



WILSON

W I N E R Y



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1960 Dry Creek Road
Healdsburg, CA 95448
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Vineyard 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 30–35%. You can mix and match. See Wine Club Order Form. Club shipment includes **two bottles** of each of the following wines. All wines are Dry Creek Valley.*

2009 Dry Creek Valley Zinfandel

1017 Cases Produced

Enticing spicy berry aromas blend with layers of coffee, Mexican vanilla and black pepper. The bright entry offers juicy blackberry and blueberry, baking spices and a hint of cola, with a long finish of coffee, pepper, mixed berry and toasty oak notes. This medium-bodied, nicely balanced Zin provides the perfect sipper for after work or hanging with friends, and can pair with a wide range of cuisines.

Club Case Price \$243.00 Ship Member/\$226.80 Pick Up Member

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 \$306.00 Ship Member/\$285.60 Pick Up Member

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 \$432.00 Ship Members/\$403.20 Pick Up Member

2009 Molly's Reserve Zinfandel

124 Cases Produced

Molly's Reserve Zin could never be accused of being understated or shy. Jammy blackberry pie and vanillin oak aromas are amply dusted black pepper. An opulent yet slightly chewy texture reveals deep fruit flavors—ripe plum, blackberry and dark cherry—that merge with hints of pepper and cola. Coffee tones join the ripe, juicy fruit and spice notes and linger into the finish. Pair Molly's Reserve tonight with a garlic and rosemary infused leg of lamb or New York pepper steak.

Club Case Price \$432.00 Ship Members/\$403.20 Pick Up Member

2008 Sawyer's Petite Sirah

120 Cases Produced

Tempting aromas of toasty oak, ripe blackberry and fresh blueberry mix with hints of coffee and tobacco. From front to finish, the delicious blend of berries, plum, caramel and spice provides a luscious palate-pleaser. This elegant wine sets a new standard for great Petite Sirah—full-bodied, richly textured, smooth mouthfeel and opulent fruit, all seamlessly integrated with the oak and tannins.

Club Case Price \$342.00 Ship Member/\$319.20 Pick Up Member

2009 Sydney Pinot Noir

140 Cases Produced

Our inaugural Pinot offers up striking aromatics of subtle cherry and pomegranate, smoky oak and a touch of dusty tannins and earthiness that are repeated on the palate. A deliciously intense spiciness and cranberry essence join the flavors in a creamy smooth texture. Nice acidity frames the wine with lovely spice and toasty oak lingering into the finish.

Club Case Price \$540.00 Ship Member/\$504.00 Pick Up Member



Vineyard 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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Vineyard 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 30-35%. You can mix and match.*

Varietal	Ship to Club		Pick Up Club		Quantity	Price
	Retail	25% Vineyard Club Price	30%, if ordered by Dec 31	30% Vineyard Club Price		
White						
2010 Sauvignon Blanc, Alexander Valley	20.00	15.00	-	14.00	-	
Petite Sirah						
2008 Ellie's Petite Sirah	36.00	27.00	-	25.20	-	
2008 Molly's Petite Sirah	38.00	28.50	-	26.60	-	
2008 Sawyer Petite Sirah	38.00	28.50	26.60	26.60	24.70	
Specialty Red Blends						
2009 Jaxon Red Wine, Mendocino	24.00	18.00	-	16.80	-	
2008 Roger's Fault, Dry Creek Valley	32.00	24.00	-	22.40	-	
2009 Wilson Family Red	34.00	25.50	-	23.80	-	
Other Red						
2005 Vineman Cabernet Sauvignon	40.00	30.00	-	28.00	-	
2008 Syrah, Dorothy's Vineyard	32.00	24.00	-	22.40	-	
2009 Sydney Pinot Noir (DCV) Club Member Only	60.00	45.00	42.00	42.00	39.00	
Zinfandel						
2009 Jaxon Zinfandel, Mendocino	24.00	18.00	-	16.80	-	
2009 Dry Creek Valley Zinfandel	27.00	20.25	18.90	18.90	17.55	
2009 Carl's Zinfandel	34.00	25.50	-	23.80	-	
2009 Molly's Zinfandel	34.00	25.50	-	23.80	-	
2009 Old Vine Zinfandel, Ellie's Vineyard	34.00	25.50	-	23.80	-	
2009 Tori Zinfandel	34.00	25.50	23.80	23.80	22.10	
2009 Sydney Zinfandel	36.00	27.00	-	25.20	-	
2009 Rockpile Zinfandel "The Guest" Club Member Only	45.00	33.75	-	31.50	-	
2009 Carl's Reserve Zinfandel	48.00	36.00	33.60	33.60	31.20	
2009 Molly's Reserve Zinfandel	48.00	36.00	33.60	33.60	31.20	
					Subtotal	
	Shipping	\$5/case	\$5/case			
					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

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