

CLUB WILSON



# CASK CLUB

*April 2021*



# Spring Allocation

## 2017 COYOTE RSV 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 Sauv, 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% Primitivo & 4% Petite Sirah
Oak Aging	22 months on 25% New French Oak
Cellar	0 to 8 years
Production	24 barrels



## 2018 CARL'S ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

A lovely deep violet in the glass, with long timeless legs. Juicy dark fruits and cocoa greet the nose framed by supple notes of currant. A pairing of bright and dark fruits simultaneously dance across the palate. A second wave of candied blueberry and star anise show that this wine can go the distance in the cellar, further developing its versatile and concentrated body.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 24% New French Oak
Cellar	0 to 7 years
Production	20 barrels



## 2018 FORCHINI OLD VINE ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Deep garnet with a ruby hue, this wine has a prominent bouquet of ripe raspberry, Bing cherry and holiday spice followed by a glimpse of nutmeg. The palate is expansive and energetic and is filled with tart cherry, rhubarb, blueberry and forest floor. Showcasing concentration and elegance with a sweet and tart balance, this wine has medium acidity with supple tannic structure.

Composition	97% Zinfandel & 3% Petite Sirah
Oak Aging	18 months on 24% New French Oak
Cellar	0 to 6 years
Production	17 barrels



## 2018 NOLAN ZINFANDEL | Retail: \$40

Estate Collection, Dry Creek Valley

Extremely aromatic, classic scents of blackberry pie, vanilla and beautiful floral notes fill the nose. The flavor profile is rich in texture with long focused flavors of black raspberry, bay leaf, cassis, leather, and baking spices. With time in the glass, the tannins and structure of this youthful Zinfandel become rounder and more pronounced.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 20% New French Oak
Cellar	0 to 7 years
Production	22 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
Cellar	0 to 7 years
Production	21 barrels



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# Diane's Update



Since I last filled you in on what's been going on here at Wilson, I feel like not that much has changed! In the cellar we've just finished all the rack and returns, along with the analysis on the 2020 wines. As we get the analyses finished, happily, we have not detected any trace of smoke. The 2020 Zins are all the big, jammy, California-style Zins Wilson is known for, and since that style is what is least susceptible to smoke taint, we are certainly maximizing that profile this year!

I'm also in the process of signing off on all the labels, which is a big job. There are lots of wines, thus many, many labels, both fronts and backs, and they all must have the proofs from the printer looked over. Even so, we miss things sometimes!

I have started ordering bottling supplies to get that rolling. We will start bottling in end of February for Matrix, and then move over here in March to do the Wilson wines. This year I'll be doing small, successive bottlings, instead of massive ones! That should make it much easier for me. In preparation for bottling, I have been working on the blends, with Victoria helping me. We hope to get those solidified soon. As usual, the Rockpile wines are again a standout.

This past year was kind of crazy, and I want to plug our cellar guy, Juan, whom many of you know. He has been truly amazing. He has stepped up to the plate all through this last harvest and is the only cellar help that I have for Wilson, so has his work cut out for him. He has been with me for something like fifteen years now!

The vineyards are doing fine, we just keep hoping for rain. We are pruning now and assessing how severe the fire damage was in the vineyards that were the edge of the burn zone, like up at Warm Springs. At Chemise, a percentage of the vines were actually killed, maybe up to 25%. Vines are generally resilient, and vineyards commonly act more like firebreaks. Usually, a fire will just singe the outside edges of a vineyard, and not go through. We prune by vineyard, not by varietal, so the crew is making their way through. The last vineyards pruned are those up by Cloverdale, just to give them some extra frost protection. If we prune them the beginning of March, we can push bud break back about two weeks, giving them some protection from a late cold snap. This area generally has the coldest temperatures.

We bought an 80-acre property in Alexander Valley, with about 15 acres of Cabernet, so we will be adding that fruit to the portfolio. The property had some wildfire damage from the 2017 fires, so we are doing some timber clean-up on the property now.

As for the Wilson's, we had a very mellow holiday just with the family. Getting together with our granddaughter is always a little ray of sunshine. We did go to our house in Mexico for a week for a change of scenery in January. We kept to ourselves, I ran a bit, and we both greatly enjoyed the change of scenery. We are going to redo the kitchen down there, so it was good to look over the situation and make some decisions for the renovation.

Although 2020 was a tough year, we are hopeful for a better 2021, and look forward to seeing some of you here at Wilson this year as things slowly open back up!



— Diane Wilson  
Proprietor & Winemaker



# Wine Club Update

## A NOTE FROM DEE

Hello and Happy Springtime! We 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 bright and healthier days in 2021. With the restriction starting to lift, we are looking forward to seeing you in the near future as you start to plan your vacation to Wine Country! We can't wait to see you all! I am personally looking forward to traveling this year to a fun and exciting destination!

Spring has sprung in wine country and this is by far my favorite time of the year! For the past month here in Dry Creek Valley the weather has been mostly beautiful with 60/70 degree temperatures! Spring-time in wine country is picturesque and absolutely breathtakingly beautiful. The vines are coming out of hibernation and the mustard between the vines are in full bloom. Did you know, the mustard planted in between the vines is not only eye-catching, but once it starts to die off, it is tilled into the soils and works a natural pesticide to help protect the vines from harming insects. **The mustard also adds nutrients to the soils. We are patiently waiting for bud break and should see it any-day now!** If you've not had the chance to experience wine country in the Spring, I highly suggest doing so at least once!

We have exciting news! Are you ready, hold on, drum-roll please..... We are beyond excited to announce that we will be hosting an event on the March 19, 20, and 21! It has been an entire year since our last event, and we are over-the-top thrilled! We hope you can make it! If you are not able to attend, don't fret, we have future dates in the works so keep an eye out for emails and social media postings soon!

## UPCOMING EVENT | WINE ROAD - WINELOVE WEEKEND

March 19-21, 2021

A new twist on Winter Wineland - tickets are available for purchase through Wine Road.  
Reservations are required for this event.

On a final note, I hope you have enjoyed the recipes I've added to the newsletters this past 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](mailto:dorothy@wilsonwinery.com) or by phone at (707) 433-4355.

- Dorothy "Dee" Albritten  
Wine Club Manager

## COVID-19 & WINE CLUB SHIPMENTS

**SHIPPING MEMBERS:** Your club is due to ship out on Monday, April 5th. If you have any changes to your shipping address, be sure to update no later than Friday, April 2nd.

**PICK-UP MEMBERS:** Your club will be ready to pick-up starting April 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 April 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, visit our website at [www.wilsonwinery.com](http://www.wilsonwinery.com) 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

## BAKED RIGATONI WITH FENNEL, SAUSAGE & PEPERONATA



### INGREDIENTS:

Salt, to taste  
1 lb. rigatoni  
1 fennel bulb  
2 Tbs. extra-virgin olive oil  
3/4 lb. sweet Italian sausage, casings removed and meat crumbled  
1 red bell pepper, seeded and cut into matchsticks  
1 yellow bell pepper, seeded and cut into matchsticks  
1 orange bell pepper, seeded and cut into matchsticks  
Freshly ground pepper, to taste  
1 tsp. sugar  
1 Tbs. red wine vinegar  
1 cup prepared tomato sauce  
1 1/2 cups heavy cream  
2 cups shredded fontina cheese  
1/4 cup grated Parmigiano-Reggiano cheese

- Step 1** Preheat an oven to 425°F. Lightly oil a 9-by-13-inch (24-by-33-cm) baking dish. Bring a pot of salted water to a boil over high heat. Add the pasta and cook until al dente, 7 to 8 minutes, or according to the package instructions. Drain and place in a large bowl.
- Step 2** Remove and discard the stalks and core from the fennel bulb and dice the bulb. In a fry pan over medium heat, warm 1 Tbs. of the olive oil. Add the sausage and cook, stirring occasionally, until lightly browned, 3 to 4 minutes. Add the fennel and cook, stirring, until tender, 4 to 5 minutes. Add to the bowl with the pasta.
- Step 3** Add the remaining 1 Tbs. olive oil to the pan along with the bell peppers and a pinch each of salt and pepper. Cook, stirring occasionally, until the bell peppers are tender with a bit of a bite, 3 to 4 minutes. Add the sugar and vinegar and cook until the vinegar has reduced to a syrup, 1 to 2 minutes. Add the tomato sauce and cream and cook, stirring, until lightly thickened, 4 to 5 minutes. Transfer to the bowl with the pasta, add the fontina and stir well.
- Step 4** Transfer the pasta mixture to the prepared dish and top with the Parmigiano-Reggiano. Bake until the top is golden brown and the sauce is bubbling around the sides, 10 to 15 minutes. Serve directly from the dish. Serves 6.

**RECOMMENDED PAIRING:** 2018 McClain Primitivo










## CASK CLUB RE-ORDER FORM

April 2021



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

**RE-ORDER DEADLINE:** May 31

Varietal		Retail Bottle   Case	Re-order Bottle   Case	Qty
2017 Coyote Reserve Cabernet Sauvignon		\$54   \$648	\$38   \$456	
2018 McClain Primitivo		\$44   \$528	\$31   \$370	
2018 Carl's Zinfandel		\$42   \$504	\$29   \$353	
2018 Forchini Old Vine Zinfandel		\$42   \$504	\$29   \$353	
2018 Nolan Zinfandel		\$40   \$480	\$28   \$336	
2018 Sydney Zinfandel		\$42   \$504	\$29   \$353	



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

### BILLING INFORMATION

NAME: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_

PLEASE SHIP TO ADDRESS ON FILE: ☐ YES ☐ NO

PLEASE USE CREDIT CARD ON FILE: ☐ YES ☐ NO

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