



WILSON
OF DRY CREEK

BARREL CLUB
May 2019



A Note from Diane

Bud break is late this year! It began at the end of March, but it's been cold and rainy and has now slowed down. Although we are having sun as I write, we are having strong cold winds as well, so I'm glad the new shoots are small enough to remain unbroken! Buds on Chardonnay up here are an inch or two high, and the Zin is just barely just leafing out. Nights are cold, and a high of 70* seems warm right now. I don't think the temperatures will affect the quality of harvest—just delay it this year. If we keep having cold, then the fruit will set late. It's too early to tell what's going to happen this year for sure, but I'd say we are certainly not getting an early harvest!

With the amount of rain we've received, the vines are the most well-watered they've been in quite a few years. They are certainly going into the growing season with good water supply. Last year's harvest was good, but several previous years were pretty marginal. We might be back to bigger crops this time around, as long as we have the grapes set properly. A normal to bigger crop this year would be my guess. But there is a long way until September or October...!

I have to say those drought years made for smaller crops and really intense fruit, so we'll just have to see what comes. The fruit was able to get nice hang time this last year, and I hope we'll get the same again, but it depends on what July-Aug-Sept will do for ripening. Of course we'd like a beautiful warm summer, but we haven't had a cold summer for quite a while, so we'll see. We are now picking in September for Zin. Before, only a few vineyards came in before October, and a "late" year was more the average. It seems that whatever happens in the previous few years becomes the new norm, as we forget!

On the winemaking front, I made the Late Harvest it into a Port-style wine. The Zin from Carl's Vineyard was an incredibly sweet late harvest, so I made the decision to make it into Port. The higher level of alcohol will cut the sweetness of this wine. For this vintage, I used brandy from Jaxon Keys, which was aged in French oak barrels, with not too much new oak. They do a darker toast for brandy barrels and it helps give great color and adds smoky notes. Brandy barrels are large, at 92 gallons. I'll be bottling 100 or so cases next year in 375ml bottles. It will be something to look forward to!

I'm getting ready for our estate wine bottling now, doing all the estate Zins, as well as the Petite Sirah and Syrah, starting Monday. This is my first set of bottling for the year, which will run over the next three weeks. I will be bottling over 25,000 gallons of wine, making around 8600 cases. After our next event, Passport to Dry Creek Valley, I'll be bottling the Grower's Series.

In regards to our family, Molly is turning 14 years old, and is now on a special kidney diet. She ran 6 miles with me the other day and did just fine. She can still run well, but I make sure it's only on a cool day. I think she'd rather go on a two mile run, but it's good to keep up her condition so she ages gracefully.

Phoebe, my granddaughter, is doing great, growing and progressing after her three months early entry to the world. She is doing wonderfully, and so far so good on her development. We love having a baby in the family!

We appreciate your club membership.
Cheers, from our cellar to yours!

—Diane Wilson & the Wilson Team

Award-Winning Wines included in May Club Shipment:

2014 Roger's Fault

2016 D. Rafanelli RSV Petite Sirah - *Wine Club Only*

2016 Sawyer Zinfandel - *Wine Club Only*

SAVE THE DATE

June 15th

Club Wilson Summer Party

July 19th - 21st

WAW White Water Rafting
Weekend

July 27th

WAW Grilling Showdown

CLUB WILSON

Barrel Tasting 2019

This year's Barrel Tasting event, put on by WineRoad, our very active and local winery organization, was held on the weekends of March 2-3 and 9-10, and, incredibly, was the event's 42nd anniversary. As WineRoad says, "Barrel Tasting is not a food pairing or themed event. It's all about the WINE." We embrace this concept at Wilson, and were excited to offer our barrel samples of upcoming vintages. Our wines that we chose to showcase this year included the 2017 Buzz Zinfandel, 2017 Ellie's Zinfandel, 2017 Tori Zinfandel, 2017 Treborce Zinfandel, & 2017 Sawyer Zinfandel.



Non-Club members were able to purchase futures at a 25% discount and Club members received a whopping 35% off cases for planning ahead! In a new offer this year, club members were also able to pre-purchase the 2017 Snake Patch by Grower Doug Rafanelli, which will only be made available to Wine Club members.

Although we saw about 300 people per weekend, all Wilson Winery visitors were able to taste through the barrel samples, choose their favorite wines, and have a fantastic time doing so. We're already looking forward to seeing you all next year!

Successful Spring Winemaker's Luncheon at Valette Features Estate Wines

On March 23rd you could find Diane Wilson at one of her favorite Healdsburg restaurants, Valette,

accompanied by fifty-two Wine Club members and her husband, Ken Wilson, at her side. As everyone enjoyed their meals, Diane briefly touched on the highlights of the five Zinfandels and one blend, their Wilson Family Red, that she and Chef Dustin Valette had chosen to pair with the food.



Sticking with meat dishes to set off the wines, Diane says that she never has to worry about the creations that Dustin comes up with for her. "Dustin does such an amazing job; his food pairs with my wine so well."

To start the luncheon, everyone was welcomed with a taste of the refreshing 2017

Sauvignon Blanc. As the featured hors d'oeuvres of wild mushroom velouté, house-made salumetti & Bohemian cheese, and American Kobe beef tartar were served, the 2016 Nolan, 2016 Carl's and 2016 Wilson Family Red made the rounds. Once all guests were seated, the first course was a seared buffalo loin carpaccio, served with the 2016 Tori Zinfandel. Next came a Liberty Farms duck breast and its compliment: the day's featured wine, the 2016 Sydney Reserve Zinfandel. Last on the main course agenda was the Charred American Kobe Duo, which showcased the low-production cult Zinfandel, the Wilson Duetto.

A surprise addition of the 2015 Ellie's Petite Sirah was paired with Valette's signature dessert, ItsNotA Snickers Bar, which Diane called a "great pairing". Although it was a bit of a grey day outside, the atmosphere inside was one of joviality and celebration, with good times, good wine and good food being had by all!



April Brings...Passport to Dry Creek Valley!

For the special 30th anniversary of Passport to Dry Creek Valley, Wilson Winery will be linking our upcoming Tahitian Winemaker's cruise to our Passport theme this year: South Pacific Luau!



A staple springtime event in our area and sponsored by Winegrowers of Dry Creek Valley, this much-anticipated occasion offers access to over 40 participating wineries. We at Wilson will be pairing our renowned Zinfandels with Polynesian style pork and rice dishes, as well as music and fun activities.

Says Winemaker Diane Wilson, "Because we're doing the Tahiti Cruise this year, we decided on the Polynesian/Pacific/Luau theme. Tahiti has a long rich history of food and celebration, and we're excited to bring that tradition to our Passport event this year!"

Guests may also sign up for two optional prelude events:

Winemaker Lunch with Diane Wilson, offered Friday April 26th from 11am-2pm. This is a 3-course meal by chef Lisa Boisset from The Cook and the Drummer, paired with Wilson Winery favorites. Sign up at <https://www.drycreekvalley.org/events/prelude-passport/>

You can also join our Passport reception the evening of Friday the 26th from 6pm-8pm at the winery. Food, live entertainment, dancing, a photo booth and a costume contest will all be part of the festivities. The only thing missing is you! RSVP for your spot with cortney@wilsonwinery.com.

Summer Wine Club Celebration

As a fun benefit to wine club members, we are offering a new event; Summer Wine Club Celebration. Scheduled for June 15th at Wilson Winery, plan for a fun day from 11am – 5pm.

Grab your ringside seat on the patio and prepare to be entertained by 5 live bands throughout the afternoon. Be sure to wear your dancing shoes! This event's food will be catered by TIPS Roadside: Tri-Tip Trolley and Wine Country Comfort Food. Event tickets are \$99 per person. This includes your food and one drink ticket, with a stemless signature Wilson logo glass to take home with you. Wine specials will be offered for the day!

Please contact cortney@wilsonwinery.com for reservations and purchase.

Cheers!



Angie Malinski & Cortney Marshall

Club Wilson

Find us on Social Media for updates & news!

 Wilson Winery

 @wilsonofdrycreek

Barrel Club Featured Wines

Did you like these wines?

Order any of these wines by May 31 (or June 15 for ship members) and receive an additional 10% savings making your total savings 25% on a case and 1¢ ground shipping on case reorders! You can mix and match. See Wine Club Order Form. Club shipment includes one bottle of each of the following wines:

2014 Roger's Fault

273 Cases Produced

Estate Grown, Sonoma County

A gorgeous brick color, this Bordeaux-style blend offers up a strong nose that is rich and fruity, with cassis and rose coming through, blended with a lovely earthiness. On the palate, this full-bodied wine shows off with cassis, blueberry and dusty rose components. It also has an astonishing buttery creaminess, offering opulent butterscotch notes. A satisfying blend, this wine is food friendly but is delectable on its own.

Pair with black truffle fresh ricotta ravioli with heirloom tomato sauce and Italian sausage.

Retail Case Price: \$432 | Club Case Price: \$367.20

Reorder Case Price: \$324

2016 D. Rafanelli Reserve Petite Sirah - Club Wilson Only

124 Cases Produced

Grower's Series, Dry Creek Valley

Gorgeous even legs show off the thick rich plum color, glinting with amethyst highlights. On the nose, a bouquet of floral notes show off with hyacinth, freesia and jasmine, with some lovely grapey French vanilla bringing up the end. The palate offers strong tannins, with robust spices. The overall fruit component shows light berry notes with earthy notes. Underpinnings of French vanilla trickle through as the wine opens up.

Try this luscious wine with a well-marbled smoked brisket with crispy sweet potato tater tots.

Retail Case Price: \$600 | Club Case Price: \$510.00

Reorder Case Price: \$450

2016 Sawyer Zinfandel - Club Wilson Only

447 Cases Produced

Estate Grown, Dry Creek Valley

Deep crimson nectar fills the glass while evenly spaced legs hint of what's to come. With raspberry and cinnamon on the nose, mellow aromas of forest and eucalyptus come through as it opens. Smooth in the mouth, this Zin delivers a great, full feel, with lingering light berry flavors to savor.

Pairing: Gorgeous duet with linguini with hot Italian sausage and a side of broccoli rabe.

Sonoma County Harvest Fair - **Double Gold**

San Francisco Chronicle Wine Competition - **Gold Medal**

Retail Case Price: \$504 | Club Case Price: \$428.40

Reorder Case Price: \$378



MAY 2019




BARREL CLUB ORDER FORM



Reorder any of your club shipment wines and receive an additional 10% off.
Total savings is 25% and 1¢ ground shipping on case reorders. Mix and match.

REORDER DEADLINES Pick-up: May 31 | Ship: June 15

 Denotes current shipment wine.

| VARIETAL | RETAIL PRICE | BARREL CLUB PRICE 15% DISCOUNT | CLUB REORDER SPECIAL 25% DISCOUNT 1¢ CASE SHIPPING | QUANTITY | TOTAL PRICE |
|---|--------------|-----------------------------------|--|-----------------|-------------|
| WHITES | | | | | |
| 2017 Reserve Chardonnay | \$38.00 | \$32.30 | | | |
| 2018 Sauvignon Blanc | \$29.00 | \$24.65 | | | |
| 2018 Summertime White | \$22.00 | \$18.70 | | | |
| PETITE SIRAH | | | | | |
| 2015 Ellie's Petite Sirah | \$38.00 | \$32.30 | | | |
| 2015 Rockpile Petite Sirah | \$50.00 | \$43.50 | | | |
|  2016 D. Rafanelli RSV Petite Sirah - Club Wilson Only | \$50.00 | \$42.50 | \$37.50 | | |
| SPECIALTY REDS | | | | | |
|  2014 Roger's Fault | \$36.00 | \$30.60 | \$27.00 | | |
| ZINFANDEL | | | | | |
| 2016 Carl's Zinfandel | \$42.00 | \$35.70 | | | |
| 2016 Cypress Ridge Zinfandel | \$42.00 | \$35.70 | | | |
| 2016 Molly's Zinfandel | \$42.00 | \$35.70 | | | |
|  2016 Sawyer Zinfandel - Club Wilson Only | \$42.00 | \$35.70 | \$31.50 | | |
| 2016 Sydney Zinfandel | \$42.00 | \$35.70 | | | |
| 2016 The Terraces Zinfandel | \$36.00 | \$30.60 | | | |
| 2016 Tori Zinfandel | \$42.00 | \$35.70 | | | |
| 2016 Treborce Zinfandel | \$42.00 | \$35.70 | | | |
| RESERVE ZINFANDEL | | | | | |
| 2016 Buzz Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Carl's Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Florence Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Rockpile Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Sawyer Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Sydney Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Thomas Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| 2016 Tori Reserve Zinfandel | \$60.00 | \$51.00 | | | |
| | | | | SUBTOTAL | |
| | | | | SHIPPING | |
| | | | | TAX | |
| | | | | TOTAL | |

NAME _____

EMAIL _____ PHONE _____

PLEASE USE CREDIT CARD ON FILE ☐ YES ☐ NO

PLEASE SHIP TO ADDRESS ON FILE ☐ YES ☐ NO

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