

## HAPPY NATIONAL ZINFANDEL DAY: WEDNESDAY, NOVEMBER 17, 2021

It seems there is a holiday for everything these days! We're not sure who makes them all up, but National Zinfandel Day is one holiday Damas Vineyards can salute with pleasure. What better day to pause and share a glass of Zinfandel with your friends or loved ones and enjoy the fall colors and changing of seasons before the holiday madness starts up?

Included in this bulletin are a few fun things: a feature on our oldest (most experienced or most mature?) current customer, a recipe for Zinfandel truffles, and a link to Zinfandel Advocates and Producers' (ZAP) Zin aroma wheel to help you sharpen your senses and better express your impressions as you taste different wines. That link is here: <https://zinfandel.org/resources/zinfandel-aroma-wheel/>

### Featured Customer: Ruth T. from Oakland--91 years young



Sandy M. (on right) has been a regular customer for years and introduced our wines to her mother-in-law, Ruth. Last year, for Ruth's 90<sup>th</sup> birthday, Sandy presented her with the perfect gift: a mixed case of DAMAS wines! Now Ruth orders on her own, and we are happy to deliver, since she does not drive.

After graduating from college, Ruth taught improvised drama to children. She has trekked in mountains all over the world, especially the Himalayas. She hikes regularly in the Bay Area and hopes to do a long distance walk overseas in the near future. (Currently, her hikes are from 10-12 miles). Ruth leads hikes in the Bay Area with Alpine Club friends. She also enjoys theater and dance performances. Here's to Ruth--long may she hike (and enjoy DAMAS wines)!

While we like to drink Shenandoah Blanc with turkey breast, here's what *Food and Wine* has to say: *"Zinfandel is the classic turkey pairing wine for 2 reasons: for one, it's a variety with a long history in America and two, the flavors of raspberry and white pepper are an ideal match for rich darker or smoked turkey meat. It also will do great alongside a honey baked ham. Zinfandel tends to be fruit-forward which is why it does well with sweet meat."*

And finally, for your holiday baking pleasure, is a recipe for Zinfandel chocolate truffles from Chef Mark Dommen of One Market Restaurant (courtesy of ZAP). We can't quite imagine reducing a half bottle of Zinfandel to a single syrupy tablespoon, so must try this one out!

<https://zinfandel.org/recipe/zinfandel-chocolate-truffles/>

***Happy Holidays to All!***

*Mara and Deborah*

