

CLUB WILSON



BARREL CLUB

September 2020



Fall Allocation



2017 DOROTHY'S SYRAH | Retail: \$36

Estate Collection, Dry Creek Valley

Exhibiting a deep burgundy color, this Dry Creek Valley Syrah shows off nice legs when given a swirl. Robust aromas assail the senses with dark currant and a hint of licorice. The palate offers earthiness, dark boysenberry, and elegant Santa Rosa plum. Filling the mouth with succulent and chewy tannins, notes of black licorice, cigar box, and light leather stay with you through the super long-lasting finish.

Composition	100% Syrah
Oak Aging	30 months on 40% new French Oak
Cellar	0 to 2 years
Production	8 barrels



2018 MOLLY'S ZINFANDEL | Retail: \$44

Estate Collection, Dry Creek Valley

A deep pigmented purple in the glass, the Molly's Zinfandel pulls you in with the eyes! Not to be outdone, this wine is chock full of luscious berry aromas. Blackberry, currant, and sweet raspberry are followed by hints of wet stone and flint on the nose. Upon tasting, this wine continues to display fresh fruit followed by white pepper, baking spices, and a smidge of vanilla. Mellow tannins and nice acidity create a lasting and pleasant mouthfeel for this Zinfandel.

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	18 months on 20% new French Oak
Cellar	0 to 3 years
Production	18 barrels



2018 TREBORCE RESERVE ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

Crimson and violet eddies show in the glass as you swirl this wine. Fruit-filled aromas of tart boysenberry, juicy blackberry, and forest floor enter your nose, followed by more brambly berry flavors on the palate. With secondary notes of forest floor, pine, and oak, the complexity of this wine begins to show through as it up. With bright acidity and moderate tannins from extended oak aging, this wine offers an incredibly long and velvety finish.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	22 months on 33% new French Oak
Cellar	0 to 5 years
Production	6 barrels



= Member Exclusive Wines

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Diane's Update

It's the start of August, and I've been slowly working my way through bottling, as the supply chain has been slow. Supplies from Europe have been delayed, such as capsules, corks, and glass. The trouble is that once you get behind by three or four weeks, it just keeps backing up! I'd say it was mainly the fault of the corks and capsules. So, we are finishing up a month late.



Our last bottling of Reserve Zinfandels are finally completed and I can now focus on closely watching the grapes. This year we've been having a pretty nice growing season. That late rain in May, combined with the fairly cool July has been good. The days have mostly not been too hot with the nights cold. (At home I just open the windows at night, and we are all comfortable.) As long as we don't get any early fall rains, or fires, those being the main culprit lately, I'll be looking for some longer hang time this season, which improves the flavors. As for harvest around the corner, so far, we've had a very few issues. Harvest looks to be a fairly normal size, and seems not to be super early, so that means right on track. I imagine we'll be starting in September with the Sauvignon Blanc, right around at Labor Day.

We've been cautious at the wineries, implementing social distancing, everyone wears masks, and we offer lots of hand sanitizer. We are faring okay. It is a different model, but the new by appointment system is working, and it's good having people come in well-spaced out.

We didn't go to Canada this year, so we have been spending much more family time together, doing meals together, etc. Phoebe likes the diversion! We are not going out to eat and are certainly thinking twice about any type of big groups. Basically, we have a small bubble and are doing lots of eating outside.

My vegetable garden is doing great this year, probably because I'm here to see to it! But in a funny twist, I'm getting Zucchini just trickling in, which is nice, so I am picking them nice and little, and not getting any monsters. I also think I've got some great pumpkins this year, as they are already coloring! Heirloom tomatoes are just starting to come in. It's fun to be here to see the garden progress!

— Diane Wilson

Wine Club Update

A NOTE FROM DEE

We hope all is well and you are healthy and safe during this time of craziness! The Wilson team are all doing great and we are learning to adjust to the new protocols and safety standards set into place. Although things are forever changing, we're doing our best to stay upbeat and optimistic.

With the new reservation system set into place, it has been refreshing to see some familiar faces. Without our wine club members, it would be hard to keep a smile on our faces! For that, we thank you!

To those of you whom have not been able to visit and have had to cancel your trip to Wilson Winery, we want you to know, you are truly missed. The highlight of my day is when you call in and I get to have a personal conversation with you. It makes my day, and one day I look forward to putting a face to your voice and name.

We are excited about the 2018 Vintage and cannot wait to share these wines with you! Since we are all spending a lot of time at home, we thought it would be fun to share a recipe we've paired with one of your wine club wines and it is delicious!

The Wilson Family and team want you all to know how much we've appreciated your support during these crazy times. You truly are amazing! Cheers to better days ahead accompanied by excellent wine!

COVID-19 & WINE CLUB SHIPMENTS

We have great news regarding all future wine club shipments! All wine clubs will process as normal. We are thrilled and cannot wait to share the 2018 Vintage with you! It truly is fantastic!

A note regarding shipping: The shipping carriers are about a week behind in deliveries. Thank you in advance for your patience as this is out of our hands. We plan to ship temperature control though-out September and October to those states who showcase high temperatures.

A note for pick-up members: Your wine will be ready to pick-up the day after your club is charged. The tasting room will be open between the hours of 11-4pm daily. We ask that you wear your mask and wait outside the tasting room doors for someone to greet you. We will then gather your information and retrieve your wine. If you are interested in a tasting, you will need to make a reservation at www.wilsonwinery.com. Your wine club code is COYOTE.

— Dorothy "Dee" Albrighton
Wine Club Manager

CLUB WILSON



Bon Appetit

SMOKED PAPRIKA-RUBBED STEAKS WITH VALDEON BUTTER



INGREDIENTS:

4 large garlic cloves, thinly sliced
1/2 tablespoon kosher salt
1 tablespoon Pimentón de la Vera (smoked Spanish paprika)
Pinch of cayenne
Pinch of dried oregano
1/4 cup extra-virgin olive oil
Four 10-ounce rib-eye steaks, about 1 inch thick
4 tablespoons unsalted butter, softened
1 tablespoon finely chopped shallot
1 scallion, dark-green part only, finely chopped
2 ounces Valdeón or other intense and creamy blue cheese, crumbled (1/3 packed cup), at room temperature

Step 1

On a work surface, using the flat side of a chef's knife, mash the garlic to a paste with the salt. Scrape the garlic into a small bowl. Stir in the paprika, cayenne and oregano. Gradually stir in the olive oil. Spread the mixture on a large platter, add the steaks and turn to coat, rubbing in the marinade. Let stand at room temperature for 1 to 4 hours or refrigerate overnight.

Step 2

Meanwhile, in a medium bowl, mash the butter with the shallot and scallion. Stir in the Valdeón. Scrape the blue cheese butter onto a sheet of plastic wrap and pat it into a 4-inch log. Wrap and refrigerate until firm, at least 30 minutes.

Step 3

Light a grill or preheat a grill pan. Scrape some of the marinade off the steaks and grill over a medium-hot fire, turning once, about 8 minutes for medium-rare meat. Slice the butter 1 inch thick, set a pat on each steak and serve.

RECOMMENDED PAIRING: 2017 Dorothy's Syrah






BARREL CLUB RE-ORDER FORM

September 2020



Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 25% and 1¢ ground shipping on case re-orders. Mix & match!

RE-ORDER DEADLINES Pick-up: September 30 | Ship: October 15

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2017 Dorothy's Syrah	\$36 \$432	\$27 \$324	
2018 Molly's Zinfandel 	\$44 \$528	\$33 \$396	
2018 Treborce Reserve Zinfandel 	\$60 \$720	\$45 \$540	



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Total Bottles _____

WINE CLUB RE-ORDER INFORMATION

NAME _____

EMAIL _____ PHONE _____

PLEASE USE CREDIT CARD ON FILE ☐ YES ☐ NO IF NO, PROVIDE CC# _____

PLEASE SHIP TO ADDRESS ON FILE ☐ YES ☐ NO EXP. _____

IF NO, ALT. SHIPPING ADDRESS _____

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