Dave's Club Fall Newsletter

By Jesse Malvesti & Catalina Perez

October 2024

As an anonymous poet once said, "a fallen leaf is nothing more than a summer's wave goodbye." And as we wave goodbye to summer, autumn ushers in harvest here at the winery. This 2024 harvest has been an early and fast-paced one. We began picking our Pinot Noir on August 16th, and are just finishing up with the Cabernet, Sangiovese and Nebbiolo as we write this. This will be one of the earliest and most bountiful harvests in the past decade, and we are delighted to have the crop which we have carefully tended to for the past many months safely resting in their barrels before the rainy season and colder weather sets in.

Getting back to the basics in winemaking is essential for preserving the authenticity and tradition of the craft. With that in mind, our wine club allocation features some of the core wines that have laid the foundation of our winery's legacy. In this shipment, you're receiving four wines that have been with us since the beginning - Estate Cuvee, Zinfandel, Block 4 and Petite Sirah. These wines tell our story and the grapes that produce them are the heart of our vineyard, each crafted with the same passion that has defined Dave's approach from the beginning. We pride ourselves in their consistency year after year, and we are excited to share them with you and your loved ones.

Winery Announcements!

Introducing Our Inaugural Merlot!
this estate-grown Merlot is perfect for those who appreciate a fruit-forward wine with an easy-drinking style!

Discover Our New Oaked White Wine!
AKA: 2023 Sauvignon Blanc
A delightful blend of 75% Sauvignon Blanc and 25% Chardonnay that combines bright citrus notes with a creamy texture, enhanced by 100% oak aging.

Look out for an e-mail soon regarding a club pick-up weekend, date TBD

Check our website for a new end of harvest case sale!

As an added at-home tasting experience, in this shipment, we've included both the 10-month and the 16-month barrel-aged bottles of our 100% old-vine Zinfandel - vines that were planted here on our property as far back as 1895. We suggest that you gather around with some friends or family to open-up and share the two different aging profiles at the same time. Here at the winery, we have differing opinions on which one is the "best," but every time we taste them blind (you know, the brown paper bag thing), the outcome is always surprising. If you have the opportunity to do this, we'd love for you to share your observations and opinions with us.
However you choose to experience these wines - sipping by a crackling fire, at the table with friends, or even alone in quiet reflection - savor the moment and embrace life's fundamental joys by getting back to the basics and returning to the simple pleasures.

Italian Eggplant & Mozzarella Sliders

Ingredients:
4 Ciabatta rolls
½ Cup fresh parmesan cheese
4 Eggs, lightly beaten
8 Fresh basil leaves
8 Slices fresh mozzarella cheese
2 Cups seasoned panko breadcrumbs
2 Cups AP flour
Kosher salt, olive oil for pan frying
2 Medium sized eggplant, sliced ¼ inch thick
1 Cup Jesse's Bolognese Sauce -or- marinara if looking for a vegetarian option

Method:
Start by pouring yourself a glass of Italiano Style wine. Next, lay eggplant slices on a wire rack and salt both sides. Set aside for 30 min. In the meantime, set-up a 3-bowl breading station. Place the eggs into a bowl and whisk swiftly. Add flour to 2nd bowl, and breadcrumbs to the 3rd. With a paper towel, wipe away the excess moisture from the eggplant slices. Dredge both sides of each slice in the flour, then the egg, then the breadcrumbs. Return the slices to the wire rack.
In a high-sided pan, heat about ½ inch of olive oil to 350°. Fry eggplant in batches, so as not to crowd the pan- & flip when golden brown (approx. 3-4 minutes per side) Return fried slices to the wire rack.
Slice ciabatta rolls in half, lightly toasting the cut sides. Assemble the sliders in this order: 1 slice of mozzarella, then a slice of eggplant, a spoonful of the Bolognese sauce (or marinara), 2 basil leaves, a spoonful of parmesan cheese, a slice of eggplant, spoonful of sauce, a slice of mozzarella. Put the top of the bread on & wrap in aluminum foil and once all are assembled bake at 275° for 10 minutes, or until cheese is melted. When finished, unwrap, plate…and serve with a glass of Italiano Style!

2021 Block 4 (10 month)

DATA: 50% Zinfandel / 25% Petite Sirah / 9% Carignan / 8% Peloursin / 8% Syrah

Block 4, a field blended old vine Zinfandel from our oldest plantings, offers a rich, complex, and age-worthy wine that showcases the distinctive character of our ancient vines. It's a classic example of Dry Creek Zinfandel at its finest. A bold and expressive wine that showcases our signature fruitiness and depth. Aromas of intensely ripe blackberry, blueberry, and vanilla open up to a full-bodied wine with concentrated flavors and a velvety texture.

Pairing: Italian Minestrone or Pasta Fazool topped with fresh parm & crusty French bread

2021 Zinfandel (10 month)

DATA: 100% Zinfandel

Our 10-month Zinfandel has bright characteristics of umami, leather & olive. Its garnet hue has clarity that suggests freshness and vibrancy. On the nose, a mix of savory and earthy tones with bright red fruits like cherry & raspberry stand out, balanced with hints of pepper and spice, giving a rustic yet sophisticated character. There's a briny undertone, reminiscent of fresh rain on the concrete- a unique, almost nostalgic scent. The umami quality adds depth, which offers a savory twist, making it more complex and adding a sense of minerality. The finish, an intriguing mix of classic fruity vibrancy with savory, earthy elements is perfect for pairing with Mediterranean dishes.

Pairing: Whipped feta with EVOO, kalamatas, & toasted pine nuts with pita chips

2021 Zinfandel (16 month)

DATA: 100% Zinfandel

A bright, fruity Old Vine Zinfandel with warmth on the mid-palate offers great balance of fresh, lively fruit with a rich, comforting mouthfeel. With a vibrant, ruby-red color and slight purple hue, it has a burst of juicy red fruit, think ripe raspberry & subtle notes of black pepper + spice. The warmth wraps the fruit in a soft texture, creating a richness without being overpowering. The 16-month version delivers the best of both worlds- juicy freshness and approachable richness. It's the type of wine that feels both zesty and comforting.

Pairing: Savory southern gumbo with chicken, shrimp & fresh green onions

2021 Estate Cuvée (16 month)

DATA: 31% Zinfandel / 31% Cabernet / 23% Carignan / 15% Petite Sirah

Not to brag, but our flagship blend is like drinking the essence of autumn, perfect for cool evenings by the fire or pairing with hearty fall dishes. Estate Cuvée is a dark, rich wine that evokes cozy, comforting aromas. Deep fruit flavors like black cherry and plum intertwined with cinnamon, nutmeg & clove fill the glass with warmth. Additional notes of vanilla, caramel and a touch of smoky oak add to the complexity & enhance the autumnal feel. The texture is smooth and lush, with well-integrated tannins that provide structure without being overpowering.

Pairing: Beef & mushroom pot pie with fresh oregano

2021 Italiano Style (16 month)

DATA: 29% Sagrantino / 25% Lagrein / 21% Aglianico / 15% Barbera / 10% Montepulciano

The Italiano pours a deep, almost opaque ruby color with a luxurious velvety texture that clings to the glass, hinting at its richness and intensity. On the nose, it opens with a bouquet of dark, ripe fruits- like black cherry and black currant layered with enticing notes of chocolate & espresso. Earthy undertones of leather and tobacco mingle with subtle hints of sage and cinnamon adding complexity and depth. The finish is long and luxurious. Our favorite Italian style blend is a beautiful marriage of California's boldness and the nuanced, complex qualities of Italian grape varieties.

Pairing: See the featured recipe on page 1

2022 Petite Sirah (16 month)

DATA: 100% Petite Sirah

With such distinct characteristics, this PS is a powerhouse of a wine, offering an intense sensory experience that feels like stepping into a classic, dimly lit steakhouse with leather booths and the scent of sizzling steaks in the air. It is deep, inky, almost opaque, with a dense, dark purple hue and thick, slow-moving legs that confirm its concentration and age-worthiness. The nose, a complex tapestry of dark, brooding tar-like aromas. You'll find deep black fruits layered with dried lavender that adds an unexpected elegance to an otherwise musty, earthy wine. There is a muscular structure here, supported by firm tannins and balanced acidity that provides lift & longevity to this peppery wine.

Pairing: A purists' filet mignon, unadulterated. Just salt & pepper and a hot cast iron pan.