

CLUB WILSON



# BARREL CLUB

*December 2020*





# Fall Allocation



## 2017 COYOTE RESERVE CABERNET SAUVIGNON | Retail: \$54

Artist Collection, Dry Creek Valley

Deep ruby in the glass, this wine is intriguing upon first encounters. Offering expressive aromatics of peppery cassis and eucalyptus followed by the fresh smell of cedar. The palate is filled with notes of blackberry fruit leather and umami that seamlessly lead to tannins that coat the mouth with a warm, sweet and savory finish. The beautiful intensity of fruit and supple evolved textures make this an age-worthy yet approachable wine.

Composition	82% Cabernet Sauvignon, 12% Syrah, 6% Petite Verdot
Oak Aging	30 months on 30% new French Oak
Cellar	0 to 10 years
Production	14 barrels



## 2018 MCCLAIN PRIMITIVO | Retail: \$44

Grower Series, Alexander Valley

This bright, medium-bodied Primitivo abounds with aromas of fresh cracked pepper, raspberry, pomegranate and a hint of blueberry. The exquisite nose is followed by flavors of cola, baking spices, fresh strawberry, and clove. A full-bodied mouthfeel accented by juicy acidity and traces of orange zest on the finish.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	22 months on 25% new French Oak
Cellar	0 to 8 years
Production	24 barrels



## 2018 ELLIE'S OLD VINE ZINFANDEL | Retail: \$40

Estate Collection, Dry Creek Valley

Deep garnet in hue, this Zin brings the best of both worlds with fruit and spice. Baking spices come forward upon first whiff, with a light tobacco and blackberry to follow. The palate is focused on fruit with notes of boysenberry, currant, and touch of tart raspberry. Offering a warm and silky mouthfeel, silky tannins and minimal acidity lend to easy drinking with this beautiful Old Vine Zin!

Composition	91% Zinfandel & 9% Petite Sirah
Oak Aging	18 months on 23% new French Oak
Cellar	0 to 7 years
Production	22 barrels



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# Diane's Update

What a crazy fall. In the beginning of August, I was slowly working my way through bottling, as the supply chain had been backed up and we were behind. Supplies from Europe had been delayed, like the capsules. Corks come from Europe, and the glass was also delayed! The trouble is that once you get behind by three or four weeks, it just keeps backing up! The last things I bottled were the Reserve Zinfandels, the Sonoma County, Dry Creek Valley, and the Three Dog Zinfandels. I ran analysis and tasted through all of last year's wine to get a feel for the '19 vintage wines. As for the '18's, I'm happy with everything that we've bottled.



This year we had been having a pretty nice growing season, then all that changed. That late rain in May, combined with the fairly cool July was good, and I was looking at nice, long hang time. Then came several bouts of intense heat, a lightning storm, fires, evacuations and ongoing smoke.

Because of Covid-19, we didn't go to Canada this year, so we had been spending much more family time together, doing meals together, etc. Phoebe, my granddaughter, likes the diversion! We have not been going out to eat and are certainly thinking twice about any type of big groups. Basically, we have a small bubble and were doing lots of eating outside.

Then came the odd electrical storm in the middle of August, and lightning could be seen all over the Bay Area. The LNU Lightning Complex fires started, with the Walbridge fire starting near our vineyards at Warm Springs Ranch. Ken was on a tractor up there cutting fire lines for a couple of days. The winds made the fire spread quickly, but they were able to save the vineyard worker housing and the pumping station with firebreaks. We were evacuated from our house at the Pezzi King estate for a week and a half, and although the fire came to within 1/2 mile, our area was missed by the flames.

The Warm Springs Ranch vineyards were all singed, and our Chemise Vineyard actually burned. No fruit was taken in from these areas, and some vineyards will need replanting. As for the rest of the fruit, it's in and in record time this year! We are lucky that the jamnier build of Zinfandel seems more resistant to smoke taint. I sent in many micro-ferment samples to the lab to test for smoke taint. On top of that, I asked two unaffiliated professional tasters to come in and go through my fermentations, and happily, they corroborated what my nose was telling me, and found no smoke taint in any of the batches. I am confident in the fermentations I now have going on. What we are tasting is bright, fruity, and tasting great.

The 2020 vintage will be a smaller vintage due to heat as well as fire losses, but we have been able to purchase some extra tonnage from our awesome growers. At this point the quality of everything remaining seems very good, and I am convinced that all will be well.

— Diane Wilson  
Proprietor & Winemaker

# Wine Club Update

## A NOTE FROM DEE

Hello loyal wine club members and friends! Let's start off by saying, "WOW", a lot has happened around Wilson since your last newsletter in September! I am sure you are all wondering how we are doing with the fires that surrounded us these past few months. The most important thing to know is, we are all safe and our wineries are all still standing. I'd like to say, "I do believe the wine gods were with us" as this could have been far worse than it ended up being. We are extremely grateful to our fire fighters and first responders. With the fire season at an end, we finally have some fresh, crisp air accompanied by chilly weather. The leaves on the vines are changing color as they begin to drop and go into hibernation. It's truly a beautiful sight to see.

With the chilly weather fast approaching, we've been busy purchasing outside heaters and tents for your warmth and comfort while on your visit to Wilson during the Fall and Winter months! You might even see a warm Wilson logo blanket for purchase for your added warmth and comfort!

Our team is also busy preparing for the upcoming holidays! Soon, we can say, "It's beginning to look a lot like Christmas at Wilson Winery!" This year we will have a freshly decorated tree and holiday decorations to help put everyone in the holiday spirit! Join us for some holiday cheer alongside excellent wine. We guarantee you will leave feeling warm with an abundance amount of holiday joy!

The Wilson team would like to wish you and your loved ones near and far, a wonderful holiday season full of many blessings, delicious food, accompanied by excellent wine!

Cheers to a brighter 2021 full of good health, prosperity, fun adventures accompanied by excellent wine!

## COVID-19 & WINE CLUB SHIPMENTS

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.

A note for pick-up members: Your wine will be ready to pick-up the day after your club is charged. We ask that you wear your mask when visiting the winery. 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](http://www.wilsonwinery.com). Your special code is COYOTE.

— Dorothy "Dee" Albritton  
Wine Club Manager

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# Bon Appetit

## PORCINI-CRUSTED LAMB CHOPS WITH ROSEMARY-GARLIC EMULSION



### INGREDIENTS:

- 1 ounce dried porcini mushrooms
- 1 1/2 cups fresh bread crumbs
- 1/3 cup grated Parmigiano-Reggiano cheese
- 1 tablespoon chopped fresh flat-leaf parsley
- Kosher salt, to taste, plus 1 teaspoon
- Freshly ground pepper, to taste
- 2 racks of lamb, each with 8 ribs, about 2 1/2 pounds total, Frenched
- 3/4 cup plus 2 tablespoons olive oil
- 1 garlic clove
- 1 tablespoon red wine vinegar
- 1 cup fresh flat-leaf parsley leaves
- 1/2 cup fresh mint leaves
- 1/3 cup fresh rosemary leaves

### Step 1

In a blender, process the dried porcini mushrooms into a fine powder. Transfer 3 Tbs. of the porcini powder to a bowl (reserve the rest for another use). Add the bread crumbs, cheese and chopped parsley to the bowl, and season with salt and pepper. Season the racks of lamb with salt and pepper. Let stand at room temperature for 1 hour. Preheat an oven to 375°F.

### Step 2

Drizzle each rack of lamb with 1 Tbs. of the olive oil, rubbing it evenly over the meat. Coat the lamb with the bread crumb mixture, pressing so it adheres.

### Step 3

Heat an 11-inch nonstick grill pan over medium-high heat. When the pan is just smoking, lightly spray with nonstick cooking spray. Add the racks of lamb and sear, turning once, until well browned, 1 to 2 minutes per side. Transfer the pan to the oven and roast until an instant-read thermometer inserted into the thickest part of the racks, away from the bone, registers 130°F for medium-rare, 20 to 25 minutes, or until done to your liking. Transfer the racks to a carving board, cover loosely with aluminum foil and let rest for 15 minutes.

### Step 4

Meanwhile, in a blender, combine the 3/4 cup olive oil, the garlic, vinegar, the 1 tsp. salt and pepper, to taste. Blend on high until well combined, about 1 minute. Add the parsley, mint and rosemary leaves and pulse, scraping down the sides of the blender occasionally, until the herbs are chopped. Pulse less for a chunkier consistency and more for a smoother consistency.

Carve the racks into individual chops and arrange on a warmed platter. Pass the sauce alongside. Serves 6.

**RECOMMENDED PAIRING:** 2018 McClain Primitivo

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## BARREL CLUB RE-ORDER FORM

December 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 DEADLINE:** January 31

Varietal	Retail Bottle   Case	Re-order Bottle   Case	Qty
2017 Cabernet Reserve Cabernet Sauvignon 	\$54   \$648	\$41   \$486	
2018 McClain Primitivo 	\$44   \$528	\$33   \$396	
2018 Ellie's Old Vine Zinfandel	\$40   \$480	\$30   \$360	



= Member Exclusive Wines



= Award-Winning Wines

Total Bottles \_\_\_\_\_

### WINE CLUB RE-ORDER 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: \_\_\_\_\_

CLUB WILSON | EMAIL [dorothy@wilsonwinery.com](mailto:dorothy@wilsonwinery.com)

PHONE 707-433-4355 | TOLL FREE 800-433-4602 | FAX 707-433-4353

1960 Dry Creek Road, Healdsburg CA 95448 | WEB [wilsonwinery.com](http://wilsonwinery.com)



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