

Dave's Wine Club

Newsletter & Tasting Notes

Harvest 2018

David Coffaro Vineyard & Winery www.coffaro.com

Exclusive Upcoming Events

Cyber Monday Sale!

Monday, November 26th
(Special Online Sales)

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Futures/Wine Club Release & Holiday Open House

Sat. Nov. 17th

11am – 4pm

At The Winery

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Winter WineLand 2019

January 19th – 20th

&

Barrel Tasting 2019

March 1-3 & 8-10

Wineroad.com for tickets

As we are

preparing for the cooler months ahead, in this October wine club allocation you will find three dark and hearty reds to complement the upcoming winter season, a Petit Verdot from either the 2014, 2015 or 2016 vintage, an Italiano from 2016, and Escuro from 2014.

Rounding out your package, will be three wines which we continue to get the most requests for – My Zin, Block 4 and Carignan.

With the **Petit Verdot**, we're excited to be able to offer you a taste of a wine made in such limited quantities that we can rarely send it out in a club shipment.

The **Italiano Style** is a fairly new wine for us, and was very well received when we sent a bottle of the Inaugural 2015 vintage a while back – and we are thrilled to be able to offer you a bottle from our 2016 vintage.

Always a popular blend, you'll get to sample the 2014 **Escuro** which we produced a few vintages ago and which is showing so well right now. Enjoy it now or hold onto it for a few years as we did not produce this label for the 2017 vintage.

Our estate grown **Carignan** is probably one of the only 100% bottlings of Carignan here in California, produced from gnarly vines that are nearly a century old.

Featured Recipe: Italiano Style Lasagna

YIELD: 8-10- COOK TIME: 40 MINUTES BAKING – TOTAL: 1 HOUR

INGREDIENTS:

FOR THE FILLING:

Mix below ingredients together:
3 cups whole milk ricotta cheese
1 cup mascarpone cheese
¾ cup freshly grated Parmesan cheese
½ cup shredded mozzarella cheese
2 large eggs
½ teaspoon black pepper

FOR ASSEMBLING THE LASAGNA:

One box lasagna noodles
4 cups shredded mozzarella cheese
2 cups torn basil leaves
4 cups homemade Bolognese sauce

DIRECTIONS:

Preheat oven to 375*

Measure 1-1/4 cups of sauce and spread it out onto the bottom of your pan.

Top with 4 lasagna noodles, 1/3 of the ricotta mixture, then top the ricotta layer with 1 cup of the sauce and ¾ cup of the shredded mozzarella. Layer 2: Top the mozzarella layer with 4 more lasagna noodles, 1/3 of the ricotta mixture, all of the basil leaves, 1 cup of sauce and 1 cup of mozzarella. Place 4 more noodles, the remaining ricotta & remaining sauce (no cheese) Place the last 4 noodles on top of the sauce and spoon the remaining Bolognese sauce over the top and sprinkle with the 2 remaining cups of mozzarella.

Bake (uncovered) on middle rack for 20 minutes. Rotate & bake an additional 20-30 minutes more.

For Jesse's Famous Bolognese Sauce Recipe:
e-mail him at:
Jesse@coffaro.com



2018 Harvest Highlights

1st Day of Harvest:
8/21/18

2+ tons of white
varieties
(for Luminaire)

2nd Day of Harvest:
9/5/18

4 tons of Pinot Noir

Oldest Blocks
Harvested:

Block 4 & Old Vine Zin
9/7/18 through 9/15/18
22 tons

Total Number of Acres
Harvested:
19

Number of Estate
Varieties Harvested:
32

Total Number of Tons
Harvested: 85
(approx. 5600 cases)

Last Day of Harvest
2018:
10/20/18

The Wines

2016 Carignan

100% Carignan

With a beautiful ruby color and subtle earthy aromas, you should feel free to enjoy this medium bodied wine any night of the week- or with a roasted turkey and all of the fixings.

Retail Price: \$33
Club Price: \$19.80
*Limited Availability

2015 My Zin

(16 month)
77% Zinfandel-13% Petite
Sirah-10% Cabernet
Sauvignon

This Zin blend is rich in color with classic black pepper aromas and brambly fruit flavors which are expected from Dry Creek Valley, but- the surprise is the precise balance and assessable structure.

Pair with anything off the
BBQ!

Retail Price: \$35
Club Price: \$21

*For limited availability
wines & special offers,
Please contact:
Pat@coffaro.com

2014 Escuro

25% Lagrein-25% Aglianico-
20% Alvarelhao-17%
Souzao-13% Tannat

This concentrated, tannic blend is notable for its ripe, richly fruited flavors, tempered by enough acidity to maintain the wine's focus right through to the finish. Enjoy this earthy food-friendly wine with any braised meats.

*Limited Availability

Petit Verdot

(16 month)
100% Petit Verdot

With aromas of cherry, subtle cedar and rich spicy oak, this wine will win you over before you even take a sip. Although Petit Verdot is a great cellar candidate, it can also be enjoyed now.

Try drinking this with coffee-marinated rib-eye steaks.

Retail Price: \$35
Club Price: \$21
*Limited Availability

2016 Block 4

(16 month)
50% Zinfandel-25% Petite
Sirah-9% Carignan-8%
Peloursin-8% Syrah

Conveying its heritage, and with lively aromatics of spicy berry and smoky oak, the B4 has luscious juicy flavors of ripe blackberry and plum with a touch of baking spices and licorice.

Retail Price: \$38
Club Price: \$22.80
*Limited Availability

2016 Italiano Style

(16 month) 36%
Sagrantino-25% Aglianico-
21% Lagrein-11%
Montepulciano 7% Barbera

The rich, creamy mouth feel of the Italiano offers distinctive flavors of ripe blackberry with a touch of smoke and earthiness. Dusty tannins layer slightly over the fruit with notes of cocoa and hints of leather.

Pair with the lasagna
recipe on the front of this
newsletter!

Retail Price: \$35
Club Price: \$21