



WILSON
OF DRY CREEK

CELLAR RED CLUB
March 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 March Club Shipment:

2015 Coyote RSV Cabernet - *Club Wilson Only*
2014 Roger's Fault
2015 Ellie's Petite Sirah
2016 McClain Primitivo - *Club Wilson Only*
2016 Nolan Zinfandel
2016 Sawyer Zinfandel - *Club Wilson Only*
2016 Tori Zinfandel
2016 Forchini RSV Zinfandel
2016 Rockpile RSV Zinfandel
2016 Sawyer RSV Zinfandel
2016 Sydney RSV Zinfandel
2016 Thomas RSV Zinfandel

SAVE THE DATE

March 1-3 & 8-10

42nd Barrel Tasting - Wine Road

March 23

Spring Winemaker Dinner

April 26-28

30th Passport to Dry Creek Valley

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.



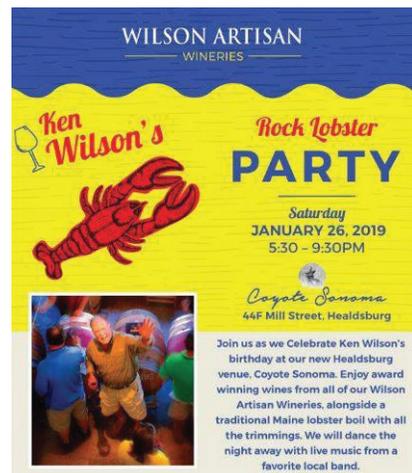
Competition this year included 3,156 entries from 18 countries, including Argentina, Austria, Chile, France, Italy, Japan, Portugal and South Africa. Making a name for herself ever since her first vintage won Gold (a 1997 Cabernet Sauvignon from Dry Creek Valley), Diane Wilson continues to set a world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

Cellar Red Club Featured Wines

Did you like these wines?

Order any of these wines by March 31 (or April 15 for ship members) and receive an additional 10% savings making your total savings 35% 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 October Club Shipment:

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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 Livesotck Show & Rodeo - **Gold Medal**
San Francisco Chronicle Wine Competition - **Gold Medal**

Retail Case Price: \$600 | Club Case Price: \$450
Reorder Case Price: \$390

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2014 Roger's Fault

273 Cases Produced

Dry Creek Valley

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: \$324
Reorder Case Price: \$280.80

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2015 Ellie's Petite Sirah

217 Cases Produced

Ellie's Vineyard, Estate, Dry Creek Valley

Glinting a deep ruby of ruby slipper proportions, this scrumptious stand-alone Petite Sirah gives off wicked scents of dark cherry, blueberry and dried cranberry, with a light dusting of oak. No cowardly wine, sip and savor the strong berry notes, bold with tannins and acidity. Opening to plum, licorice and vanilla, the woody, forest-y finish is long-lasting.

Try this beauty with a gruyere & white cheddar on sourdough grilled cheese and rich tomato soup.

Retail Case Price: \$456 | Club Case Price: \$342
Reorder Case Price: \$296.40

Cellar Red Club Featured Wines

Did you like these wines?

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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: \$378

Reorder Case Price: \$327.60

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2016 Nolan Zinfandel

409 Cases Produced

Nolan Vineyard, Estate, Dry Creek Valley

A deep purplish vermilion colored beauty, this Zin's lovely nose opens to the senses at first swirl. Dusky black currant, raspberry and cranberry fruit notes are underscored by a tiny bit of menthol and slate. Round and mellow on the palate, the fruit shines through, along with creamy and toasty oak notes.

Pair with Burgundy peppered tri-tip Caesar salad.

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

Sonoma County Harvest Fair - **Double Gold**

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

Retail Case Price: \$456 | Club Case Price: \$342

Reorder Case Price: \$296.40

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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: \$378

Reorder Case Price: \$327.60

Cellar Red Club Featured Wines

Did you like these wines?

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2016 Tori Zinfandel

447 Cases Produced

Tori Vineyard, Estate, Dry Creek Valley

Deep ruby in color with gorgeous big legs, swirl this beauty and lovely notes of plum, blackberry and vanilla find their way to your nose. A flavor profile that shows strong blackberry underscored by butterscotch and a hint of licorice, this Zin has a softness with subtle light tannins, but enough acidity to give it a light bite.

Pair with paella Valenciana with fresh chorizo & a Caesar salad.

Sonoma County Harvest Fair - **Gold Medal**

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

Retail Case Price: \$504 | Club Case Price: \$378

Reorder Case Price: \$327.60

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2016 Forchini Reserve 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: \$720 | Club Case Price: \$540

Reorder Case Price: \$468

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2016 Rockpile Reserve Zinfandel

Estate, Rockpile

Deep clarity from this garnet-hued gem of a wine satisfies the visual, while a crisp nose of tobacco and flint, with a dusty violet undertone sets the tone for the flavors to come. The first sip shows off dark berries backed by a surprisingly strong tannin structure. A flinty component comes out as this wine opens, with white pepper peeking through to lay down a bit of spice. Gorgeous example of a wine showcasing the terroir of Rockpile.

Enjoy with a traditional steak au poivre, topped with a cognac sauce.

Sonoma County Harvest Fair - **Gold Medal**

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

Retail Case Price: \$720 | Club Case Price: \$540

Reorder Case Price: \$468

Cellar Red Club Featured Wines

Did you like these wines?

Order any of these wines by March 31 (or April 15 for ship members) and receive an additional 10% savings making your total savings 35% 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 October Club Shipment:

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2016 Sawyer Reserve Zinfandel

298 Cases Produced

Sawyer Vineyard, Estate, Dry Creek Valley

A deep brick heading towards purple, this Zin shows off a nose of a fruit-forward boysenberry, followed by an oaky vanilla component. On the palate, this wine shows medium acidity and tannins, giving it a worthy balance. Jammy flavors of dark, ripe blackberry and red current come through strongly, with a slight smoky earthiness showing up for the party.

Pair with a smoky pork and white bean chili and honeyed bacon corn bread.

San Francisco Chronicle Wine Competition - Gold Medal

Retail Case Price: \$504 | Club Case Price: \$378
Reorder Case Price: \$327.60

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2016 Sydney Reserve Zinfandel

154 Cases Produced

Sydney Vineyard, Estate, Dry Creek Valley

Jewel tones of deep garnets with purple gleams, this high-altitude Zinfandel shows off in the glass. A nose of white pepper greets you upon a first swirl, then offering brambleberry notes of tart blackberry and raspberry. On the palate, the crisp berry component quickly shows though, with pipe tobacco and the sprightly acidity of black raspberry right behind. A chocolatey note blended with pepper brings up the rear, creating a lasting finish. Drink now through 2021.

Enjoy with adult 3-cheese mac 'n cheese, using gruyere, white cheddar and bleu cheese.

Sonoma County Harvest Fair - Gold Medal

Houston Livestock Show & Rodeo - Double Gold

Retail Case Price: \$720 | Club Case Price: \$540
Reorder Case Price: \$468

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2016 Thomas Reserve Zinfandel

Rockpile

Dark crimson in color, the dusky, dusty boysenberry and blackberry flavors are entwined with an oak component. This comes through strongly in the powerful nose, setting the stage for the flavors to come. Deep butterscotch melds with the dark bramble-fruit, delivering a scrumptious entrance. A dollop of bright acidity keeps this smooth wine fresh.

Enjoy with stuffed pork loin with apricot glaze and a roasted veggie medley side.

Retail Case Price: \$720 | Club Case Price: \$540
Reorder Case Price: \$468



MARCH 2019

CELLAR CLUB ORDER FORM



Reorder any of your club shipment wines and receive an additional 10% off.
Total savings is 35% and 1¢ ground shipping on case reorders. Mix and match.

REORDER DEADLINES Pick-up: March 31 | Ship: April 15

Denotes current shipment wine.

VARIETAL	RETAIL PRICE	CELLAR CLUB PRICE 25% DISCOUNT	CLUB REORDER SPECIAL 35% DISCOUNT 1¢ CASE SHIPPING	QUANTITY	TOTAL PRICE
WHITES					
2017 Sauvignon Blanc	\$29.00	\$21.75			
PETITE SIRAH					
2015 Ellie's Petite Sirah	\$38.00	\$28.50	\$24.70		
2015 Rockpile Petite Sirah	\$50.00	\$37.50			
CABERNET SAUVIGNON					
2015 Coyote Reserve Cabernet Sauvignon - CW Only	\$50.00	\$37.50	\$32.50		
SPECIALTY REDS					
2014 Roger's Fault	\$36.00	\$27.00	\$23.40		
2016 McClain Primitivo - Club Wilson Only	\$42.00	\$31.50	\$27.30		
ZINFANDEL					
2016 Carl's Zinfandel	\$42.00	\$31.50			
2016 Cypress Ridge Zinfandel	\$42.00	\$31.50			
2016 Molly's Zinfandel	\$42.00	\$31.50			
2016 Nolan Zinfandel	\$38.00	\$28.50	\$24.70		
2016 Sawyer Zinfandel - Club Wilson Only	\$42.00	\$31.50	\$27.30		
2016 Sydney Zinfandel	\$42.00	\$31.50			
2016 The Terraces Zinfandel	\$36.00	\$27.00			
2016 Tori Zinfandel	\$42.00	\$31.50	\$27.30		
RESERVE ZINFANDEL					
2016 Carl's Reserve Zinfandel	\$60.00	\$45.00			
2016 Cypress Ridge Reserve Zinfandel	\$60.00	\$45.00			
2016 Florence Reserve Zinfandel	\$60.00	\$45.00			
2016 Forchini Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
2016 Rockpile Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
2016 Sawyer Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
2016 Sydney Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
2016 Thomas Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
				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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