



WILSON

W I N E R Y



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Barrel Club Newsletter
December 2011



*Did you like these wines? Order any of these wines by December 31st and receive an additional 5% savings making your total savings 25%. You can mix and match. See Wine Club Order Form. Club shipment includes **one bottle** of each of the following wines. All wines are Dry Creek Valley.*

2009 Tori Zinfandel

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 Carl's Reserve Zinfandel

124 Cases Produced

Our Carl's Reserve showcases unusual and distinctive Zinfandel characteristics starting with the spicy dark plum aromas mixed with hints of cola and coffee. The concentrated core of juicy lush blackberry and creamy mocha wraps around undertones of ripe plum, dark roast coffee beans, spicy pepper and cola. Nicely balanced, this Zin offers up smooth delicious flavors, bright acidity, softened tannins and integrated oak that taste better with every sip.

Club Case Price \$460.80

2008 Roger's Fault

347 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 the 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



Barrel Club Shipment

★ *Awards & Accolades*

2011 Sonoma County Harvest Fair

2008 Roger's Fault	<i>Gold</i>
2009 Sawyer Zinfandel	<i>Gold, Best of Class, Sweepstakes Red</i>
2009 Sydney Zinfandel	<i>Gold</i>
2009 Reserve Diane's Zinfandel	<i>Gold</i>
2009 Reserve Sawyer Zinfandel	<i>Gold</i>
2009 Reserve Molly's Zinfandel	<i>Gold</i>

2011 San Francisco International Wine Competition

2009 Wilson Family Red	<i>Gold</i>
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Wine Spectator

2009 Carl's Zinfandel	<i>91 Points</i>
2009 Nolan Zinfandel	<i>91 Points</i>
2009 Rockpile "The Guest" Zinfandel	<i>89 Points</i>

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. If you have had the pleasure to attend one of our release events or pick up parties, Donna is the one responsible for our delicious food pairings, creating our menus, or preparing a unique dish for you. She is an amazing chef with a passion for people, wine and food. This month Donna's featured dish is one of her families favorites at this time of year when there's a chill in the air, a fire in the hearth, and not much time to spare to create a culinary cuisine. An easy to prepare meal that is guaranteed to explode your senses with delight.

★ Donna's Pumpkin Ravioli Tossed with Bacon & Parsley



Ravioli

- 1 package of round wonton wrappers
- 1 tbsp butter
- ¼ finely diced onion
- 1 cup unsweetened can pumpkin
- ½ dried sage leaves, crumbled
- ¼ tsp. salt, nutmeg, and pepper
- ½ cup finely grated Parmesan cheese
- ½ cup Ricotta Cheese
- 2 eggs

Sauce

- 4 strips bacon, thinly sliced
- 2 tbsp. butter
- 2 tbsp. chopped parsley
- Grated Parmesan for serving

Preparation

Melt butter over medium heat. Add onions and cook until tender; about 3 minutes. Add pumpkin and seasoning. Stir frequently, until pumpkin loses some of its moisture; about 5 minutes.

Remove from heat and cool completely. Stir in cheeses then add 1 egg; stir until well blended. Whisk remaining egg with 1 tbsp. water.

Spoon 1 heaping tsp. filling in center of each wrapper, brush edges with egg mixture.

Fold wrapper together, repeat with remaining wonton wrappers.

Cooking

Bring a large pot of salted water to a boil to cook ravioli. Meanwhile in a large frying pan, cook bacon until fairly crispy. Keep warm. Add ravioli to boiling water. Cook until tender; about 4 to 5 minutes. Drain very well. Add butter to bacon to bacon pan, stirring until melted. Then add ravioli, parsley and pepper. Stir gently to coat.

Serving

Serve with Parmesan cheese. Makes about 32 ravioli, about 4 servings

Pairing

This dish pairs well with our spicier Zinfandel; the 2009 Carl's and the 2009 Tori. The spicy aromas and flavors of the Zinfandel will balance out the sweetness of the Pumpkin Ravioli. Good acidity in these wines provides a foil for the butter, and there is plenty of aromatic herbal quality to match to the sage.



December 3 - 6 to 8 pm

Annual Holiday Open House & New Release Celebration

“Celebrate with Family!”

Exclusively for Wine Club Members – Celebrate the season with Wilson merriment while enjoying delicious savories and holiday treats paired with our new releases of 2009 Reserve Zinfandels. Join us for this special, complimentary event with reservation, and \$10 per guest. Share the holiday cheer by bringing canned goods to donate to the Healdsburg Food Pantry. Space is limited and **reservations are required** for this intimate event. Please RSVP to Emily before November 25th. Your VIP Ticket will be sent electronically as a confirmation; please bring your VIP Ticket with you on December 3rd

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 Winemaker 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. VIP Wilson Wine Club Reception, 6 pm, Friday night prior to Barrel Tasting Weekend.

April 28-29 -11am - 4pm

Passport to the Dry Creek Valley ~ “Your Passport to a Rock’n Weekend”

Dry Creek Valley wineries will be rolling out the red carpet for this exclusive Passport Weekend. Guests are invited to discover over 45 unique wineries, each offering an unforgettable combination of artisan wines paired with a bounty of food from top Sonoma county Chefs, fun entertainment, world-class hospitality and the Dry Creek Valley magic. VIP Wilson Wine Club Reception, 6 pm, Friday, April 27th. Tickets for this sell-out event go on sale February 1st at www.wdcv.com. Watch for an upcoming email with information on how to purchase tickets early as a Wilson Winery Club Member.

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



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Barrel Club Order Form

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

Varietal	Retail	Barrel Club Price 20%	Club Special: 25%, if ordered by Dec. 31	Quantity	Total Price
White					
2010 Sauvignon Blanc, Alexander Valley	20.00	16.00	-		
Petite Sirah					
2008 Ellie's Petite Sirah	36.00	28.20	-		
2008 Molly's Petite Sirah	38.00	30.40	-		
2008 Sawyer Petite Sirah	38.00	30.40	-		
Specialty Red Blends					
2009 Jaxon Red Wine, Mendocino	24.00	19.20	-		
2008 Roger's Fault, Dry Creek Valley	32.00	25.60	24.00		
2009 Wilson Family Red	34.00	27.20	-		
Other Red					
2005 Vineman Cabernet Sauvignon	40.00	32.00	-		
2008 Syrah, Dorothy's Vineyard	32.00	25.60	-		
2009 Sydney Pinot Noir (DCV) <i>Club Member Only</i>	60.00	48.00	-		
Zinfandel					
2009 Jaxon Zinfandel, Mendocino	24.00	19.20	-		
2009 Dry Creek Valley Zinfandel	27.00	21.60	-		
2009 Carl's Zinfandel	34.00	27.20	-		
2009 Molly's Zinfandel	34.00	27.20	-		
2009 Old Vine Zinfandel, Ellie's Vineyard	34.00	27.20	-		
2009 Tori Zinfandel	34.00	27.20	25.50		
2009 Sydney Zinfandel	36.00	28.80	-		
2009 Rockpile Zinfandel "The Guest" <i>Club Member Only</i>	45.00	36.00	-		
2009 Carl's Reserve Zinfandel	48.00	38.40	36.00		
				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*