



Wine Club Winter Release

FEBRUARY 2020

Message from the Doffo Family

Dear Wine Club,

I can't believe it's the year 2020! I hope you all have had an incredible start to the new year! As we embark on a new decade of winemaking, we want you to know how honored and deeply grateful we are for your continued support of our passion for making exceptional wines.

As I take a minute to look back at 2019, I am reminded what an incredible ride it was. I am so proud of how beautiful the renovated tasting room and patios look. As a family we feel that our quaint little tasting room has evolved to match our shared vision of what we want you to experience when you visit our home. We put our heart and soul into our standards of quality and craftsmanship and attention to detail. Brigitte has always had a creative mind and we are overly zealous of her accomplishment. If you haven't been on the property lately, you are missing out!



The Winter Release is always highly anticipated with the arrival of the new Zinfandel. What originally started as a passion project has become one of our most sought after wines. Rest assured that the 2017 Zinfandel is destined to be another blockbuster of a wine. The aromatics are crisp and defined yet seductively alluring, and the palate delivers our signature fruit forward style with delicate tannins that finish like velvet.



The Mistura is and will always be our legacy wine, as this was the first wine our father ever made in Temecula. Our latest release of Mistura proudly carries on that legacy and delivers on an incredible level. The intricate fusion of two potent varietals is expressed through a beautiful balance of fruit, structure and finesse. We are proud of this wine and hope you give it time to develop, just as our legacy is doing.

Thank you for the opportunity to share our passion with you.

Salute!
Damian, Samantha, Brigitte and Marcelo

February Wine Club Selection

2017 ZINFANDEL

The latest vintage of our award-winning Zinfandel is a beautiful wine right out of the bottle, ruby red in color with garnet sparkles. Fruity aromas of plum, violet and strawberry lead the way, followed by notes of cedar, vanilla, clay, cocoa, caramel and a hint of hazelnut. This full bodied wine is just off-dry and well balanced with a luscious mouthfeel and a long, smooth finish. This wine is already a pleasure to drink, but will continue to harmonize with some additional time in the bottle.

When to Drink: Drink Now or age 5-7 years

Composition: 100% Zinfandel

Club Selection: 2 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 15.0%

pH: 3.63

Total Acidity: 7.1g/L

Barrel Program:

Aged 18 months in American oak

(17% 1st use, 8% 2nd use, 30% 3rd use, 45% neutral)



2017 MISTURA

The 2017 edition of our longest-running blend shows bright and clean in the glass and is deep rich burgundy in color. This blend of 60% Cabernet Sauvignon and 40% Syrah teases the senses with notes of cherry, caramel, almond, chocolate, and fresh herbs like mint and eucalyptus before giving way to a finish of red berries. This well balanced wine is smooth from start to finish, and its versatile profile makes it a suitable companion for a wide range of dishes.

Composition: 60% Cabernet Sauvignon, 40% Syrah

Club Selection: 2 Legacy; 1 Heritage

Winemaking Stats:

Alcohol: 13.9%

pH: 3.67

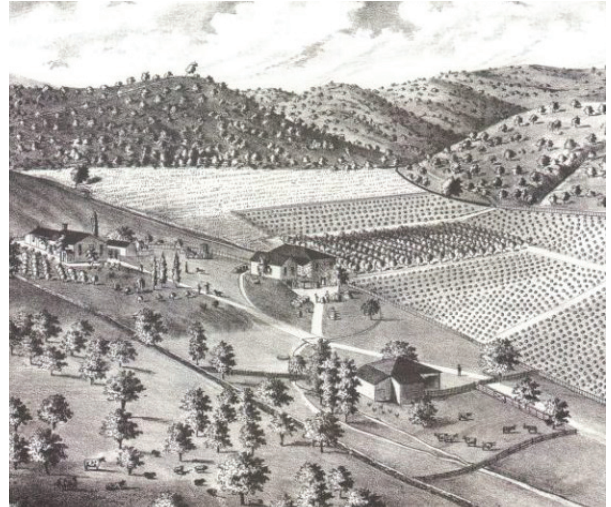
Total Acidity: 6.0g/L

Barrel Program:

Aged 18 months in 24% new Hybrid oak, 44%
3rd use American oak, and 32% neutral American oak

A Brief History of Zinfandel

For decades, Zinfandel has been a hallmark varietal for California wineries. Since arriving here in the Golden State during the 1850s Gold Rush, Zinfandel has thrived in California's warm and dry climate. But despite the longstanding history, Zinfandel was for many years considered California's "mystery grape." No one knew exactly where it came from until 2002, when DNA fingerprinting revealed that the Zinfandel grape is genetically identical to Primitivo from Italy and an ancient Croatian varietal called Crljenak Kastelanski. Today, Zinfandel ranks third in the state of California in terms of acreage planted, and is second in tons crushed. As of 2018, it was grown in 44 of 58 counties in California.



How did the Doffo Family come to produce one of the most revered Zinfandels in Temecula Valley? Like many endeavors, it began as a pursuit to emulate some of Marcelo's and Damian's favorite wines. "My father and I used to and still do enjoy sharing big, bold, jammy Zinfandels," Damian explains. "One night we were enjoying a great bottle of Zin, and I think the 16% ABV had kicked in, and we decided we were going to make something in that style. At the time, there was no one making Zinfandel like that in Temecula. It was a deadset mission to make the biggest, jammiest Zinfandel in the Valley."



The Doffos planted their first block of Zinfandel in 2006, calling the vineyard block "Reciclo." This is the Spanish word for "recycle," and refers to their use of recycled vineyard post during planting. By 2008, the 1.5-acre vineyard produced about 5-6 tons of fruit, and the first Doffo Zinfandel was underway. "Originally our Zinfandel stood out because there weren't others like it in the Valley," Damian recalls. "People would taste the wine and their eyes would bulge because it wasn't what they were expecting. That's when you know you just changed someone's perspective on a varietal."

The ensuing decade would see Marcelo and Damian continue to refine their farming and winemaking techniques, in the process crafting one of Temecula Valley's most beloved wines. "I believe our consistency and dedication to our process makes our Zinfandel so special. The popularity of the wine still astonishes me because it's a varietal that isn't trendy anymore, and yet we go and win the Temecula Valley blind tasting competition 3 years in a row!"



A Brief History of Zinfandel

But the success has not come without its challenges. “Zinfandel is a thin-skinned grape and is one of the more difficult grapes to farm,” explains Damian. The challenge lies in that Zinfandel has two clusters joined on one petiole. The smaller cluster is referred to as the shoulder cluster because it sits high up on the larger cluster and ripens before the larger cluster. Birds can sense when the grapes on these small clusters are ripe enough to eat (but not ripe enough for harvest), and will break open the grapes, spilling juice all over the larger cluster. The grape juice then rots, and will begin rotting the larger cluster. “We have to be very vigilant with our watering schedules, and cut back at key times to reduce the berry sizes to manage the ripening. It’s no walk in the park, that’s for sure!”

In the end, the additional care and attention in the vineyard yields incredible results in the finished wine. Doffo’s Zinfandel is a perennial favorite among Wine Club members and visitors alike, and the 2017 vintage promises to live up to the title of “Best Red in the Valley.”



Recipe: Vegetable & Bacon Frittata



For this edition of our Wine Club Recipe series, we would like to introduce you to the head chef of our new inhouse catering company, Chef Gianni Ciciliot. Gianni drew on his Italian heritage to create a dish that would pair well with the versatile Mistura and Zinfandel wines that are in this month's shipment. This is an Italian favorite that can be made for any meal of the day, and can even be enjoyed as a hearty appetizer at your next get together.

VEGETABLE & BACON FRITTATA

By Chef Gianni of Fuego y Sal Catering

Olive oil	2 cloves minced garlic
12 large whole eggs	1 cup diced red bell pepper
1 tsp salt	2 cups diced bacon
1 tsp chili flakes	1 cup shredded parmesan cheese
1 tsp ground black pepper	1 cup shredded sharp cheddar
1 cup diced onions	1 ½ cups sliced mushrooms



Preheat your oven to 350 degrees. Heat 1 tbsp olive oil in a large oven-safe pan over medium-high heat. Add onions and sauté until soft and translucent, then add garlic and sauté for an additional minute. Remove onion and garlic from the pan and set aside. Add bell pepper to the pan, with another tbsp of olive oil if needed. Cook until soft and remove from the pan.

Add bacon to the pan and cook (you can either cook whole strips and dice, or dice the bacon and then cook). Remove bacon from the pan and set aside. Drain the oil from the pan.

In a large mixing bowl, whisk eggs and add salt, pepper, chili flakes, cheese, bacon and vegetables. Stir to mix the ingredients.

If your pan has cooled, place it over medium-low heat for 3 minutes to warm it back up. Spray with non-stick spray and add the egg mixture, letting it settle in the pan and begin to cook for 4 minutes. Place the pan with mixture in the oven for 22 minutes. Remove from the oven, and allow it to cool for 10 minutes before slicing and serving.

Buon Appetito!

Upcoming Events



MARCH 21 | VERTICAL TASTING DINNER

Calling all Cab lovers! Mark your calendars for our next Vertical Tasting Dinner, featuring Chef Gianni's sensational culinary creations alongside some of our favorite vintages of our Private Reserve Cabernet Sauvignon. Seating is limited, so visit shop.doffowines.com to get your tickets!



APRIL 5 | WOMEN WHEELS WINE

Our 2nd Annual Women Wheels & Wine event promises to build on last year's inaugural success, which drew hundreds of riders to Doffo Winery to celebrate women in motorcycling. Featuring vendors, demonstrations, music, food and wine, and a raffle, this is one event you don't want to miss. Stay tuned and be sure to follow us on Facebook and Instagram for more details in coming weeks!



JUNE 6 | DOFFO WINE CLUB RELEASE PARTY

Not a "Pick Up" member? Not a problem! All Doffo Wine Club members are invited to our Wine Club Release Parties, where we celebrate the arrival of our newest wines with delicious food, live entertainment, and good company. Stay tuned and check your email for more information in the coming months.

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

Current Releases

White Wines & Rosés

Paulina Sparkling	\$25.00
2019 Viognier	\$36.00

Red Wines

2017 Cabernet Sauvignon	\$58.00
2017 Cabernet Sauvignon Private Reserve	\$74.00
2017 Malbec	\$62.00
2017 Mistura*	\$59.00
2016 MotoDoffo Gran Tinto	\$49.00
2016 MotoDoffo Royal Tinto†	\$52.00
2017 MotoDoffo Super Tinto†	\$52.00
2016 Salute	\$62.00
2016 Syrah	\$62.00
2017 Zinfandel*	\$72.00

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	\$150.00
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	\$99.00
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

**February 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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