

CLUB WILSON



CASK CLUB

November 2020



Fall Allocation

2018 HEARTLAND ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Vibrant bursts of sugar plum and boysenberry interweave with a savory freshness. Head-turning aromas of sage and star anise prepare you for the palate. Flavor components of dried herbs and candied blackberry bring together the core of this wine. Polished tannins and a bright acidity linger on the finish making it pure satisfaction.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	19 months on 24% New French Oak
Cellar	0 to 5 years
Production	16 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 6 years
Production	18 barrels



2018 SAWYER ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

This powerful benchland Zinfandel is full of exotic spices. Untamed aromas of raspberry, blackberry, and clove followed by subtle earthy notes. The flavors mimic the nose with additions of currant and star anise. The palate is structured with medium acidity and velvety tannins that coat the mouth.

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	18 months on 25% New French Oak
Cellar	0 to 7 years
Production	18 barrels

2018 TORI ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

Glints of purple, red, amber and violet all catch rays when this spicy wine is twirled in a sun-filled glass. Jammy and spicy on the nose, fruit scents of sweet raspberry, thicket-ripened blackberry, and buttery cranberry come forward, along with a hint of caramel. With moderate tannins and good acidity, this Zin is less jammy and more elegant than the nose would lead you to believe and showcases a lovely vanillin creaminess.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 23% new French Oak
Cellar	0 to 7 years
Production	22 barrels

2018 WEDDING CAKE ZINFANDEL | Retail: \$44

Estate Collection, Alexander Valley

An expressive crimson Zinfandel that has an intense bouquet of dried cherry, huckleberry and all-spice. Delicious flavors of fresh blackberry and blueberry make their way onto the palate. These powerful fruits are grounded by hints of brambleberry and oak. The finish is clean and pure with a refined elegance, making it a perfect wine to celebrate with on your special day.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	18 months on 25% new French Oak
Cellar	0 to 5 years
Production	16 barrels



2018 ROCKPILE VINEYARDS ZINFANDEL | Retail: \$62

Rockpile Collection, Rockpile

The nose opens with wild black raspberry and warm baking spices. Developing aromas of cassis, sandalwood, and fresh wood shavings escape the glass. Vanilla and sugar plum dominate the palate with full, ripe tannins and balanced acidity. Flavors of blackberry jam, clove, and fresh tilled earth blend together on the palate with a dark sweetness and long, persistent finish.

Composition	90% Zinfandel & 10% Petite Sirah
Oak Aging	18 months on 35% new French Oak
Cellar	0 to 7 years
Production	13 barrels



= Member Exclusive Wines



= Award Winning Wines

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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 jammier 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 our loyal wine club members and friends! Let's start off by saying, "WOW", it has been quite the year with lots happened since your last newsletter in April! 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 the 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 nearing an end, we look forward to fresh crisp air and chilly weather. The leaves on the vines are starting to turn color and fall off. It's truly a beautiful site to see. I am not sure about you, but we are all ready for a warm Fall dish accompanied by our favorite Wilson wine!

With this year being full of changes and challenges, we are staying 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 delish. 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

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. Your wine club code is COYOTE.

— Dorothy "Dee" Albritten

Wine Club Manager

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Bon Appetit

SPICED PUMPKIN AND LAMB TAGINE



INGREDIENTS:

2 medium Red Kuri pumpkins
3 tablespoons plus 1/4 cup olive
Kosher salt, to taste
2 teaspoon granulated honey
1/4 cup canola oil
1 1/2 pounds ground lamb
3 tablespoons tagine spice
1 tablespoon harissa spice
1 tablespoon Saigon cinnamon
1 tablespoon tomato paste
4 garlic cloves, chopped
1/2 yellow onion, thinly sliced
1 carrot, peeled & cut in to rounds
1/4 inch thick
1 1/2 cups Yukon Gold potatoes
(1/2 inch dice)
1 cup diced tomatoes (1/4 inch dice)
8 dried apricots, chopped
8 dried dates, pitted & chopped
3 cups vegetable broth
Steamed rice for serving

Step 1

Preheat an oven to 400°F.

Cut off the top one-third of each pumpkin; reserve the tops. Remove and discard the strings and seeds from the pumpkins. Rub the inside of each pumpkin with 1 Tbs. olive oil, and season each with salt and 1 tsp. granulated honey. Wrap the pumpkins separately in aluminum foil and place on a baking sheet. Rub the flesh side of the pumpkin tops with 1 Tbs. olive oil and season with salt; place, flesh side up, on the baking sheet. Roast until the flesh is tender, about 15 minutes for the tops and about 1 hour for the whole pumpkins. Remove from the oven and cover loosely with foil.

Step 2

When the pumpkins are just cool enough to handle, scoop out 1/2 cup flesh from each one and place in a blender. Add the 1/4 cup olive oil, cover and blend on high until completely smooth. Set the pumpkin puree aside.

Step 3

In a 6-quart deep sauté pan over medium-high heat, warm the canola oil. Add the lamb and cook, stirring occasionally, until well browned, 8 to 9 minutes. Add the tagine spice, harissa spice and cinnamon and cook, stirring constantly, for about 2 minutes. Add the tomato paste and garlic and cook, stirring constantly, for about 1 minute. Add the onion, carrot, potatoes, tomatoes, apricots, dates and broth. Bring the mixture to a simmer, then reduce the heat to medium-low. Cover and simmer until the carrot and potatoes are tender, about 20 minutes. Add the pumpkin puree and gently fold in until combined. Season with salt.

Step 4

Place the pumpkins on a large platter, ladle some of the lamb mixture into the pumpkins and cover with the tops. Ladle the remaining lamb mixture into a serving dish. Serve immediately with steamed rice. Serves 6.

RECOMMENDED PAIRING: 2018 Heartland Zinfandel

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CASK CLUB RE-ORDER FORM

November 2020



Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 30% and 1¢ ground shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: December 31

Varietal	Retail Bottle Case	Re-order Bottle Case	Oty
2018 Heartland Zinfandel 	\$42 \$504	\$29 \$353	
2018 Molly's Zinfandel  	\$44 \$528	\$31 \$370	
2018 Sawyer Zinfandel	\$42 \$504	\$29 \$353	
2018 Tori Zinfandel	\$42 \$504	\$29 \$353	
2018 Wedding Cake Zinfandel  	\$44 \$528	\$31 \$370	
2018 Rockpile Vineyards Reserve Zinfandel 	\$62 \$744	\$43 \$521	



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Total Bottles _____

WINE CLUB RE-ORDER INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: ☐ YES ☐ NO

ALT. SHIPPING ADDRESS:

CITY/STATE/ZIP: _____

PLEASE USE CREDIT CARD ON FILE: ☐ YES ☐ NO

IF NO, PROVIDE CC #:

EXP: _____ CVV#: _____

BILLING ZIP: _____

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