



Wine Club Winter Release

FEBRUARY 2021

Message from the Doffo Family

Dear Wine Club,

Our family is greatly humbled by the tremendous support we have received from our beloved wine club members. If there is one thing we have learned from this last year, it is that above all else, family is what it's all about. As a small family business we have faced and overcome some incredible challenges and we could not have done it without you. Our core values as a winery remain firmly rooted in delivering the absolute best in everything we do for our club members. Our commitment to crafting exceptional wines is unwavering. We are constantly striving to improve the experience when you visit the place where you became part of our family. We look forward to creating new memories with all of you as you enjoy this latest release.



The new Mistura is everything you want in a red blend, leading with its incredible fragrance and well balanced mid palate. This is a long time wine club favorite and staple in our winemaking program, and every year we produce this wine it reminds us of our father's first harvest and how far we have come.



Our latest Zinfandel is simply delectable. We truly believe that this wine will change more than one person's opinion about Zinfandel. This is always one of our father's favorite varietals to produce and he is heavily involved in the final assembly of this wine. We hope you share this wine with friends and family over a great meal – savor and enjoy this incredible wine!

We await your visit and look forward to sharing our wines with you.

Salute!

Damian, Samantha, Brigitte and Marcelo

February Wine Club Selection

2018 MISTURA

A clean and bright ruby red in appearance, the 2018 Mistura dazzles from the moment it hits the glass. The Doffo family's original field blend, this wine is elegant on the nose with notes of chamomile, fresh red fruit, fresh herbs, vanilla and a hint of coffee. This Cabernet and Syrah blend is smooth on the palate and well balanced, with a long and pleasant finish.

When to Drink: Enjoy now or age an additional 2-4 years

Composition: 60% Cabernet Sauvignon, 40% Syrah

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 18 months in 66% 1st use American oak, 9% 1st use French oak, 14% 2nd use American oak, and 11% 3rd use American oak

Winemaking Stats:

Alcohol: 13.5%

pH: 3.7

Total Acidity: 6.0g/L



2018 ZINFANDEL

The latest vintage of one of Doffo's most appreciated wines, the 2018 Zinfandel greets the eye with its rich medium purple color. Upon first sip, this Wine Club favorite offers aromas and flavors of strawberries, plums, black licorice, allspice and a hint of menthol. This semi-dry and full bodied wine is smooth and well balanced, with a long and lingering finish.

When to Drink: Enjoy now or age an additional 3-5 years

Composition: 100% Zinfandel

Club Selection: 1 Heritage, 2 Legacy

Barrel Program:

Aged 18 months in 77% 1st use American oak, 11% 2nd use American oak, and 12% 2nd use French oak

Winemaking Stats:

Alcohol: 14.5%

pH: 3.6

Total Acidity: 6.2g/L

Reconnecting with the Doffo's

HERE'S LOOKING AT YOU 2021!

If you have visited the winery lately and have seen the upgrades in esthetics, you may have wondered if we are growing. The truth is that, yes, we are growing – we're growing up! We are constantly working to improve things around the winery, so for those of you who have not been able to visit us in the past couple of years, here's what you've missed.

After being in business for more than 20 years, it was time to make some updates and improvements to the property. Just like your own house, the winery requires constant attention and maintenance, and in 2019 we took a major step forward by remodeling the Tasting Room. Our sister, Brigitte, has really honed her décor style in recent years, and what better place for her to showcase her creativity than in our own home?!



Over the past few years Temecula Valley has seen a boom in recognition for the quality of wine being produced here. Now it is not uncommon to see a wine from this valley rated in Wine Enthusiast – including many from Doffo! As a family owned and operated winery, we also have to move with the momentum of the valley in order to stay relevant and keep up with the increase in traffic in our growing wine region. You may see some new faces next time you visit, but we want to remind our loyal members that our priorities remain the same: produce the highest quality wine possible and provide exceptional service to our visitors.



Although our father, Marcelo, has stepped into “light” retirement, he is still very much present and very much involved here at the winery. Nevertheless, he is allowing for each of us to flourish and develop more of our passions.

Damian is our head winemaker and is hands on with every facet of the winemaking process, from farming and harvest, to barreling and bottling. As busy as he is, Damian still finds time for the occasional tasting with customers and will always greet you as you come in or stop by your table to say hello.

Brigitte has been very busy making sure the property looks great, which took on a whole new meaning in the past year when we had to move wine tastings outdoors. Our newly redesigned patios not only look amazing, but allow members and visitors to enjoy our wines and some fresh bites from Fuego Y Sal in intimate and comfortable surroundings.

I host all of our Cork N' Torque Tours, and when I am not available, my dad jumps in. I am still creating our fun events for wine club members and working with brides and other organizations who need a small celebration venue. One thing hasn't changed: there's something magical about sharing important moments here at Doffo Winery.

You will always see one of us or all of us on site, and we have even welcomed the next generation of Doffos into the fold! You may have already seen my son, Tiago, and Brigitte's daughter, Fiore, in uniform and bussing around the property. This is an opportunity for us to teach the next generation the value of hard work and the importance of family, just as our father did when we were younger. They do get a bit shy when asked questions, especially when they are told how much the wine with their name on it is loved! It is a great feeling for our father, too, when he sees his grandkids hard at work and continuing the legacy.

As we roll with all the changes happening worldwide, the Doffos will adapt. We are always developing new ways to interact with our wine club and guests, and we will continue to strive to produce quality wines and bring the best of each of us to the winery, either in person or virtually.

We hope you enjoy this selection and look forward to keeping your palate intrigued.

**Love,
Samantha**



Wine Club Recipe

Chef Nancy Cordi brings with her a strong passion and desire to delight her guests with healthy and delicious food, and always enjoys teaching her clients about preparing and eating foods that will make positive difference in their lives. Coming from a Middle Eastern background and with more than 20 years of experience preparing authentic Mediterranean cuisine, she not only knows how to prepare authentic dishes but also believes in the Old World traditions of cooking. We met Chef Nancy a few years ago while working together behind the scenes at a fundraiser for the Ballet Academy. Nancy provided the food and Doffo provided the wine, and we hit it off! Soon after Nancy joined the Wine Club and we have since become friends. It's exciting to feature a local chef who is also a Wine Club member!



LAMB MEATBALL SLIDERS WITH CUCUMBER LEMON YOGURT SAUCE

1 lb ground lamb
1/2 cup Panko breadcrumbs
1 egg
1/4 cup dried cranberries
1 teaspoon cinnamon
1 teaspoon cumin
1 teaspoon garlic powder
1/2 teaspoon salt

For the sauce:

1 cup Greek yogurt
Juice and zest of one large lemon
1/2 cucumber, diced small
1 teaspoon garlic powder
1 teaspoon dried mint
A pinch of salt



Preheat oven to 375°

Add ground lamb, cranberries and spices to a bowl and mix together by hand. In a separate smaller bowl, whisk the egg then add to the meat mixture along with the Panko breadcrumbs, mixing together by hand until all ingredients are incorporated. Let the meat mixture rest for 10 minutes. In the meantime, grease down a baking sheet with a little olive oil. Now roll the lamb mixture into 2 inch round meatballs and place on the sheet. Put meatballs on the center rack of the oven and bake for 30 minutes.

For the sauce with a fork, mix all ingredients together and reserve as a topping. To serve, place a meatball on a toasted brioche or small slider bun and top generously with yogurt cucumber sauce.

SICILIAN STUFFED PORTOBELLO MUSHROOMS

12-15 medium sized baby Portobello mushrooms
1 lb sweet Italian sausage
1/2 cup sweet onion, diced
1 egg
1/2 cup Panko breadcrumbs

1 cup shredded asiago cheese (reserve some for topping off the mushrooms later)
2 teaspoons dried basil
1 teaspoon garlic powder
1 teaspoon sea salt



Preheat oven to 375°

Rinse portobello mushrooms well. Remove and finely dice stems, setting aside for later. Sauté Italian sausage in a skillet until cooked thoroughly. Remove sausage but leave some of the fat behind in the skillet. Add onion and portobello stems and sauté until soft and onions are translucent. Set the mixture aside and let cool completely. In a small bowl, whisk egg and add to the sausage and mushroom mixture. Now add 1/2 of the cheese, bread crumbs, herbs and spices, and mix together. Set aside for 10 minutes.

Place mushrooms on a greased baking sheet. With a spoon, loosely place the stuffing inside the mushroom cavity until filled up to half an inch above the fill line. Place on the center rack of the oven and bake for about 30 to 35 minutes. Add remaining cheese on top of the mushrooms immediately after they come out of the oven and serve.

New Wines and Merchandise



NEW RELEASES NOW AVAILABLE ONLINE AND AT THE WINERY

2018 SALUTE SPLIT (375ML)

2018 MOTODOFFO CASELLI 66 SPLIT (375ML)

2018 MOTODOFFO GRAN TINTO SPLIT (375ML)

2020 ROSARIO (750ML)

2020 VIOGNIER (750ML)

NEW RESERVE WINES COMING SOON

2015 Zinfandel Reserve - February

Petite Sirah Reserve - Summer

Syrah Reserve - Summer

Don Armando - Fall

Concreto Cab - Fall

Concreto Malbec - Fall



NEW MERCHENDISE & APPAREL!

*Available now at Doffo Winery, open 11am-5pm daily.
Select styles available online at shop.doffowines.com.*

Current Releases

White Wines & Rosés

Paulina Sparkling	\$29.00
2020 Rosario	\$42.00
2020 Viognier	\$38.00

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*	\$62.00
2017 MotoDoffo Caselli 66	\$58.00
2018 MotoDoffo Super Tinto†	\$55.00
2017 MotoDoffo Gran Tinto†	\$58.00
2017 MotoDoffo Royal Tinto†	\$58.00
2017 Salute	\$69.00
2017 Syrah	\$69.00
2017 Zinfandel	\$88.00
2018 Zinfandel*	\$79.00

Small Format Bottles

2018 MotoDoffo Caselli 66 (375mL)	\$29.00
2018 MotoDoffo Gran Tinto (375mL)	\$29.00
2018 Salute (375mL)	\$34.00
2018 Syrah (375mL)	\$34.00
2018 Zinfandel (375mL)	\$38.00

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	\$119.00
2012 Syrah Reserve	\$175.00
2010 Zinfandel Reserve	\$204.00
2015 Zinfandel Reserve	\$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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