



WILSON
OF DRY CREEK



CASK CLUB
April 2019



A Note from Diane

Well, certainly the most exciting thing since I last wrote was the arrival of our first grandchild, Phoebe. She made her debut with some excitement, being a preemie at just 27 weeks old. She spent her first seven weeks in the NICU at Kaiser in San Francisco, then was moved up to the NICU at our Kaiser in Santa Rosa, and was able to come home with Sydney in time to celebrate her first Christmas with the family. It was certainly a frightening thing to have a baby so tiny, and behind glass while she fought for her life, and was incredibly worrisome for all of us, and so stressful for Sydney and Mark. She seems to be doing well now, so we are breathing a sigh of relief.

As for the state of the wine, we had grapes coming in well into October. We had many long primary fermentations, with the few inevitable stuck fermentations to deal with. The last grapes to come in were the Rockpile Petite Sirah on October 29th.

All the reds have settled in nicely for their secondary fermentation, and with the flavor profiles that I was seeing come in, this is shaping up to be a banner vintage year for us. Great flavors, nice hang time, and enjoying a not overly hot summer and fall all contributed to this.

We did leave two tons of Zin hanging out on the vines. This year seemed like the perfect opportunity to do that, with the crop being huge and the weather cooperating nicely. We brought in the Carl's Zin that we left out there on October 27th at 50* brix!

There was so little juice and it was so ripe that I decided to turn some into port. I added some brandy from our distillery at Jaxon Keys, and at some time in the future we'll have 100 cases (of 375ml) port to offer!

Our New Year's trip to Mexico was a great two weeks, with two couples joining us this year. We head to our house in Troncones, called Hoya del Mar, and are able to fly right out of Sonoma County Airport, which makes it easy. The two palapas (an umbrella-shaped shelter, roofed with palm leaves or branches) on the beach in front of the house create a great spot for us to watch the boogie boarders and body surfers. I go for a run in the morning while it's still cool-ish (72*) and by the time I get back it's around 78* with humidity rising. With temperatures between 85*F and lows of 72*F, there is nothing to complain about!



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

—Diane Wilson & the Wilson Team

Award-Winning Wines included in April Club Shipment:

2015 Coyote RSV Cabernet - *Club Wilson Only*

2016 McClain Primitivo - *Club Wilson Only*

2016 Ellie's Zinfandel

2016 Forchini Zinfandel

2016 Sawyer Zinfandel - *Club Wilson Only*

2016 Sydney Zinfandel

SAVE THE DATE

April 26

Passport Reception

April 27 - 28

30th Passport to Dry Creek Valley

June 15

Club Summer Celebration

CLUB WILSON

Wilson Winery Kicks up Heels at Houston Rodeo

Wilson Winery continues to lead the pack, taking thirteen Gold or Double Gold medals, three Reserve Class Champion awards, two Class Champion awards, and Top All-Around Winery in this year's Houston Livestock and Rodeo's 2019 Rodeo Uncorked International Wine Competition. *The biggest winners included Growers Series 2016 Treborce Zinfandel and 2016 McClain Primitivo, **as well as Wilson estate 2015 Dorothy's Syrah, 2015 Sawyer Petite Sirah, and 2015 Sydney Petite Sirah.



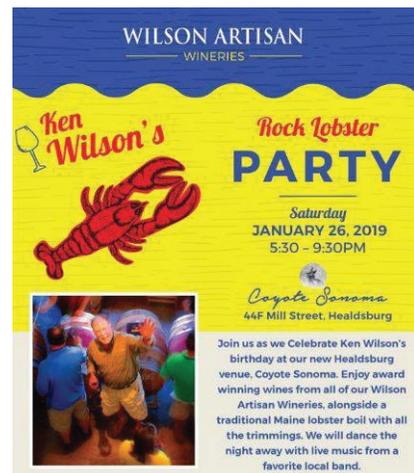
Competition this year included 3,156 entries from 18 countries, including Argentina, Austria, Chile, France, Italy, Japan, Portugal and South Africa. Making a name for herself ever since her first vintage won Gold (a 1997 Cabernet Sauvignon from Dry Creek Valley), Diane Wilson continues to set a world standard for appealing and masterfully crafted wines.

Ken Wilson's Rock Lobster Birthday Party

Ken Wilson's Rock Lobster birthday party was held this year at his newest venture, Coyote Sonoma, on January 26th. With attendance in excess of 100 people there to wish Ken many happy returns of the day, the place was festive and loud! Appetizers were served starting at 5:30 on the front patio, and the outside staging area was packed with friends and family members. Relatives came in from Canada to help celebrate, while friends from all over were there making an appearance.

Wine from all of the wineries was available, with a starter food pairing to nibble on as guests waited for the doors to open.

Guests were allowed into the building once the lobsters, shrimp, corn and potatoes were piled down the center of each of the tables, which made a very dramatic display. An abundance of food was certainly available! Many wines were available for dinner, with guests choosing their favored pairing for the seafood-based meal.



Dancing started soon after the dinner with the DJ playing songs from the 70s, 80s, and a few modern tunes as well. The dance floor was packed with party-goers enjoying themselves. Ken himself was found on the dance floor at several points during the night. A photo booth positioned on the edge of the dance floor seemed to be a popular item as well, and people were taking advantage of the funny props which were provided, drawing Ken into many of the photographs.

The party took advantage of the entire massive space of Sonoma Coyote, and showed off its potential for hosting more private events, bands, DJs, and large parties. With its large gathering area and the high-tech looking bar, this is sure to be a venue to watch. In the meantime, it served Ken well as a backdrop for his birthday

Chili Taste Off! (...With Wine, of Course!)



The threatening rain didn't stop hungry hordes of chili seekers during the Wilson Artisan Wineries 3rd Annual Chili Taste-off, held on February 2nd this year. Most chili aficionados were able to avoid the biggest downpours and dodge the raindrops to head inside the various wineries and Wilson-owned locations where the various chili was being offered.

This year's winner was the Pezzi King chili, an ever-so slightly spicy dish which was created by in-house Chef Donna Parsons, and featured ingredients of Mexican chorizo, ground beef and black beans, and a special chimichurri sauce. Paired with the 2017 Jester Zinfandel, it was the day's winner. All of the ten wineries' chili pairings were offered in the Healdsburg area, so the two Mendocino County Wineries of Jaxon Keys and Greenwood Ridge Vineyards, as well as the Sonoma Valley Winery, St. Anne's Crossing all had accessible representation at Sonoma Coyote in Healdsburg. Staging their chili and wine pairings near Wilson Winery and all the other Wilson properties made this easy for the chili trekkers, offering much more participation for each Winery.

Starting points for each Winery were capped at a hundred people, and so each winery had a full start! Participants were able to choose their starting location. Several of the wineries held their chili tasting in their barrel rooms or in their large wine club or conference rooms. Lines were a little bit long at the beginning of the tasting, but as people moved from place to place to taste at different locations, the wait never seem long at any of the individual locations.

A wonderful event and fun to do on a rainy weekend, many of the chili trekkers commented on what a fun midwinter thing this was to do to kick the rainy day blues. Trying chili and having a taste of the wine pairing was an entertaining activity, and many chili trekkers were observed taking it seriously and keeping score on the recipe cards that they were offered.

The white bean pork loin green chili infused with poblanos peppers, offered here at Wilson Winery, was a hit for its richness and smoky overtones. Paired with the 2016 Carl's Zinfandel, we feel we had a winner! All recipes of the day can be found at http://wilsonartisanwines.com/wp-content/uploads/WAW_2019ChiliRecipes.pdf

A Note from Angie & Cortney

Hope you all had an amazing holiday season! We are looking forward to this Spring as our events calendar is starting to fill up and we are excited for you all to taste the new Spring released wines!

Speaking of wine... We would like to remind you that we will be continuing the **Summer Club** this year. This shipment will be released in June and customizable, it is a great chance for you all to grab some white wine for the hot summer weather!

We hope to see either in the tasting room for a visit or at one of our events.

Cheers!



Angie Malinski & Cortney Marshall

Club Wilson

Find us on Social Media for updates & news!

 Wilson Winery

 @wilsonofdrycreek

Cask Club Featured Wines

Did you like these wines?

Order any of these wines by April 30 (or May 15 for ship members) and receive an additional 10% savings making your total savings 30% and 1¢ ground shipping on case reorders! You can mix and match. See Wine Club Order Form. Here are a select few wines featured in your April Club Shipment:

2015 Coyote RSV Cabernet Sauvignon - Club Wilson Only

347 Cases Produced

Estate, Dry Creek Valley

Clear and appealing, this currant-colored Cabernet literally visually gleams with vitality. Lightly floral on the nose, with subdued scents of violet creating an appeal, the black currant fruit and light oakiness meld to create an understated elegance. On the palate, the fruit component comes forward, with light licorice following. Typical of Dry Creek Valley Cabernets, the fruit-forwardness is prevalent throughout this medium-bodied wine. Offering moderate acidity and mellow tannins, it opens to a lovely caramel component.

Enjoy this wine with a butternut squash ravioli smothered in a braised beef ragu and caramelized Brussels sprouts on the side..

Houston Livestock Show & Rodeo - **Gold Medal**

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

Retail Case Price: \$600 | Club Case Price: \$480

Reorder Case Price: \$420

2016 McClain Primitivo - Club Wilson Only

447 Cases Produced

Grower's Series, Dry Creek Valley

The depths of crimson sunset shine forth in this old-world varietal, while the even legs flowing down the glass catch the eye. A berry-lover's nose, this wine leads with raspberry, black raspberry and blueberry, with just a hint of oak. On the palate, defined pie berries allow the taster to parse out each of the individual flavors, while the smooth vanillin oak flavors percolate through. A tangy back end shows off the bright acidity which allows the flavors to linger.

Pair with Emeril's mussel shower with crusty farm-style garlic bread.

Houston Livestock Show & Rodeo - **Reserve Best of Class / Gold**

San Francisco Chronicle Wine Competition - **Best of Class**

Retail Case Price: \$504 | Club Case Price: \$403.20

Reorder Case Price: \$352.80

2016 Ellie's Old Vine Zinfandel - SOLD OUT

Ellie's Vineyard, Estate, Dry Creek Valley

Deep garnet shining in the glass, the nose presents a perfectly classical old vine Zinfandel nose of earthy cherry and raspberry, with tobacco, vanilla and toasty oak with tobacco box. An incredible array of flavors present on the palate, with cherry and sweet raspberry, and a floral tone of lilac. Mellow oak and honey, the back end is soft and smooth. A perfect example of Old Vine Zin!

Pair with lightly spicy BBQ pork skewers and grilled veggies.

International Women's Wine Competition - **Gold Medal**

Sonoma County Harvest Fair - **Double Gold**

Houston Livestock Show & Rodeo - **Gold Medal**

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

Retail Case Price: \$456 | Club Case Price: \$364.80

Reorder Case Price: \$319.20

Cask Club Featured Wines

Did you like these wines?

Order any of these wines by April 30 (or May 15 for ship members) and receive an additional 10% savings making your total savings 30% and 1¢ ground shipping on case reorders! You can mix and match. See Wine Club Order Form. Here are a select few wines featured in your April Club Shipment:

2016 Forchini Old Vine Zinfandel

149 Cases Produced

Grower's Series, Dry Creek Valley

Pleasingly deep purple as it swirls in the glass, the aromas coming off this small-lot Zinfandel bring the best of berry flavors, encompassing deep blackberry and boysenberry. A hint of violet appears as it warms. With strong tannins and acidity for a Zinfandel, this bold beauty offers strong flavors of berry and toasty oak, opening to deep, woody scents. Savor through 2021.

Pairs well with hearty beef stew and crusty garlic bread in front of the fireplace!

Retail Case Price: \$504 | Club Case Price: \$403.20
Reorder Case Price: \$352.80

2016 Sawyer Zinfandel - Club Wilson Only

447 Cases Produced

Sawyer Vineyard, Estate, 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: \$403.20
Reorder Case Price: \$352.80

2016 Sydney Zinfandel

372 Cases Produced

Sydney Vineyard, Estate, Dry Creek Valley

A profoundly dark purple wine, this high-altitude Zinfandel offers up berry, spice, berry, spice, as well as berry and spice! These recurring components are extraordinarily enticing, and create an impression of a baked dark berry spiced pie. Strong and bold with peppery notes, the wine showing potent berry fruit. Bright raspberry shows forward the most strongly, and the light chewy tannins complement the medium acidity. As it opens, spicy characteristics of cinnamon and clove show up, with warm tones of vanilla and butterscotch displaying themselves.

Pair with a rich smash burger (Burger blended with bread crumbs, sea salt, Worcester sauce and a dash of soy. Add finely chopped onion, mushrooms and mix all ingredients with an egg.)

Sonoma County Harvest Fair - **Double Gold**
Houston Livestock Show & Rodeo - **Gold Medal**
San Francisco Chronicle Wine Competition - **Double Gold**

Retail Case Price: \$504 | Club Case Price: \$403.20
Reorder Case Price: \$352.80



APRIL 2019

CASK CLUB ORDER FORM



Reorder any of your club shipment wines and receive an additional 10% off. **Total savings is 30% and 1¢ ground shipping on case reorders.** Mix and match.

REORDER DEADLINES Pick-up: April 30 | Ship: May 15

 Denotes current shipment wine.

VARIETAL	RETAIL PRICE	CASK CLUB PRICE 20% DISCOUNT	CLUB REORDER SPECIAL 30% DISCOUNT 1¢ CASE SHIPPING	QUANTITY	TOTAL PRICE
WHITES					
2017 Sauvignon Blanc	\$29.00	\$23.20			
PETITE SIRAH					
2015 Ellie's Petite Sirah	\$38.00	\$30.40			
2015 Rockpile Petite Sirah	\$50.00	\$40.00			
CABERNET SAUVIGNON					
 2015 Coyote Reserve Cabernet Sauvignon - CW Only	\$50.00	\$40.00	\$35.00		
SPECIALTY REDS					
2014 Roger's Fault	\$36.00	\$28.80			
 2016 McClain Primitivo - Club Wilson Only	\$42.00	\$33.60	\$29.40		
ZINFANDEL					
2016 Carl's Zinfandel	\$42.00	\$33.60			
2016 Cypress Ridge Zinfandel	\$42.00	\$33.60			
 2016 Ellie's Old Vine Zinfandel	SOLD OUT	SOLD OUT	SOLD OUT		
 2016 Forchini Old Vine Zinfandel	\$42.00	\$33.60	\$29.40		
2016 Nolan Zinfandel	\$38.00	\$30.40			
 2016 Sawyer Zinfandel - Club Wilson Only	\$42.00	\$33.60	\$29.40		
 2016 Sydney Zinfandel	\$42.00	\$33.60	\$29.40		
2016 Tori Zinfandel	\$42.00	\$33.60			
RESERVE ZINFANDEL					
2016 Carl's Reserve Zinfandel	\$60.00	\$48.00			
2016 Cypress Ridge Reserve Zinfandel	\$60.00	\$48.00			
2016 Florence Reserve Zinfandel	\$60.00	\$48.00			
2016 Forchini Reserve Zinfandel	\$60.00	\$48.00			
2016 Rockpile Reserve Zinfandel	\$60.00	\$48.00			
2016 Sawyer Reserve Zinfandel	\$60.00	\$48.00			
2016 Sydney Reserve Zinfandel	\$60.00	\$48.00			
2016 Thomas Reserve Zinfandel	\$60.00	\$48.00			

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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