

MOTOCROSSO

WINE CLUB

MAY 2020



Message From The Doffo Family

MOTODOFFO WINE CLUB,

First and foremost, I would like to say Thank You for your continued support of our family's passion of crafting exceptional wines for our wine club family and friends. During times like these we cherish the memories we have shared with all of you at the winery; enjoying the beautiful sunshine, the motorcycles and of course the wine!

This shipment is the first of its kind for the MotoDoffo Wine Club. We are very excited to share with you not one, but two incredible wines with this release. The highly anticipated Gran Tinto will absolutely rock you to the core. We have crafted an 85% Zinfandel, 15% Petite Sirah blend that will drink well now and has the depth in structure to cellar for years. The Gran Tinto has quickly become a staple in our winemaking plans.

The second release is a wine that is very near and dear to our hearts. This wine was crafted to honor our relationship with the Kurt Caselli Foundation. We pay tribute to Kurt Caselli and the incredible work of the Foundation and their efforts in protecting the lives of off road racers. This wine represents our commitment to the cause as we pledge to donate a portion of the proceeds directly to the Foundation.

I know in my heart that the "66" blend will soon rival the popularity of the Gran Tinto. The "66" blend is 66% Malbec with 34% Syrah and it is revelatory in the glass. The intricate layering of both varietals give this wine incredible depth and volume.

We can not thank all of you enough for your enthusiasm towards our small family business and we are beyond grateful. We hope you enjoy our wines with your dearest loved ones, and we eagerly await your visit to the MotoBarrel Room in the near future!

SALUTE!

Damian Doffo and Family



May Club Release

2017 MOTO DOFFO "GRAN TINTO"

Clean and bright burgundy with ruby red sparkles, this Zinfandel-based blend offers aromas of ripe cherries, plums, dark chocolate and tobacco with a touch of violets and fresh herbs like mint and rosemary. Immediately smooth and velvety, this full bodied wine is well balanced and finishes with ripe red berries and an aftertaste of coffee and dark chocolate.

BLEND: 85% Zinfandel, 15% Petite Sirah

WHEN TO DRINK: Enjoy now or cellar age for additional 3-5 yrs

PAIR IT WITH: Chef Gianni's Pan Seared Lamb Loin Chops

BARREL PROGRAM:

Aged 24 months in 27% 2nd use French oak, 23% 2nd use American oak, and 50% 3rd use American oak

WINEMAKING STATS:

Alcohol: 14.3%

pH: 3.6

Total Acidity: 6.6 g/L



From the MotoDoffo Collection

Mike Hailwood Replica Ducati

Built in an era when Ducati motorcycle production was in steep decline, the 1985 Ducati Mike Hailwood Replica "Mille" became the last bevel-drive twins to be produced by Ducati. Following Mike Hailwood's triumphant comeback win at the 1978 Isle of Man TT, Ducati created the 900 MHR (Mike Hailwood Replica) originally for homologation purposes. Only 200 units were built in 1979, but demand was such that Ducati continued production through 1986. In the end approximately 7,100 units had been built, making this Ducati's best-selling bevel-drive twin to date.

By 1985 (the last update to the series), the motor was bored out to 973cc and the model name got changed to MHR Mille as a result. Output numbers went up – 76 horsepower and 62 pound-feet of torque, but it also got Brembo brakes, Conti exhaust, an electric starter, different gauges, folding foot pegs with rubber inserts, adjustable Verlicchi clip-ons, and more. Between '85 and '86, approximately 1,100 MHR Mille's were built, however the "Mille" was never exported to the United States.

Scan this on your phone's camera app to watch Marcelo talk about this motorcycle!

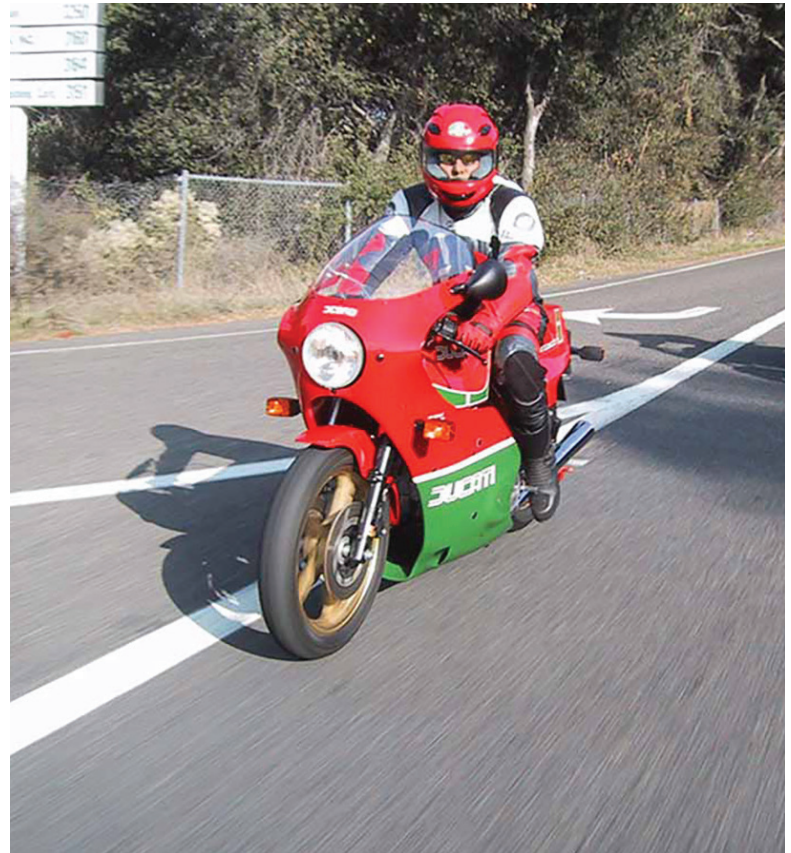


The beautiful example that graces our MotoDoffo Gran Tinto label has an incredible story and holds the distinct honor of being the first bevel drive twin in the MotoDoffo Collection. Marcelo had always desired to have a bevel drive twin in his then budding collection, and through an acquaintance he received a tip on where he could find one in California. The chase was on. Several phone calls and inquiries later, Marcelo seized the opportunity to acquire this gem of a motorcycle that had been a display unit at a dealership in Beverly Hills for nearly 14 years! The odometer read a mere 1,400 kilometers. The deal was made, and Marcelo was the proud owner of this iconic motorcycle.

The acquisition of the Mille marked not only the first addition of a bevel drive twin, but it was also the inauguration of a new tradition for the MotoDoffo Collection. Marcelo invited a select group of moto enthusiasts over to a grand Argentine asado with the Hailwood being the guest of honor, and just like that Marcelo held his first unveiling party. The unveiling tradition continues to this day, with a small party to celebrate every time a significant motorcycle is added to the collection.

Although Marcelo recently sold the “Mille,” it didn’t come as an easy decision. Marcelo had this to say: “It was not an easy decision to part ways with the Mille. It is a very beautiful and significant motorcycle in Ducati’s history, however, there is a point in which the collection needs to evolve. It was very important for me that whoever purchased the Mille understood what they were purchasing. I made sure the Mille went to the right home where it will be enjoyed for years to come, the same as it did for me.”

We were honored to have housed this incredible motorcycle for nearly two decades and will continue to honor the memory of this iconic piece of Ducati history with this year’s release of the Gran Tinto. Salute!



Wine Club Recipe



Meet our Executive Chef, Gianni Ciciliot! Originally from Pennsylvania, Gianni grew up in an Italian-American family where an emphasis on family meals and homegrown food set him on the path to become a chef. After moving to Southern California, Gianni completed a prestigious culinary apprenticeship at the Ritz Carlton in Laguna Niguel and would go on to become Executive Chef at The Pinnacle in Temecula. Chef Gianni joined the Doffo Winery team late last year as Executive Chef and the culinary mind behind Fuego Y Sal Catering, our new catering venture that has already made an impact with breathtaking creations at several of our marquee and wine club events. We are excited to now share with you a recipe that Chef G has developed specifically to pair with the 2017 Gran Tinto in this month's club release. We hope you enjoy!

PAN-SEARED LAMB LOIN CHOPS WITH CIPOLLINI ONIONS AND BROCCOLI RABE

Ingredients:

2 medium sweet potatoes
1 pack fresh blackberries
1 teaspoon dried tarragon
1 teaspoon balsamic vinegar
¼ cup olive oil
4 lamb loin chops
8 ounces cipollini onions, peeled
1 bunch broccoli rabe (rapini), stems trimmed
3 cloves garlic, minced
Salt and pepper, to taste

Method:

Preheat oven to 390 degrees Fahrenheit and wrap sweet potatoes in foil. Bake for 45 minutes. Meanwhile, halve blackberries and place in a small bowl. Add tarragon, balsamic vinegar, and salt and pepper to taste. Mix well and set aside.

Boil 2 quarts of salted water in a large pot. Add broccoli rabe and cook for 5 minutes. Drain and set aside. Heat olive oil in a large skillet over medium heat. Season lamb with salt and pepper on both sides and sear for 5 minutes on each side. Remove to a plate, cover loosely with aluminum foil, and let rest for 15 minutes. Add onions to the remaining oil in the pan and cook until browned on all sides. Add broccoli rabe and toss to combine, then add garlic. Season with salt and pepper and cook, stirring frequently, for 5 minutes. Remove from heat.

Slice sweet potatoes crosswise into thick medallions. Divide onion mixture, sweet potato medallions, and lamb chops among 4 plates. Top lamb with blackberry salsa and serve with MotoDoffo Gran Tinto. Buon appetito!



Kurt Caselli Foundation

The Doffo Family's relationship with the Kurt Caselli Foundation dates back to 2014, when Doffo Winery and the MotoDoffo Collection served as the backdrop for the Foundation's inaugural benefit event. In the years since we have continued to host the event, and each year it is a thrill and an honor to watch folks from all around Southern California gather to pay tribute to the man who inspired so many.



The prospect of holding large public events is uncertain at the moment, but we are looking forward to the day that we can gather together for what will be our 7th Annual Kurt Caselli Benefit. In the meantime, we have decided to release this year's special edition Kurt Caselli tribute wine, the 66 Blend. This is a completely new creation and production was limited to 100 cases! The best part? A portion of the proceeds go directly to the Foundation!

As always, the artwork on the label tells a story. Kurt Caselli accomplished quite a bit in his short time, and one of those accomplishments is represented on this bottle with an amazing rendition of Kurt's 2013 KTM 450 XC-F. This year's MotoDoffo label series artist, Doug Breuninger, did an incredible job bringing it to life in his unique artistic style.

What makes this bike so special? In 2013, Kurt competed in the National Hare & Hound Championship and in the opening race of the season posted a DNF. This is not how most riders hope to start the season, but then again Kurt Caselli was not most riders, and this race showed what kind of person he really was.

Kurt got a great start that day and led for a while until he bent his rear brake disc so badly that he had to limp to the next pit, get it fixed, and get going again. While chasing down the leaders, he came upon an injured rider who had broken a leg and needed help. Without second guessing Kurt made the decision to stop and stay with the rider until help arrived. After the race, Kurt said he wasn't worried about not scoring any points. He didn't know at that time that he would go on to win the championship, but this is yet another example of why we remember Kurt as being an amazing person, not just as a racer.

Kurt went on to win seven of the remaining nine races that season, finishing in 2nd place in the other two. He turned the worst possible start to a season into a championship winning season, and this was the motorcycle he did it on.



KURT CASELLI "66"

A bright and clean ruby red in the glass, 66 greets the nose with aromas of ripe strawberries and cherries before giving way to spicier notes of mint, vanilla, caramel and roasted nuts. Smooth on the palate and easy to drink, 66 leaves a lingering aftertaste of ripe berries and oak.

Blend: 66% Malbec, 34% Syrah

When to Drink: Enjoy now or cellar age for additional 3 to 5 years.

Barrel Program: Aged 24 months in 60% new American oak and 40% new French oak

Alcohol: 13.6%

pH: 3.7

Total Acidity: 6.2 g/L

Production: 100 cases

Visit shop.doffowines.com or email wineclub@doffowines.com to order this limited production wine!



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