

CLUB WILSON



BARREL CLUB

February 2021



Winter Allocation



2017 ELLIE'S PETITE SIRAH | Retail: \$38
Estate Collection, Dry Creek Valley

This midnight purple Petite Sirah is mysterious with its eloquent bouquet of black tea and licorice. With a swirl of the glass, sugar plum and deep earthy notes fill the nose. Intriguing and delicious. Well-integrated nuances of vanilla and lavender flirt with your palate. A medium-plus body wrapped in dense tannins make this a wine to savor.

Composition	93% Petite Sirah & 7% Zinfandel
Oak Aging	20 months on 30% new French Oak & American Oak
Cellaring	0 to 8 years
Production	14 barrels



2018 SYDNEY ZINFANDEL | Retail: \$42
Estate Collection, Dry Creek Valley

This high elevation Zinfandel presents elegance with its deep ruby medium body. Enticing hints of boysenberry and red plum layered with a subtle touch of dried thyme. Once tasted, a richness of blackberry and baking spices slips through. An earthy undercurrent of leather and cassis notes make this a perfectly well-rounded wine for every occasion.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 23% new French Oak
Cellaring	0 to 7 years
Production	21 barrels



2018 FLORENCE ROCKPILE ZINFANDEL | Retail: \$60
Rockpile Collection, Rockpile

Opening with a fruity nose of blackberry and raspberry jam, the aromas continue to unfold with hints of dried sage and lavender. The intriguing palate is layered with Black plum and cherry with subtle flavors of caramel and spiced vanilla. Lush and concentrated with medium body and well rounded tannins that compliment the bright acidity.

Composition	86% Zinfandel & 14% Petite Sirah
Oak Aging	18 months on 25% new French Oak
Cellaring	0 to 7 years
Production	7 barrels



Wine Club Update

A NOTE FROM DEE

Hello and Happy New Year! I hope you all had a wonderful holiday season accompanied by your favorite bottle(s) of Wilson wine. This past year has been a challenging one to say the least, and I know we are all looking forward to a bright and healthy 2021. I am personally looking forward to the possibility of travel this year!

For the past month or so, it has been cold and raining on and off in Dry Creek Valley. The rain has been delightful and seeing green on the mountains and terrain on the way into work has been refreshing! I am most certain the land that surrounds us is very happy. The mornings have been quite chilly, sometimes in the low 30's, which is cold for us here in California but I know some of you are chuckling right now thinking to yourself, "try minus 9!". Indeed, we are quite spoiled with our weather here in California and most do not take this for granted.

While our tasting room remains closed for the foreseeable future, we are thankful for the continued support from our members over the past year. It was wonderful to see some new and familiar faces out on the deck this summer and fall, and we can't wait to share this view again with you soon. To those who have been enjoying Wilson wine from afar, the highlight of my day is when we can connect and share stories about everything from wine to the weather. Without all of you, our smiles would not be able to shine so bright, so thank you.

On a final note, I hope you have enjoyed the recipes I've added to the newsletters this year and would love any feedback you might have. As a foodie myself, I've always loved this quote:

"I cook with wine, sometimes I even add it to the food."

If there is anything you'd like to see included in the next newsletter, I'd love to hear about it! You can reach me at dorothy@wilsonwinery.com or by phone at (707) 433-4355.

– Dorothy "Dee" Albritton
Wine Club Manager

COVID-19 & WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your club is due to ship out on Thursday, February 4th and we are hopeful that the couriers have received a much-needed break after the holiday rush. Thank you for your patience and understanding with regards to shipping time-frames as they have been a bit out of the ordinary this year.

PICK-UP MEMBERS: Your club will be ready to pick-up starting February 1st at 11AM. For pick-up members, your wines will be available for pick-up in the tasting room beginning at 11:00 am on February 1st. We will hold onto your wine club selection for 60 days, at which point we will ship your wines to the address on file at your cost.

The tasting room is open by appointment only daily. Advanced reservations are not required for pick-ups, but we recommend calling ahead so we can have your wine ready upon arrival. To make a reservation for wine tasting, click the link below and select your preferred date and time for visiting. The discount code for Club Wilson members to receive four complimentary tastings is "COYOTE".



Bon Appetit

TUSCAN SAUSAGE & VEGETABLE STEW



INGREDIENTS:

Drizzle extra virgin olive oil

13.5oz kielbasa, quartered then chopped

2 stalks celery, chopped small

2 medium-sized carrots, chopped small

1 shallot or small onion, chopped

3 cloves garlic, minced or pressed

Homemade seasoned salt and pepper

2 teaspoons Italian seasoning

15oz can petite diced tomatoes, undrained

15oz can garbanzo beans, drained and rinsed

4 cups chicken broth or stock

Parmesan cheese rind (optional)

2 cups diced peeled Russet potatoes (~1 medium-sized potato)

2 packed cups baby spinach, roughly chopped

Freshly grated parmesan cheese, for topping

Step 1

Heat oil in a large soup pot or Dutch Oven over heat that's just a touch above medium. Add kielbasa, celery, carrots, shallot, and garlic then season with seasoned salt and pepper and stir to coat. Place a lid on top then cook for 7 minutes, stirring a couple times. Remove lid then continue to saute until vegetables have softened, 5-6 more minutes.

Step 2

Add Italian seasoning, undrained tomatoes, beans, chicken broth and parmesan cheese rind if using, then turn heat up to high to bring stew to a boil. Turn heat back down to medium then add potatoes, partially cover with the lid, and simmer until potatoes are tender, 20-25 minutes, stirring occasionally. Add baby spinach then cook until wilted, 1 minute. Scoop stew into bowls then top with parmesan cheese and serve.

Serves 6-8

RECOMMENDED PAIRING: 2018 Sydney Zinfandel





BARREL CLUB RE-ORDER FORM

February 2021



Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 25% and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: March 31

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2017 Ellie's Petite Sirah	\$38 \$456	\$28.5 \$342	
2018 Sydney Zinfandel	\$42 \$504	\$31.5 \$378	
2018 Florence Rockpile Zinfandel	\$60 \$720	\$45 \$540	

Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: YES NO

IF NO, ALT. SHIPPING ADDRESS:

CITY/STATE/ZIP: _____

PLEASE USE CREDIT CARD ON FILE: YES NO

IF NO, PROVIDE CC #:

EXP: _____ CVV#: _____

BILLING ZIP: _____

