



WILSON
W I N E R Y



Sawyer Vineyard

Phone (707) 433-4355
Toll Free (800) 433-4602
Fax (707) 433-4353

1960 Dry Creek Road
Healdsburg, CA 95448
www.wilsonwinery.com



Cask Club Newsletter
October 2011



Did you like these wines? Order any of these wines by October 31st and receive an additional 5% savings making your total savings 25%. You can mix and match. See Wine Club Order Form.

2009 Old Vine Zinfandel

Ellie's Vineyard, Dry Creek Valley

600 Cases Produced

This wine offers the depth of flavors found in an old vine Zinfandel with the freshness typically associated with younger vines. Enjoy the classic aromas of spicy black pepper and black raspberry combined with tart cherry and toasty oak. Juicy, bright mixed berries laced with fresh ground tellicherry black pepper caress the palate. With just the right amount of vanillin oak and a long, lingering finish, this well-balanced Zinfandel can be enjoyed with everything from pizza to pork chops or a killer pasta with berry pie for dessert.

Club Case Price \$326.40

2009 Tori Zinfandel

Dry Creek Valley

520 Cases Produced

A lovely blend of blackberry and smoky oak mix with hints of black pepper, mocha and dark chocolate. Concentrated flavors offer up intense blackberry, ripe blueberry and fresh plum fused with whispers of spicy black pepper, cola and dark roasted coffee. Softening tannins and toasty oak marry with the richness of the fruit to provide an opulent wine.

Club Case Price \$326.40

2009 Sawyer Zinfandel

Dry Creek Valley

620 Cases Produced

Inviting aromatics and flavors of rich plum, blackberry and dark cherry blend with subtle white pepper, spices, coffee and cola. The silky texture also reveals mocha and vanillin creaminess with hints of chocolate and roasted espresso beans. The plush mouthfeel retains the opulent flavors, filling the palate and lingering into the finish. Double yum!

Club Case Price \$345.60

2008 Roger's Fault

Dry Creek Valley

350 Cases Produced

This vintage of Roger's Fault offers classic Bordeaux characteristics with a slightly mellow bent. Ripe currant and blackberry mix with delicious cedar tones and peppery notes. Spicy cedar gently threads through the wine, weaving around the juicy blueberry, dark cherry and blackberry flavors. Traces of eucalyptus, black pepper, vanilla, cola and baking spices layer with the oak and tannins adding interest and structure to this wine. Drinkable now, but will continue to evolve with another year or two of bottle aging. Pair with braised short ribs or a hearty lamb stew.

Club Case Price \$307.20

2008 Dorothy's Syrah

Dry Creek Valley

200 Cases Produced

Dark aromas of ripe cherry and smoky oak mingle with hints of vanilla and chocolate. The velvety mouthfeel offers lush berries, cherry and plum flavors fused with a dusting of cola, dark chocolate and vanilla. Well balanced with bright acidity and a solid structure, this easy-drinking versatile wine can be enjoyed with pulled pork, chicken mole or a chocolate spice cake.

Club Case Price \$307.20

2008 Wilson Family Red

Dry Creek Valley

450 Cases Produced

This well balanced and delicious easy-sipper offers aromas of smoky oak and spicy dark fruit. Beautifully integrated flavors—juicy cherry, rich blackberry, plum, huckleberry, spicy oak and hints of coffee, cola and an orange essence—coupled with the smooth entry and velvety mouthfeel make this an irresistible “go-to” wine. You'll want to “go to” it after work, with dinner, for drinks with friends or when you want to spend a quiet evening with someone special.

Club Case Price \$326.40

Recipes from the Wilson Family Kitchen

Featured Chef - Donna Parsons

Many of you know Donna from our tasting room...bright, cheerful, honest, witty, friendly, and fun. As the Hospitality Coordinator, she gives leadership to our tasting room staff and is responsible for our group bookings. Also, she is the one creating our menus and pairings for all of our release and pick-up parties. She is the heart and passion of our charity event, Children of the Vineyard Workers. Not only did Donna spearhead collection of donations for the auction, but she planned and prepared the entire meal!! She is an amazing chef with a passion for people, wine and food!

★ Donna's Grilled Rosemary Chicken

- 4 large chicken breasts with skin on
- 3/4 cup olive oil, divided
- 1/4 cup fresh lemon juice plus 1 lemon
- 10 rosemary sprigs, divided
- 10 garlic cloves, coarsely chopped
- Kosher salt
- 1 large pinch smoked paprika
- Served with Tomato Jam (see recipe below)

Preparation

Marinate. Arrange chicken in a zip lock bag. Add 1/2 cup oil and 1/2 cup lemon juice in the zip lock. Coarsely chop leaves from 10 rosemary sprigs. Toss chopped rosemary and garlic with chicken to coat; season with salt, pepper, and paprika. Cover; chill for 2 hours; overnight, if possible.

Grilling. You can use a charcoal grill at medium heat, or heat a gas grill to medium-high. Let chicken come to room temperature, remove marinade; grill chicken, until browned and almost cooked through; about 16–18 minutes. Pour remaining 1/4 cup oil into a small bowl. Dip 2 rosemary sprigs in oil; baste chicken with sprigs until cooked through; about 5 minutes.

Serving. Let chicken rest for 15 minutes. Transfer to a platter. Cut lemon into half-moons. Add to chicken with any leftover basting oil; toss to coat. Serve with Tomato Jam.

Tomato Jam

- 1 Tbsp. olive oil
- 1 cup (scant) finely chopped onion
- 1 garlic clove, minced
- 2 14-ounce cans diced tomatoes in juice
- 1 Tbsp. sugar
- 1/2 tsp. dried thyme
- 1/2 tsp. coarse kosher salt
- 1/4 tsp. black pepper

Jam Preparation

In saucepan heat oil over medium heat; add chopped onion and garlic; cook until onion is soft and translucent; stir often, about 4 minutes. Add diced tomatoes with juice, sugar, thyme, salt, and black pepper. Cook over medium-high heat until almost all liquid evaporates and mixture is reduced to about 2 1/4 cups; stir occasionally, about 10 minutes. Cool.

Pair with any of your favorite Wilson Zinfandels

Donna's Grilled Rosemary Chicken pairs great with Caesar Salad and fresh, grilled squash from the garden.



October 22 - 1 to 4 pm

Wine Club Pick Up Party ~ *Zin & Salsa*

Make a trip up to Wilson Wine Country to pick up your recent wine club shipment! Join us to taste the wines from your club shipment paired with delicious appetizers while learning a little salsa dance. A fun filled fall afternoon with family, friends, and your favorite Wilson staff. An invitation will be coming shortly! Complimentary for Club Members & 2 Guests. RSVP by October 14th.

November 5 & 6 - 11 am to 4 pm, daily

A Wine & Food Affair ~ *"Tasting Along the Wine Road"*

A Wine & Food Affair is the premier event for Wine Road - Northern Sonoma County! Join us for a weekend of wine and food pairing in the Alexander, Dry Creek and Russian River Valleys. All participating wineries will have a favorite winery recipe in the cookbook, which you will taste with the perfect wine pairing along the wine road. Ticket holders will receive a commemorative cookbook and wine glass. For reservations and information go to www.WineRoad.com and start at Wilson Winery. There are no tickets available at the door. Pre-sale only!

December 3 - 6 to 8 pm

Annual Holiday Open House

Exclusively for Wine Club Members – Celebrate the season with Wilson merriment while enjoying delicious sweets & savories. Join us for this special, complimentary event. RSVP by November 25th

2012

January 14 & 15

20th Annual Winter Wineland ~ *"Journey 2 Days along the Wine Road"*

This is a great opportunity to meet winemakers, taste limited production wines, new releases or library wines with over 140 participating wineries. For information and tickets, go to www.WineRoad.com. Tickets can be purchased after Nov 10th - \$45 for the weekend and \$35 for Sunday. Tickets are available at the door at a higher cost.

February 11 - 6 to 10 pm

Wine Club Valentine's Dinner ~ *By Invitation Only to Club Members & Guests*

Bring that special someone and join Ken and Diane Wilson for an elegant, romantic dinner in our historic barrel room. The menu will be custom crafted to pair with Diane's award-winning wines. Seating is very limited. Cost TBD. Be looking for your personal e-mail invitation early January.

March 2 - 4 & March 9 - 11 - 11am - 4pm

34th Annual Barrel Tasting ~ *"A taste of the future"*

It's all about the WINE...many wineries offer "futures" on their barrel samples. This is a chance to purchase wine now at a discount and pick it up when it's bottled (typically 12-18 months later). For more information and tickets, go to www.WineRoad.com. Advance tickets available from Jan 31-Feb 27, 2012 for \$30 per weekend. Wine Club Reception, 6 pm, Friday night prior to Barrel Tasting Weekend. Information to follow.

**RSVP to Emily McCutchan for all Club Events at
1-800-433-4602 or Emily@WilsonWinery.com**



★ *Did you like these wines? Order any of the club wines by October 31st and receive an additional 5% savings making your total savings 25%. You can mix and match. Use form below.*

Varietal	Retail	Cask Club Price 20%	Club Special: 25%, if ordered by Oct. 31	Quantity	Total Price
White & Blush					
2010 Sauvignon Blanc, Alexander Valley	20.00	16.00	-		
2010 Blushing Merlot	22.00	17.60	-		
Cabernet Sauvignon					
2005 Vineman Cabernet Sauvignon	40.00	32.00	-		
Zinfandel					
2009 Jaxon Zinfandel	24.00	19.20	-		
2009 Dry Creek Valley Zinfandel	27.00	21.60	-		
2009 Old Vine Zinfandel, Ellie's Vineyard	34.00	27.20	25.50		
2009 Tori Zinfandel	34.00	27.20	25.50		
2009 Carl's Zinfandel	34.00	27.20	-		
2009 Molly's Zinfandel	34.00	27.20	-		
2009 Sawyer Zinfandel	36.00	28.80	27.00		
2009 Sydney Zinfandel	36.00	28.80	-		
2009 Rockpile Zinfandel (Club Only)	45.00	36.00	-		
Other Red					
2009 Jaxon Red	24.00	19.20	-		
2008 Roger's Fault, DCV	32.00	25.60	24.00		
2008 Syrah, Dorothy's Vineyard	32.00	25.60	24.00		
2009 Wilson Family Red	34.00	27.20	25.20		
2009 Pinot Noir, Sydney Vineyard, Club Only	60.00	48.00	-		
				Subtotal	
				Shipping	
				Tax (8% in CA)	
				Total	

Wine Club Member Name: _____

Email: _____

Daytime Telephone: _____

Please Charge Card on File: Yes No

Please Ship to Address on File: Yes No

Order Today!

Emily@wilsonwinery.com

*1960 Dry Creek Rd, Healdsburg, Ca 95448 * 800-433-4602 * FAX 707-433-4353*