Dave's Club Newsletter & Tasting Notes

October 2025

Harvest is officially underway here in northern Dry Creek Valley - and with it comes something truly special: the start of our very first Blanc de Blancs. In late August, we carefully picked the white grapes destined for this sparkling wine, which will make its debut in 2026.

This season always brings a certain feeling with it - one of reflection, of gratitude, and of connection to the land and the people who bring our wines to life. We've been farming these vines and making wine here for over 45 years, and while so much has changed in the world, the heart of our operation has stayed the same With the help of our dedicated, close-knit team of four vineyard workers, two winery staff, and two tasting room hosts - most of whom have been with us for several decades - it's still just the two of us, Pat & Dave, spearheading the business. Everyone plays an essential role, and each person brings heart, care, and a deep sense of pride to the work we do.

Together, we craft around 5,000 cases each year - all from the 25+ grape varieties we grow ourselves on our 20-acre vineyard. Every bottle is made and shared directly from our hands to yours, through our wine club, our website, or across the counter in our tasting room. There are no middlemen, no big marketing campaigns - just honest work, genuine connections, and the hope that each glass tells the story of this place and these people.

What keeps us going after all these years? You do. It's the unwavering support of our community - many of whom have been with us since the days we poured our first wines out of a makeshift garage tasting room back in 1995. You've shared our story, brought friends into the fold, and reminded us, year after year, why this work matters.

So here's to harvest. To beginnings - both new and familiar. And most of all, to the incredible people who make it all possible: our devoted crew, our loyal Dave's Club members, and everyone who believes in what we do.

Announcements

Our Annual
Holiday Open House
Saturday, December 6th
11:00am - 4:00pm

Barrel Tasting
March 7th – 8th 2026
Wineroad.com for tickets

Passport Weekend
April 24th – 26th 2026
Secure your tickets before the Price increases in January!
DryCreekValley.org

Looking for the perfect Holiday Gift?
Dave has you covered!

Dave's Club Gift Memberships
6pk x2 at $264/yr
E-mail
catalina@coffaro.com
For info

Van's Award Winning Texas Chili

Van, the newest addition to our team and a talented chef, is pleased to share this recipe with you

Ingredients:

4 lbs ground beef
3 tbs olive oil
3 10oz cans of diced tomatoes & green chilies (2 mild, 1 hot)
2 cups Shiner Bock beer (TX)
3 cloves garlic, minced
1 tbs ground cumin
6 tbs cornmeal (if needed to thicken)
3 lbs short ribs (coffee dusted)
3 onions, diced
3 8oz cans tomato sauce
1½ cups beef stock
2 tbs each: NM chili powder & guajillo chili powder
1 tsp cayenne
salt to taste

Directions:

1. Set a large Dutch oven over high heat. Add 1/2 the olive oil and brown the short ribs. Remove and add the ground beef. Work in batches if necessary.
2. Remove the beef and set aside to drain. Add the remaining oil and onion, and cook until nicely browned.
3. Add back in the short ribs & beef, along with garlic, and all listed spices. Stir to combine.
4. Add in the beer, and all other ingredients, then bring to a simmer. Cover with a lid and let cook about 2 hour to reduce and thicken.
5. If not desired thickness, stir in cornmeal as needed.
6. Salt to taste

Featured Wines & Tasting Notes from Catalina & Van (With a focus on Old Vine Zinfandel)*

***2022 Block 4** (10 month) (Limited Availability)
50% Zinfandel / 25% Petite Sirah / 9% Carignan / 8% Peloursin / 8% Syrah (130 year old head pruned vines)
This expressive old-vine field blend bursts from the glass with aromas of freshly picked plums, floral perfume, and a playful hint of snow cone sweetness that feels both nostalgic and inviting. The palate is vibrant and juicy, layered with plum jam, ripe berries, and a touch of spice, all lifted by bright acidity. Medium-bodied with smooth tannins, B4 finishes long, fresh, and fruit-forward.
Pairing: Prosciutto wrapped figs with goat cheese

***2022 Zinfandel** (10 month)
100% Zinfandel from century old vines
This Zinfandel surprises with its light color and vibrant personality, offering a fresh, almost herbaceous lift of sage and eucalyptus notes. On the palate, it's juicy and bright, showing flavors that hint at red fruit leather, with an elegant and refined finish.
Pairing: Calamari with a sweet chili glaze

***2022 My Zin** (16 month)
75% Old Vine Zinfandel / 15% Petite Sirah / 10% Cabernet
A lush and expressive blend and a time honored tradition here, the nose bursts with ripe Bing cherry, juicy plum, and warm vanilla oak. On the palate, it's rich and smooth, with flavors of chocolate-covered cherries, a touch of earthiness, and mild tannins that keep everything perfectly balanced. The finish is long, velvety, and deeply satisfying.
Pairing: A burrata plate with Prosciutto, arugula & a Balsamic drizzle

2023 Carignan (10 month)
100% Carignan
Our Carignan is lively and rustic, with a perfect balance of juicy fruit, bright acidity, and medium tannins**.** Aromas of oak and spice lead into flavors of dried cranberries and fresh herbs, giving the wine a vibrant, food-friendly edge. Structured yet smooth, it's a red that's both approachable now and built to shine at your Thanksgiving table.
Pairings: Thanksgiving dinner -or- Beef Stroganoff

2022 Italiano Style (16 month)
43% Sagrantino / 24% Barbera / 19% Montepulciano / 7% Lagrein / 7% Aglianico
This unique blend channels the soul of Italy, but with Dave's signature. The nose shows dark cherries, dried herbs, and oaky spice, while the palate is bold and layered with ripe plum, savory earth, and a hint of espresso**.** Firm tannins and zesty acidity give it structure while the finish lingers with depth and obvious age-worthiness.
Pairing: Hearty pasta with wild boar ragù & aged Pecorino cheese

2023 Escuro (16 month)
38% Aglianico / 25% Lagrein / 14% Souzao / 12% Alvarelhao / 11% Tannat
Inky, and full-bodied, Escuro opens with dusty, barnyard earth and hay-like aromas that speak to its rustic roots. On the palate, it's bold yet balanced, with lively tannins and savory undertones carrying layers of blackberry pie, dark berry compote, and a touch of anise biscotti. Some of the darkest varieties we grow create a blend that's both brooding and complex, finishing with depth and character.
Pairing: Van's Award Winning Chili

Note Although each of these bottles will lay down for a number of years- we recommend that you taste them now as the window of time to re-order is short on some of these club wines.