

# DAVE'S CLUB NEWSLETTER & TASTING NOTES

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April 2019

## Spring Has Sprung!

Here in Dry Creek Valley, bud break is in full swing & pruning is finally complete. Spring is definitely upon us-, the vineyards all around us are bursting with beautiful cover crops, the mustard flowers are endless. Although we are thankful for the rain we received in February & March, we're really thankful that it's over. Now we can focus on what's happening in the winery!

### Events Calendar

Passport to Dry Creek Valley

April 27<sup>th</sup> - 28<sup>th</sup> 2019

Dave's Club Pick-up Party

Saturday, May 4<sup>th</sup> 2019

Futures Release Weekend

August 24<sup>th</sup> – 25<sup>th</sup> 2019

### ~Featured Recipe~

#### Cedar Plank Salmon with Garlic Butter Tarragon Sauce

##### For the Salmon:

6 oz - 2017 Pinot Noir  
2 - Cedar Planks  
4 - 10 oz Salmon Fillets  
5 tbsp - Dijon Mustard  
5 tbsp - Brown Sugar  
Salt  
Ground Pepper

##### For the Sauce:

8 oz - Butter  
2 - Cloves of Garlic (chopped)  
1 ½ tbsp - Fresh Lemon Juice  
1 ½ tbsp - Fresh Tarragon (chopped)  
Salt  
Ground Pepper

##### Instructions

Pour 6 oz 2017 Pinot Noir into a wine glass. Sip. Soak cedar plank in water for 2 hours, drain. Remove bones and skin from salmon fillet. Season the salmon with salt and pepper. With a brush, carefully dab and spread the mustard mixture over the top of the salmon.

Set up the grill for indirect grilling (half the grill on, half off) using medium-high heat. When ready to cook, place the planks on a flame-side grate. Leave it until there is a smell of smoke, about 3 minutes. Turn the plank over and place on the off-side on the grill. Place the salmon on top. Cover the grill and cook until the fish is cooked through, reaching an internal temperature of 135 degrees F (Around 20 to 30 minutes). Check the plank occasionally. If the edges start to catch fire, mist with water. Transfer the salmon and plank to a platter and serve right off the plank.

Melt butter over medium-low heat. Add garlic and swirl pan for 1 minute. Add lemon juice and tarragon, swirl pan for 30 seconds. Add salt and pepper to personal taste. Spoon 2 oz of sauce over each piece of salmon.

### *2019 Pre-Harvest Futures Are Here!*

Now's the time to order your pre-harvest futures at the best price of the season –

from now until May 31st.

As a Wine Club member you can also be part of our new Futures Club and get 24 bottles of 2019 futures for \$384, including tax and shipping.

Email [pat@coffaro.com](mailto:pat@coffaro.com)

Go ahead and taste the 2017 Dave's Cuvée which is featured in this allocation.

Once you do that, order a 12-pk of the 2019 Dave's Cuvée futures for only \$102!

Order online - [www.coffaro.com](http://www.coffaro.com)

### *Sparkling Pinot Noir!*

Later this spring, be on the lookout for our newest offer for Futures on Sparkling Pinot

Get a 3pk, 6pk or 12pk to be shipped or picked up sometime next year!

### NEW RELEASE!

Just in time for the warmer weather ahead, we are announcing our annual white wine offering, - **Luminaire**.

This crisp and fruity wine is a blend of all estate grown fruit consisting of 45% Sauvignon Blanc, 30% Muscat, 15% Chardonnay and 10% Gewurtztraminer

Perfect "porch pounder" and pairs

well with any fish dishes

\$25 Retail / \$15 Club

# *April 2019 Featured Wines*

## **2017 Dave's Cuvée**

DATA: 77% Zinfandel / 15% Petite Sirah / 8% Cabernet Sauvignon

Retail: \$28 – Club: \$16.80

This Zin blend made from 2<sup>nd</sup> crop grapes has smooth and concentrated flavors and a supple sweetness steeped in blackberry & cassis flavors.

Pairs with: BBLAT ~ Bacon, lettuce & tomato with BBQ sauce, avocado & cheddar cheese

## **2017 Pinot Noir**

DATA: 100% Pinot Noir

Retail: \$33 – Club: \$19.80

We are excited to feature this very unique style of Pinot Noir in this shipment. This wine is dark, lush and earthy, no wimpy Pinot here. Big & bold, like Dave himself- after all he is growing Pinot Noir in Dry Creek Valley because he was told it could not be done.

Pairs with: Our featured recipe

## **2016 Terre Melange**

DATA: 29% Syrah / 26% Mourvedre / 26% Grenache / 19% Peloursin

Retail: \$33 – Club: \$19.80

This delicious, fruity Rhone-style blend, pronounced: (tare-Me-laange) is floral with great structure and an earthy acidity.

Pairs with: Grilled shrimp seasoned with herbs de Provence

## **2016 Zinfandel**

DATA: 100% Zinfandel

Retail: \$33 – Club: \$19.80

This old-vine Zin is soft and sophisticated with flavors that highlight the unique complexities that only the Dry Creek Valley can produce. Rich fruit and spice is pronounced on the nose as well as across the pallet. The finish is long, pure, and mouthwatering.

Pairs with: Spicy Thai Red Curry Beef

## **2016 Estate Cuvée (16 month)**

DATA: 33% Zinfandel / 32% Cabernet / 22% Carignan / 13% Petite Sirah

Retail: \$35 – Club: \$21

A true testament to our flagship blend- this vintage of Estate Cuvée has it all: oak, fruit, tannin & spice. If you are patient, this wine will only get better.

Pairs with: Anything off the grill

## **2016 Petite Sirah (16 month)**

DATA: 100% Petite Sirah

Retail: \$35 – Club: \$21

This dark & delicious beauty boasts flavors laced with deep blackberry and supple spice. The combination of robust fruit and lively tannins are perfectly balanced with a healthy level of acidity for a fresh finish. Fire up the grill, toss on a steak, and pour yourself a glass.

Pairs with: A flank steak sandwich with Dijon-horseradish sauce & havarti cheese.