserve Cabernet Sauvignon. As Malbec is the hallmark grape of our homeland of Argentina, we always take a little extra pride in our Malbec program. We are happy to report that the program continues to excel and this year's vintage is very promising, with great color and extraction and a slight change to the barrel program. We are eager to hear what you think! Our Reserve

Cabernet arrives just in time for the upcoming holidays, and is certainly a wine worth sharing at that big family dinner. If you can manage to hold onto it for a few years, though, this wine will really start to shine as it continues to evolve and mature in the bottle.

Thank you again for all the support, love and for the constant positive feedback as we continue to evolve as a small family business. Our commitment to quality wine and exceptional customer service is unrelenting. We wish you all the very best through this upcoming Holiday Season, and we hope you enjoy your latest wine club selection with those closest to you! Salute!

Salute!
Damian, Samantha, Brigitte and Marcelo



October Wine Club Selection

2019 MALBEC

A hallmark of Doffo Winery's portfolio, the Malbec is a bold but balanced wine worth enjoying with a hearty meal or on its own. The 2019 vintage shows an intense, deep purple red color in the glass, and greets the nose with notes of cranberry, plum, violet, black licorice, dark chocolate and vanilla. This wine is velvety smooth on the palate with full mouthfeel and a balanced finish.

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

Composition: 100% Malbec

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 18 months in 50% French oak and 50% American oak

Winemaking Stats:

Alcohol: 13.5%

pH: 3.75

Total Acidity: 6.5g/L



2019 PRIVATE RESERVE CABERNET SAUVIGNON

Using only the best fruit from Doffo's Cabernet Sauvignon vineyards, the Private Reserve Cabernet Sauvignon is carefully constructed with cellaring in mind. The 2019 vintage promises delivers right out of the bottle with a beautifully clean ruby red hue in the glass. Aromas of strawberry, bell pepper, tobacco, black cherry, cedar and allspice prime the senses, and this full bodied wine makes a big but smooth entrance on the palate, leaving a long and velvety finish.

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

Composition: 100% Cabernet Sauvignon

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 20 months in 46% French oak, 34% Slovenian oak and 20% American oak

Winemaking Stats:

Alcohol: 13.8%

pH: 3.67

Total Acidity: 6.9g/L



NOTE ABOUT 2022 SHIPMENTS

Beginning in 2022, Doffo Heritage and Legacy Wine Club releases will be in February, May and October. We decided to move the June release up to May in an effort to get shipments out before the warm weather arrives and prevents us from safely shipping your wine. If you have any questions about this change or about your membership, please don't hesitate to reach out to our Wine Club Director, Gayla Johnston, at wineclub@doffowines.com.

Local Restaurant Guide

Temecula Valley has been on the rise in recent years, and it's not only because of the continued efforts of wineries like Doffo to craft exceptional wines. Many restaurants in wine country and the surrounding areas have really helped turn Temecula into a food and wine destination, and we are proud to partner with several establishments that now offer Doffo wines on their menu!

We invite you to visit any of these fantastic eateries next time you are out in wine country. Many of these are family owned and operated, just like Doffo Winery, but all of them are committed to serving fresh, delicious food and creating a warm and welcoming environment for visitors from near and far. The best part? They all serve at least one Doffo wine!





Angelo's Brick Oven Pizzeria and Italian Restaurant

2018 MotoDoffo Super Tinto
36370 Hidden Springs Road
Wildomar, CA 92595
951-428-0080
www.angelosbrickoven.com



Bluewater Grill

Paulina Sparkling, 2017 Zinfandel
26700 Ynez Court
Temecula, CA 92591
951-308-2722
www.bluewatergrill.com/locations/temecula



Cork Fire Kitchen

2017 Syrah
44501 Rainbow Canyon Road
Temecula, CA 92592
888-976-3404
www.corkfirekitchen.com



The Gambling Cowboy Chophouse & Saloon

2017 Syrah, 2018 Zinfandel
42072 5th Street
Temecula, CA 92590
951-699-2895
www.ilovethecowboy.com



The Goat & Vine

2017 Syrah, 2018 Private Reserve Cabernet Sauvignon
41923 2nd Street, Suite 103
Temecula, CA 92590
951-695-5600
www.thegoatandvine.com



Trattoria Toscana

2017 Salute, 2017 Syrah, 2018 Cabernet Sauvignon, 2018 Zinfandel
41789 Nicole Lane, Suite B1
Temecula, CA 92591
951-587-8030
www.trattoriatoscanaintemecula.com

Wine Club Recipe

Empanadas have become synonymous with Doffo Winery, and for good reason. This traditional Argentine take on savory hand pies are the epitome of comfort food, and make amazing appetizers or can even be enjoyed as the main course! Our Sales Manager, Alex Tomazin, provided his recipe to share with you, our beloved wine club members! Alex is a fellow Argentinian, and recommends serving these hot with a heaping dose of Doffo chimichurri and a glass of Doffo Malbec!



TRADITIONAL ARGENTINE EMPANADAS

Yields approx. 24 empanadas

About the Dough

You can buy empanada dough at any Latin grocery store or any local Argentine market or restaurant. You can also buy the Goya Brand at any Ralphs (Kroger) grocery store. I do recommend going the extra mile and getting Argentine empanada dough at a Latin grocery store that specializes in Argentine products. You can also check the web and make your own dough from scratch!

FILLING INGREDIENTS

- 4 tbsp extra virgin olive oil
- 2 medium onions, finely chopped
- 1/2 cup chopped green onion
- 2 lbs ground beef
- 1/2 cup green olives, pitted and finely chopped
- 3 tsp sweet paprika (add more or less to taste)
- 1 tsp of cumin (add more or less to taste)
- Salt and pepper to taste

In a large saute pan, over medium heat, heat the olive oil and fry the onions until they are translucent (about 2 to 4 minutes). Add the ground beef, breaking up the beef with a wooden spoon until browned and the beef is thoroughly cooked (8-10 minutes). Season with salt and pepper. Then add the paprika, cumin, green onions and chopped olives and cook until the mixture is fully mixed (2-3 minutes). You want the filling to be moist and not dry, so don't overcook it. Taste for seasoning and adjust to taste. Let the filling cool for at least 2 hours in the fridge or overnight. This will make the juices solidify and make it easier to fill the empanadas.

Place approximately 2 tablespoons of filling in the center of the dough. Fold the empanada into a semicircle. Crimp down the edges with a fork or "pinch and twist" the edges to seal the empanada dough. If the dough is a bit dry, wet your finger and rub it along the inside edge of the dough.

To fry the empanadas, heat vegetable oil (enough to cover the empanadas) to 360 degrees and fry until golden brown. If baking, preheat the oven to 375 degrees. Grease a baking sheet and place empanadas on the sheet. Egg wash (optional) the top of the empanadas with a brush and bake until golden brown (15-20 minutes).

Serve hot with a healthy helping of Doffo chimichurri!

TOURS

We talk a lot about the magic of Harvest season here at the winery, but an often overlooked and underrated time of year to visit is during the winter months. The weather is cool (or warm, compared to many parts of the country), and the dormant vineyards offer a unique look at the farming methods that help set us apart from other wineries in the Valley. We consider ourselves farmers first, and believe that good wine begins in the vineyards. When gazing out over the leafless vineyards it may be hard to believe, but this is a critical time in the winemaking process. We nurture the cover crops that grow in between the vineyard rows, which help protect the vines from common pests and add important nutrients to the soil.



The best way to learn about this phase of farming and winemaking is to come visit us and experience our Cork 'N Torque Tour! This immersive tour will enlighten you about our various farming techniques and will show you how winemaking is truly a year-round endeavor. Plus, as a Doffo Wine Club member, we will be offering a free Cork 'N Torque Tour for 2 in celebration of your membership anniversary!

Here's how it will work. You will receive an email from us at the beginning of the month that marks your anniversary as a Doffo Wine Club member. You will then be able to call or email us to book your free tour – we just ask that you book at least 48 hours in advance and book by the end of the month, but your tour can be scheduled for any available date in the future. Some limitations apply, so be sure to keep an eye out for the email when your anniversary month arrives!

SAVE THE DATE

Black Friday Sale | November 26-29

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 for a tasting or a flight 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.

Doffo Family Polenta Party | December 11

Our annual Polenta Party is back, and this year we will be returning to our traditional "polenta a la tabla" style, where hot polenta smothered in bolognese sauce is poured down the center of the table for all to feast on! We will once again be raising money for a local charity, and this year we will be holding a pre-party cellar sale so that you can purchase a special bottle of Doffo wine to round out the festivities. This is one of our most popular events of the year and we always sell out, so keep an eye on your email or check our online shop as tickets are expected to go on sale in coming weeks.

Current Releases

White Wines & Rosés

Paulina Sparkling \$29.00

Red Wines

2018 Cabernet Sauvignon \$72.00

2018 Cabernet Sauvignon Private Reserve \$84.00

2019 Cabernet Sauvignon Private Reserve* \$79.00

2018 Malbec \$72.00

2019 Malbec* \$69.00

2018 Mistura \$72.00

2018 MotoDoffo Super Tinto† \$58.00

2018 MotoDoffo Gran Tinto† \$58.00

2018 MotoDoffo Royal 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 Salute (375mL) \$36.00

2019 Private Res. Cab Sauvignon (375ml) \$40.00

2019 Malbec (375 ml) \$36.00

2018 Zinfandel (375ml) \$39.00

2018 Gran Tinto (375ml) \$29.00

Dessert & Sweet Wines

Doffo Port (Solera Style) \$44.00

Los Nietos (Late Harvest Syrah) \$99.00

Lucca (Late Harvest Malbec) \$76.00

2006 Tiago (Tawny Port) \$109.00

Library Wines

2013 Concreto Cabernet Sauvignon \$175.00

2015 Concreto Malbec \$125.00

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

* Included in this wine shipment †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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