



*Wine Club Fall Release*

OCTOBER 2022

# *Message from the Doffo Family*

## **Happy Fall, Wine Club Family!**

Harvest season is upon us, and we are delighted to share how things are looking here at the winery. The vineyards look so beautiful this time of year, with clusters of grapes taking on their color and the vines just exploding with green! At the time of writing this, we have already harvested Viognier, Syrah, Malbec and Zinfandel, and are patiently waiting for our Cabernet Sauvignon to become ready to pick. This year's crop is looking strong, and we are hoping to receive a yield of about 100 tons!



We are really excited to share the news of our new dedicated production facility and bottling line, which we have affectionately named "The Ranch." As a family, we have been working towards our own custom bottling line and production facility for some time, but we must also thank our Wine Club family for the continued support that has allowed us to reach our goals.

As many of you have seen, we have recently won a few awards for our wines from esteemed wine competitions like Sunset International, the San Francisco Chronicle, and Orange County Fair to name a few. It has been an honor for us to submit our wines to these competitions and bring home Gold, Silver and Bronze medals along with a very high honor, Double Gold and Best In Class! We were particularly excited about the SF Chronicle Competition considering we were up against some wines from other wine regions in California.

If you joined us for our Latin White Party and 25th Anniversary party you got a chance to taste our newest release, QUATTRO. This signature wine was made by combining 4 varietals, each one a favorite of a family member. This special bottle has an etched label and all our signatures on it. It only comes in a Magnum and is a conversation piece. If you already have one, be sure to save it for a special occasion. If you don't, a very limited number will be available for purchase at the winery while supplies last.

We hope you enjoy the new releases for this wine club selection. The 2020 Malbec, one of our flagship varietals, has a beautiful dark and intense color and is cellar worthy or ready to open to enjoy with a great steak dinner. The 2020 Private Reserve Cabernet Sauvignon is another showstopper, continuing with our signature and award-winning style of aging this varietal in brand new American and French Oak. This wine is ready to enjoy as well but would make a great addition to your cellar collection, which we know many of you have.

From our family to yours, thank you for your continued support. We hope you enjoy these latest creations, and hope to see you again soon!

***Salute!***

***Samantha, Brigitte, Damian and Marcelo***

# October Wine Club Selection

## 2020 MALBEC

An ode to the Doffo Family's Argentine heritage, the Doffo winemaking team once again delivers with their latest offering from the popular Malbec program. The 2020 vintage shows ruby red with purple hues in the glass, and excites the senses with aromas of plums, blackberries, vanilla, tobacco, caramelized sugar, and a hint of maple syrup. Seriously structured, this Malbec is balanced and solid, with a full expansion of flavors on the palate and a strong and silky finish.

**When to Drink:** Enjoy now through 2030

**Composition:** 100% Malbec

**Club Selection:** 1 Heritage, 2 Legacy

**Barrel Program:**

Aged 18 months in 56% French oak and 44% American oak

**Winemaking Stats:**

Alcohol: 14%

pH: 3.63

Total Acidity: 6.9g/L



## 2020 PRIVATE RESERVE CABERNET SAUVIGNON

The crème de la crème, the Private Reserve Cabernet Sauvignon is composed of only the best fruit from Doffo's vineyards. The 2020 vintage presents an attractive deep ruby red color in the glass and offers a complex array of aromatics including strawberries, cloves, coffee, cedar, bell pepper and a hint of hibiscus. The palate of this refined and elegant wine is layered and robustly structured, delivering a satin mouthfeel with a lingering finish of dark berries and black tea.

**When to Drink:** Enjoy now through 2030

**Composition:** 100% Cabernet Sauvignon

**Club Selection:** 1 Heritage, 2 Legacy

**Barrel Program:**

Aged 20 months in 67% American oak and 33% French oak

**Winemaking Stats:**

Alcohol: 14%

pH: 3.65

Total Acidity: 6.8g/L

# Award-Winning Wines

*This has been a good year for awards, as various Doffo wines have earned high marks and ratings from several notable wine competitions. From the Sunset International Competition to the SF Chronicle Wine Competition and a few more in between, these instant classics are receiving rave reviews from club members and visitors to the winery and are poised to make 2019 one of the premier vintages in Doffo Winery history.*



## 2019 PRIVATE RESERVE CABERNET SAUVIGNON

97 Points, Double Gold Medal & Best of Class  
(Sunset International Wine Competition)  
Gold Medal (Los Angeles International  
Wine Competition)  
Silver Medal (SF Chronicle Wine Competition)  
Silver Medal (TEXSOM Awards)

## 2019 MISTURA

94 Points & Gold Medal  
(Sunset International Wine Competition)  
Gold Medal (SF Chronicle Wine Competition)  
Silver Medal (OC Fair Wine Competition)  
Silver Medal (TEXSOM Awards)  
Silver Medal (Los Angeles International  
Wine Competition)

## 2019 SALUTE

94 Points & Gold Medal  
(Sunset International Wine Competition)  
Silver Medal  
(OC Fair Wine Competition)

## 2019 ZINFANDEL

93 Points and Gold Medal  
(Sunset International Wine Competition)  
91 Points and Gold Medal  
(OC Commercial Wine Competition)  
Silver Medal  
(SF Chronicle Wine Competition)  
Silver Medal (Los Angeles International  
Wine Competition)  
Bronze Medal  
(TEXSOM Awards)

## 2019 MALBEC

Gold Medal  
(Mexico International Wine Competition)  
Silver Medal  
(Sunset International Wine Competition)  
Silver Medal (Los Angeles International  
Wine Competition)

## 2019 SYRAH

Silver Medal  
(Sunset International Wine Competition)  
Silver Medal  
(TEXSOM Awards)

# 25th Anniversary Wine - Quattro



A quarter century ago, Marcelo Doffo purchased the land that would one day become Doffo Winery. In the years since that fateful day, thousands of vines have been planted, specialized buildings have been erected, thousands of bottles of wine have been produced, and countless memories have been made by family, staff, wine club members and guests alike.

To celebrate the milestone, Marcelo Doffo and his children Samantha, Brigitte and Damian sat down and each chose a varietal to contribute to a one-off blend. Named Quattro, this limited edition wine is composed of Malbec, Cabernet Sauvignon, Zinfandel and Petite Sirah, and only a very limited number of custom etched and painted magnums (1.5L) were produced with this wine. Available now exclusively at Doffo Winery.

## 2020 QUATTRO - 25TH ANNIVERSARY

Featuring four varietals selected by the four Doffo Family members, Quattro is a big and bold red blend of Malbec, Cabernet Sauvignon, Zinfandel and Petite Sirah. A beautiful ruby red color in the glass, Quattro boasts powerful aromas of cranberry, hibiscus, coffee, violets, black pepper, vanilla and dark chocolate. This special occasion wine is well structured and lingers pleasantly on the palate.

**When to Drink:** Enjoy now through 2030

**Composition:** Malbec, Cabernet Sauvignon, Zinfandel, Petite Sirah

**Production:** 300 1.5L Magnum Bottles

**Barrel Program:**

Aged in 50% American oak and 50% French oak

**Winemaking Stats:**

Alcohol: 14%

pH: 3.66

Total Acidity: 6.9g/L



### Doffo Family Polenta Party

*December 10-11*

Our annual Polenta Party is back, and this year we will be doubling up to offer more of our wine club members and guests the opportunity to join in the fun! Mark your calendars for the second Saturday and Sunday of December and make your plans to join us for this Doffo Family tradition. Keep an eye on your email or check our online shop as tickets are expected to go on sale soon.

## SAVORY CAULIFLOWER AND SWEET POTATO PANCAKES

By Chef Nancy Cordi

Doffo Wine Club Member Chef Nancy Cordi brings us a new mouthwatering recipe that we feel pairs beautifully with both the Malbec and Reserve Cabernet Sauvignon in this shipment! We hope you enjoy!

### Ingredients:

Small head of white cauliflower  
1 cup of diced sweet potato  
4 eggs  
1/2 cup diced green onion  
1/2 cup all purpose flour  
1/2 tsp cumin  
1/4 tsp allspice  
1 tbsp garlic powder  
2 tbsp + 1 tsp kosher or sea salt  
1/2 cup olive oil

### Sauce Ingredients:

3 tbsp stone ground mustard  
1/4 cup honey  
2 tbsp red wine vinegar  
Pinch of red chili pepper flakes  
Pinch of cracked black pepper  
Pinch of kosher or sea salt



Scan to watch Samantha and Nancy cook this dish



In a medium to large pot, place cauliflower upside down and cover with water and 2 tbsp salt. Bring water to boil and reduce to medium heat, waiting for the cauliflower to become fork tender. At the same time, add 1 cup of diced sweet potato to a separate pot and cover with water. Bring the water to a boil and remove once sweet potatoes have become fork tender.

Once the cauliflower and sweet potatoes have reached fork tenderness, drain and rinse separately with cold water to prevent further cooking. Roughly chop cauliflower into small chunks and add to a large mixing bowl with the sweet potatoes. Add the diced green onions. Whisk eggs and add to the bowl of sweet potatoes, cauliflower and green onions. With a large spoon, stir the mixture slowly, making sure the egg is evenly incorporated. Now add the dry ingredients. Stir until dry ingredients are mixed together and a batter-like texture has been reached. Texture should be slightly thick, not watery.

In a medium sized frying pan, add a quarter cup of olive oil. To determine when it is time to add the mixture to the frying pan, take a small teaspoon of batter and put into the oil. If the batter starts to sizzle, your oil is ready for frying! With a small or medium ladle, depending on how large you want your pancakes, scoop the mixture and pour slowly and carefully into the frying pan, making sure that the pancakes do not touch one another. Keep frying pan on medium heat to avoid burning the pancakes. Allow one side of the pancake to turn golden brown and flip over slowly to avoid breaking. Once the center of the pancake is no longer soft and both sides have reached a nice golden brown, place on a large plate with paper towels to absorb excess oil. Repeat until the batter is gone.

For the sauce, add all ingredients to a small bowl and whisk together until incorporated. For presentation, serve in a rectangular or round serving platter and place sauce in a small bowl in the center with a spoon for drizzling.

## A WALK THROUGH BRIGITTE'S GARDEN

As long as I can remember, I would help my dad in his “quinta,” or garden. Typically he had a raised planter in our backyard where he grew radichetta (a bitter lettuce popular in Argentina) and some fruit trees in the backyard. I was always curious and willing to get my hands dirty.



When I started working at the winery I asked to work outdoors more than indoors. There were so many roses to prune and feed and a large family orchard in the back of the vineyard. The area that is now the Events Piazza used to be a large vegetable garden, where my dad allowed me to plant a large assortment of veggies and battle it out with the squirrels and gophers for a season.

Like so many others, with the start of the pandemic I decided to plant a Covid garden at my house. It began with the idea of planting a “potager,” the French term for a kitchen garden mainly consisting of herbs. My reading soon led me to discover permaculture and growing a “food forest.” I wanted a pollinator-friendly self-sowing perennial garden. I kept repeating the mantra “grow food, not lawns” and was driven by the idea of using fruits and vegetables intermixed with ornamentals and decorative plants.



How does this philosophy play out? I planted strawberries as ground cover and blueberries instead of boxwoods. I have fruit trees surrounded by flowers to invite the bees for a visit. I let many of my herbs and vegetables “go to seed” so I can gather seeds and resow. I leave small clay dishes with rocks and fill them with water for when the critters need a drink as well. The idea of regenerating the soil and balancing the microorganisms below the surface is the latest topic I am studying. I steer clear of any pesticides and synthetic fertilizers and allow the marigolds and alyssum to deter pests. I compost most everything I can and now am two years into my endeavor, which means I have plenty of rich, nutrient-dense soil at my disposal.

I am beginning to reap the rewards of countless hours of sweat and lifting hundreds of pounds of heavy things! I am currently harvesting blackberries and strawberries as well as plums and melons. I have peppers of all kinds and more giant zucchini than I can count. The Japanese eggplant is plentiful and the pumpkin patch has taken over the yard. I scatter romaine lettuce and basil seeds everywhere and have so many I lost count. I use much of what I grow to feed my chickens as well, though most of the time they seem to help themselves!

The small dream behind all of this was to create a self-sustaining farm for the family as well as to share with the community. I love making fruit jams and jellies as well as pickling vegetables and am working on canning and preserving much of what I grow. Come check out some of these home-grown offerings at our farm-to-table market called “Batata” soon!

– **Brigitte Doffo**

## Current Releases

### White Wines & Rosés

Paulina Sparkling	\$34.00
2021 MotoDoffo Gran Bianco	\$48.00
2021 Rosario	\$46.00
2021 Viognier	\$48.00

### Red Wines

2018 Cabernet Sauvignon	\$76.00
2019 Cabernet Sauvignon Private Reserve	\$92.00
2020 Cabernet Sauvignon Private Reserve*	\$82.00
2018 Malbec	\$76.00
2019 Malbec	\$74.00
2020 Malbec*	\$72.00
2018 Mistura	\$76.00
2019 Mistura	\$72.00
2019 MotoDoffo Sixty Six	\$62.00
2019 MotoDoffo Super Tinto†	\$62.00
2018 MotoDoffo Gran Tinto†	\$66.00
2019 MotoDoffo Gran Tinto†	\$62.00
2018 MotoDoffo Royal Tinto†	\$66.00
2018 Salute	\$76.00
2019 Salute	\$72.00
2018 Syrah	\$78.00
2019 Syrah	\$76.00
2019 Zinfandel	\$92.00

### Small Format Bottles

Paulina Sparkling (187mL)	\$10.00
2019 Cabernet Sauvignon Private Reserve (375mL)	\$46.00
2019 Malbec (375mL)	\$39.00
2019 Mistura (375mL)	\$39.00
2018 MotoDoffo Caselli 66 (375mL)	\$34.00

2018 MotoDoffo Gran Tinto (375mL)	\$34.00
2018 Salute (375mL)	\$39.00
2019 Zinfandel (375mL)	\$46.00

### 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

2014 Concreto Cabernet Sauvignon	\$159.00
2015 Concreto Malbec	\$139.00
2016 Cabernet Sauvignon Private Reserve	\$129.00
2017 Cabernet Sauvignon Private Reserve	\$109.00
2018 Cabernet Sauvignon Private Reserve	\$99.00
2017 Don Armando	\$149.00
2018 Petite Sirah Reserve	\$139.00
2016 Syrah Reserve	\$149.00

### 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**

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