Dave's Club Spring Newsletter

April 2026

Spring has arrived in Dry Creek Valley. The vines are beginning to bloom, the vegetable garden is in the ground, birds fill the air with song, and the roses are just starting to show their first bursts of vibrant color. It's a season of renewal, energy, and anticipation of all to come - both in the vineyard and at the winery.

Our team has once again put our heads together to curate what we believe is a truly stellar spring lineup:

- **2024 Pinot Noir** - this brand-new release raises the bar in the evolution of this label
- **2023 Terre Mélange** - our masterful Rhone-style blend, offered exclusively to wine club members this season for just **$16 per bottle, by the 6-pack**
- **2022 Estate Cuvée** – a fan favorite, one of the first ever Zin-Cab blends, dating back to 1994
- **2023 Zinfandel -** another stunning example of the fruit produced by these ancient head trained Zinfandel vines
- **2023 Block 4** - an always constant and steadfast favorite, a field blend from 130 year-old plantings
- **But the real excitement?** For the 6th bottle in your package you'll receive a wine that rarely, if ever, makes it into the wine club - **a random selection of either Lagrein, Merlot or Cabernet Sauvignon**

Winery Family Spotlight on Catalina

This year we're looking forward to something special - Catalina's 14th anniversary with us. Many of you already know and love Catalina as much as we do. Though she's not technically Dave and Pat's daughter, her warmth, loyalty, and care for our family and winery make her feel like one in every way that matters.

Catalina is the heart behind so much of what you experience both at the winery and from afar. She wears many hats: she hosts and manages the tasting room, runs our social media, is the creative force behind the emails you receive, plans and decorates our club parties and events, thoughtfully crafts wine tasting notes, co-writes our club newsletters, shares her favorite recipes, and co-manages and facilitates all of our wine club programs. Her positivity and creativity, alongside her caring, kind and considerate presence, lift everyone's spirits, every day she's here!

If you'd like to hear Catalina's story in her own words, check out her recent interview on the Wine Road Podcast, where she talks all things Coffaro and life at David Coffaro Winery.

Herb Marinated Grilled Chicken w/ Olive Oil, Lemon & Lavender

Servings: 4 **Prep time:** 20 minutes **Marinating time:** 2–4 hours **Cook time:** 15–20 minutes

Ingredients:

4 boneless, skinless chicken thighs (or breasts if preferred)
1/4 cup extra-virgin olive oil
Juice and zest of 1 Meyer lemon
2 garlic cloves, minced
1 teaspoon dried culinary lavender (or 1 tablespoon fresh, finely chopped)
2 teaspoons fresh thyme leaves (or 1 teaspoon dried)
2 teaspoons fresh rosemary, finely chopped
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Instructions:

Marinate the chicken: In a medium bowl, whisk together oil, lemon juice and zest, garlic and all herbs.
Place chicken in a shallow dish or zip-top bag and pour the marinade over it, ensuring each piece is coated. Cover and refrigerate for 2–4 hours.
Grill the chicken: Heat your grill to medium-high (around 400°F). Oil the grates lightly to prevent sticking. Remove chicken from the marinade, shaking off excess. Grill for 6–8 minutes per side, depending on thickness, until the internal temperature reaches 165°F. Chicken should have nice grill marks and a golden-brown hue.
Rest the chicken: Transfer the grilled chicken to a platter and let it rest for 5 minutes. This helps retain juices and intensifies flavor.
Serve: Drizzle with a little extra virgin olive oil, garnish with more fresh herbs & pair with Terre Melange!

2024 Pinot Noir (10 month)

DATA: 100% Pinot Noir Limited Inventory – Contact winery for availability Retail: $38 – Club: $22.80

Lush and fruit-driven, this Pinot Noir leans into a bold, generous style. A brilliant ruby color hints at the wine's richness and intensity. Juicy flavors of ripe cherry, cherry skin & raspberry jam dominate, supported by hints of spice, cocoa nib, and a touch of sweet herb. The texture is round and supple, with softer tannins than typically found in larger reds, yet fuller-bodied than classic Pinot expressions. This wine bridges the gap between Pinot Noir elegance and Zinfandel-like exuberance, offering both approachability and depth. It is a standout, conversation-worthy bottling that showcases both place and personality. **Pairings:** A classic seared duck breast with cherry & currant glaze or mushroom risotto.

2023 Terre Melange (10 month)

DATA: 31% Syrah / 25% Mourvedre / 24% Peloursin / 20% Grenache Retail: $36 – Club: $21.60 **(Special Offer: $96/6-pk)**

Aromatic and inviting, our Rhône-style blend opens with a bouquet that balances dark fruit intensity with lifted florals. Notes of blueberry compote lead, driven by Syrah, while Grenache contributes raspberry and strawberry. Mourvèdre brings an earthy dimension, while Peloursin adds subtle spice. Evolving in the glass, hints of violet & cedar emerge, underscored by baking spices and lavender. Mourvedre's savory influence becomes more pronounced mid-palate, adding notes of thyme. The wine is well-balanced, with acidity keeping the fruit lively and preventing the palate from feeling heavy. The tannins are firm yet polished- Offering both immediate appeal and the potential to develop further with time in the bottle. **Pairing:** Herb marinated grilled chicken with olive oil, lemon & lavender.

2022 Estate Cuvée (16 month)

DATA: 31% Zinfandel / 31% Cabernet / 23% Carignan / 15% Petite Sirah Retail: $40 – Club: $24.00

Aromas of dark cherries intermingle with subtle herbs and a touch of pepper. Deep ruby color with garnet highlights, offers a rich, opacity and a slight translucent rim that hints at approachable yet structured style. The tannins are firm, giving structure without overpowering, acidity brightens the mid-palate and ensures a smooth, long finish. Not so subtle oak nuances integrate seamlessly, adding depth and a silky texture. A signature expression of our core estate fruit, this blend demonstrates the harmony of bold varietals and careful barrel aging. It is a versatile, food-friendly wine that balances power and refinement, reflecting both the vineyard's character and Dave's craft. **Pairing:** Grilled New York strip with herb butter or grilled portobello mushrooms.

2023 Zinfandel (10 month)

DATA: 100% Zinfandel -Century old vines Retail: $38 – Club: $22.80

Aromatic and immediately expressive, this Zin bursts from the glass with ripe blackberry, black cherry compote, and plum. The fruit profile leans lush, framed by hints of raspberry jam & blueberry pie. Beneath the fruit, subtle layers of cracked black pepper, licorice, and cocoa add complexity without overshadowing the wine's vibrancy. On the palate, the wine is medium-bodied, higher alcohol lends a warming, velvety weight, yet it remains impressively balanced thanks to lively acidity. This brightness lifts the dense fruit, keeping it fresh and energetic rather than heavy. Tannins are supple and well-integrated, offering just enough structure to support the fruit-forward style. The finish is long, plush, and fruit-driven, with lingering notes of blackberry liqueur, spice, and a refreshing snap of acidity that invites another sip. **Pairing:** Wood-fired pizza: Especially with sausage, mushrooms, or roasted vegetables.

2023 Block 4 (16 month)

DATA: 50% Zinfandel / 25% Petite Sirah / 9% Carignan / 8% Peloursin 8% Syrah Retail: $40 – Club: $24.00

Deeply layered, Block 4 opens with a surge of ripe, sun-soaked fruit. Petite Sirah contributing blackcurrant and cocoa, Carignan lending a lifted red-fruit brightness while Syrah and Peloursin bring savory complexity. Beneath it all, there's a warm, grounding layer of baking spice, licorice, and a dusty earth that speaks to our vineyard's century-plus roots. Unapologetically fruit-forward, the old vines deliver remarkable concentration and density. With a core of brambly fruits layered with notes of black plum, fig, and a hint of pomegranate that adds a refreshing, tartness. Structurally, the blend shows more grip and backbone than a standalone Zinfandel. Fine-grained tannins- shaped by Petite Sirah provide a polished framework, balancing the opulence. The finish is long with waves of spice & cocoa. A persistent acidity keeps it lively through the finish, preventing the richness from becoming cloying. Overall, this is bold, hedonistic, and deeply concentrated, yet impressively balanced, offering a wine that is as complex as it is immediately pleasurable. **Pairing:** Grilled pork tenderloin with a cherry or plum glaze.

Random Selections: Cabernet Sauvignon ● Merlot ● Lagrein – Refer to our website for descriptions & tasting notes.

Tasting notes by Catalina & Van
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