David Coffaro Future's Club Spring Newsletter 2025

Big Things Are Brewing for 2025 Futures - Here's Your Insider Guide.

We're shaking things up with a fresh, more intentional approach to our aging process, and we can't wait for you to be part of it.

Instead of dividing wines strictly by 10- or 16-month barrel aging on the label, Dave is dialing in each varietal and blend to its perfect barrel-aging match. It's all about letting the wine speak - and crafting the aging process to enhance its natural character.

The best part?
You'll now have freedom to mix and match your 2025 futures order - no need to commit to full 12-packs of a single aging profile. Build your cases, your way.

Each wine will reflect a thoughtful pairing of oak and time: some will spend their months in elegant French oak, while others will thrive in the boldness of American. barrels. It's precision winemaking with your palate in mind.

Earlier in the season, as before, we will be bottling our whites and sparkling. In the end, we will be holding ALL wines for the 2025 vintage to be released at the same time of year - beginning in February of 2027.

This will give you the option of ordering whites and reds with lesser time in the barrel at the same as those red wines which are more intense and will see longer time in the barrel aging process.

This thoughtful shift allows us to bring out the best in every bottle, and we can't wait for you to be a part of this inaugural new aging program.

Announcements & Save the Date

Mark your calendars for August 9th - it's time to sip, swirl, and celebrate!
We're hosting an exclusive **Interim Release Party** just for our members- your chance to mingle with fellow futures buyers, enjoy pours of our newest and most exciting releases, and have a few bites to eat. It's our way of saying *cheers* to summer and to you

In conjunction with our new annual release date
We'll be celebrating these new releases at our Futures Club Vintage Preview party (details coming soon). Be on the lookout for an invite in February or March of 2027.

Futures Club Member's Only Sneak Peek: What's New in 2025

CHARDONNAY
Our plans for the 2025 vintage is a full-throttle throwback to the golden age of California Chard - but with a modern polish. 100% Chardonnay aged in new French oak, it will deliver layers of butterscotch, toasted brioche, vanilla bean, and baked pear, wrapped in a creamy, full-bodied mouthfeel that coats the palate like velvet. In response to the glowing reviews we've received on the 2024 Chardonnay, still resting in oak barrels, we will replicate the lush, buttery style that made Chardonnay iconic, the 2024 has a refined freshness and balanced acidity that keeps it from feeling heavy. It's nostalgia, reimagined for today's palate.

SAGRANTINO
Our first release has proven to be bold, rare, and unapologetically powerful so we are anticipating the 2025 vintage to be even better.
Sagrantino, a deeply tannic and intensely flavorful grape from Umbria, finds a striking new expression in our estate vineyards, where warm days, cool nights, and well-drained soil give this rare variety room to shine. Tannin lovers, rejoice: Sagrantino is one of the most tannic grapes in the world, but Dry Creek Valley sunshine ripens those tannins to rich, velvety power rather than raw grip. Aging potential: This will be a wine that evolves beautifully over time -bold & exciting when you receive your futures, epic in 5–10 years.

SUPER TUSCAN STYLE
Our Super Tuscan Style will be Dave's masterful blend of Cabernet, Sangiovese, Merlot and Sagrantino - think rich fruit, medium tannins, and Sunday dinner energy. Inspired by groundbreaking wines of Tuscany that challenged tradition, this blend embodies our philosophy of crafting bold, rule-defying wines. True to the spirit of the "Super Tuscan" style, this wine will be an innovative expression of the unique character of our vineyard and winemaking style..

VIOGNIER & GEWURZTRAMINER
After the buzz from our inaugural bottlings, we're taking things up a notch with two completely distinct white wine releases.
Viognier will be back: lush, full-bodied, and bursting with those signature floral aromatics, spicy undertones, and savory herbal layers. The **Gewürztraminer** steals the show with its intense tropical nose-lychee, mango, and rose petals, but don't be fooled, it's fermented bone dry for a crisp, clean, and seriously refreshing finish. (The 2024 is almost sold out, by the way)

SPARKLING BLANC de BLANC
We're popping the cork (crown cap, actually) on something truly special, for the **first time ever,** we're releasing a **Sparkling Blanc de Blanc** made from a combination of estate-grown **Sauvignon Blanc** and **Riesling**. With this fresh, first-of-its-kind bottling we expect a bubbly bursting with vibrant citrus, green apple, and white blossom aromatics, all lifted by fine, lively bubbles and a crisp, elegant finish. It should be zesty, celebratory, and utterly refreshing. The perfect pour for toasting milestones, summer evenings, or simply embracing something new.

One more thing…hoping to produce a 2025 Merlot to be offered later this year....stay tuned!