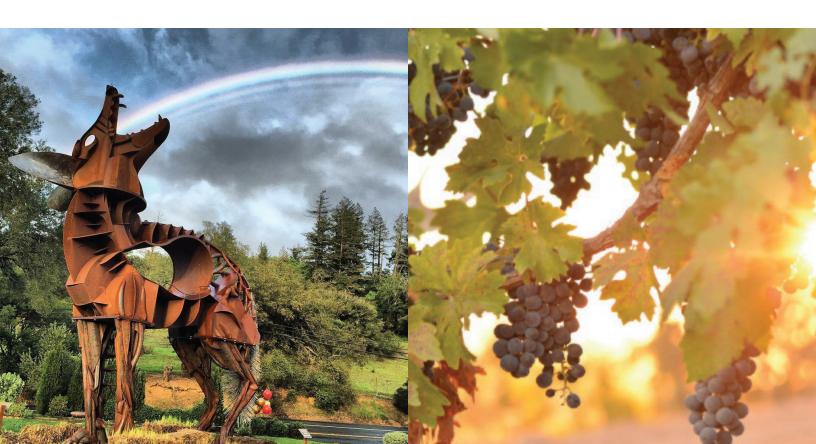




CELLAR RED CLUB March 2020



A Note from Diane

March News from Diane Wilson

I'm just getting back from another trip for the year to Troncones, Mexico, where we have a place on the beach. We popped down for a few weeks with friends, having made these plans thinking the weather would be better then rainy Sonoma County. Well, rainy never happened in Healdsburg, and we missed several days of mild 60's and 70's degree of sunshine at home! There weather in Mexico as been nice ranging form 75 to 85 degrees. Great morning running weather!

Back here at Wilson, I'm doing rack and returns, as well as analysis. Right now I'm tasting through all the 2019 wines, checking them out and planning. I'm also getting everything ready for bottling of the 2018's and a few 17's. All the labels are signed off on, and we'll start bottling with whites in February/March. Then come the reds, with the non-reserves going first in April and May. Lastly, in June and July we'll get the reserves all done.

Despite the pressures of the 2019 fire season, I am excited that all of our wines are tasting really, really nice from the 2019 vintage. Most of the wines had a nice soak, and regular pump overs and additions. Across the board we fared amazingly well despite the craziness. I'm heading to Canada in July, and we'll also go to the Biltmore Esates for an event, just outside of Asheville, North Carolina. I'm thinking of making a stop in Charleston to walk through the historic town.

It seems like a nice place.

Passport should be fun this year! The theme is the movie Caddyshack. We hope to get a non-working golf cart for a prop as well as the pool with the Baby Ruth in it. It's one of those movies that would make a fun passport idea, and was Sydney's idea. Maybe we'll get a big screen and play it in the background. that should trigger some memories for a few folks! We look forward to seeing you in your Caddyshack dress attire!

Cheers, from our cellar to yours!

—Diane Wilson € the Wilson Team

Award-Winning Wines included in March Club Shipment:

2015 Coyote Burning Man Red - Club Wilson Only
2016 Dorothy's Syrah- Club Wilson Only
2016 Molly's RSV Petite Sirah - Club Wilson Only
2017 Sawyer Zinfandel - Club Wilson Only
2017 Sydney Zinfandel - Club Wilson Only
2017 Tori Zinfandel - Club Wilson Only

2017 Botticelli RSV Zinfandel
2017 Carl's RSV Zinfandel - Club Wilson Only
2017 Florence RSV Zinfandel - Club Wilson Only
2017 Forchini RSV Zinfandel - Club Wilson Only
2017 Sawyer RSV Zinfandel

SAVE THE DATE

March 7-8 & 14-15 43rd Barrel Tasting - Wine Road

April 25-2631st Passport to Dry Creek Valley

Events & Happenings

"Cannonball. Cannonball coming!" Celebrating 31 years of Dry Creek Valley, and this year's Passport event should be fun, fun, fun! Dress up like your favorite Caddyshack character, make wisecracks, and sip your favorite wines!

With roots reaching back 140 years, Dry Creek Valley's history in wine grape growing is among the longest in California. The appellation was recognized in 1983, so 37 years ago, and in 1989, the first Passport was held! Join us in the celebration! Running April 25 & 26, 2020, sign up to start at Wilson Winery here. "Whoa, did somebody step on a duck?



We Rocked the 4th Annual Chili Cook-Off!

Perhaps the best bang for the buck with access to all eleven wineries of the Wilson Artisan Wine group, our 4th annual Chili Cook-Off, which took place February 1st, just keeps getting better and better every year! Pairing our 2017 Tori Zin with our Bacon Beer Belly Beans Chili, we were excited to have over 1,000 people come by Wilson Winery for a taste! Participants received a commemorative glass to take with them throughout the day. They were able to taste the various chili concoctions, and best of all, the award-winning wines! Greenwood Ridge and Jaxon Keys, our Mendocino-based properties were hosted over at the Coyote Den in downtown Healdsburg, making it easy for folks to try those gems as well!

Votes were be tallied at the end of the cook-off, and the winning winery this year was... deLorimier Winery! (Wilson Winery came in second! Yeah!) Congrats to the winner, and we hope you all had a great time at this popular event!

Passport to Dry Creek Valley

It's a Caddyshack Passport!



Escape the Crowds during Barrel Tasting Weekends!

Join us at Wilson on March 7-8th and 14-15th for our very own club Wilson Barrel Tasting event.

This is an exclusive opportunity for club Wilson to come out and enjoy futures straight out of the barrel to your glass.

We have designated an area just for you showcasing Legacy wines, Reserves and Non-reserves as you enjoy a tasty bite!

This is a unique opportunity to experience first hand.

If you love it in the barrel you'll love it in the bottle!

We are excited to share this experience with you and offer extended discounts for our once a year event!



CLUB WILSON

Hello, Farewell, and A Bientôt (See you soon!)

We have some changes happening here at Wilson Winery! We'd like to introduce you to new team members, say goodbye to another, and say à bientôt (see you soon) to one more!

J'nnen Allsup: J'nnen is a familiar face within the Wilson Artisan Wine group, coming to us from sister winery, Mazzocco to be our General Sales Manager. With the group for five years already, she has brought her experience over to us, and we are excited! J'nnen is an Arizona native, who had experience in the Restaurant business, and come to wine country to more into the Direct-to-Consumer beverage channel. She has a corgi mix who is a rescue from here in Sonoma County, whose birthday is a day before J'nnen's! This was clearly a sign to adopt—A "match made in heaven", she says! J'nnen recently has taken up running and ran her first half marathon in beautiful Monterey.

Dorothy "Dee" Allbritton: Dee is our new wine club manager, and a native of Sonoma County. She is coming to us with twelve years of experience in the wine industry and has worked in Dry Creek Valley for most of those. Her current Wilson favorite is the Thomas Rockpile Zin, and she likes to pair this with a med-rare Filet Mignon! Mouth-watering delish! Dorothy loves to travel, and just got back from being in Bali for three weeks. She emphasizes, "I love the beauty of the land and learning about different cultures!" Dorothy is trying something new- she's participating in the 5th Annual Dancing with the Stars & Stripes in Santa Rosa. "I'm the amateur!", she jokes. This event is to help raise money for our local veterans – a cause she happens to be passionate about.

Angie Malinski: We say goodbye to Angie after three years. When Angie started at Wilson Winery, she was in the Tasting Room doing hospitality, and then worked her way to the position of Wine Club Coordinator. In the beginning of January 2020, she will start her adventure in Irvine, CA to continue her education at UC Irvine. We wish her the best on her way to new and studious adventures!

Cortney Oceguera: Cortney has been our Assistant Wine Club Coordinator, and as some of you have no doubt noticed, Cortney has been out on maternity leave. She delivered a healthy beautiful baby girl on Friday, January 31st at 4:34am, weighing at 7 pounds even. Cortney is over-the-moon in love with Rylee Marie, and says, "She is a little lady and awesome!" Congratulations and welcome Rylee Marie!

Cortney will be back at Wilson Winery at the beginning of May in her new role as the Events and Marketing Coordinator.

"Optional" Summer Wine Club Allotment

We have exciting news to share with your regarding our Summer Wine Club. We appreciate all the feedback we've received. Getting feedback from you gives us the opportunity to listen and act! Our goal here at Wilson Winery is to continue to provide excellent customer service, upmost great satisfaction, alongside excellent wines. As a loyal Wilson club member, you now have the opportunity to opt-in to our Summer Club. If you do not opt-in, you will not receive the summer wine club. It's just a simple as that!

Some of the benefits to receiving an additional Summer Wine Club in June is:

- You will receive an additional 10% off your normal club pricing
- Complimentary Shipping
- This is a customizable wine club You choose what you'd like!
- Opportunity to receive our Seasonal white wines for that perfect hot summer day, Rosé of Syrah by the pool, and Reserve and Non-Reserve Reds for that special occasion.

We appreciate your continued support and loyalty as a wine club member. Contact Dee at **707-433-4355** or email **dorothy@wilsonwinery.com** if you would like to **opt-in** to our Summer Wine Club.



Dorothy "Dee" Allbritton
Wine Club Manager



Cellar Red Club Featured Wines

2015 Coyote Burning Man Red - Club Wilson Only

Estate Grown, Dry Creek Valley

A burgundy-hued wine with crimson glints, the new Burning Man blend revels in a woodsy and campfire nose, with underpinnings of a sun-soaked berry bramble. Showing tart yet smooth on the palate, this wine has both medium tannin structure and nice acidity, offering good substance. The dark fruitiness is balanced by the mere suggestion of your favorite grill mix.

PAIRING IDEA: Enjoy this wine with some fatty brisket served with potatoes bravas and fresh garlic aioli.

2016 Dorothy's Syrah - Club Wilson Only

Dorothy's Vineyard, Estate Grown, Dry Creek Valley

A meaty, lightly barbeque nose is surrounded by the ripe blueberry fruit notes in this Dry Creek Valley Syrah. Dark purplish-brick in color, the appeal starts right in the glass. The flavors shows off a slightly foresty profile, with a strong dollop of blueberry. This easy-drinking Syrah has good tannin structure, with balanced fruit and mellow acidity. Lovely and rich on the back end, it is a wine you can enjoy right now.

PAIRING IDEA: Enjoy with a wood-oven fired Piaci pizza (mild Gorgonzola, pine nuts, and prosciutto), and a side of butternut squash/Anjou pear soup with a swirl of plain yogurt and pomegranate seeds making this threesome a perfect choice for an evening by the fire.

2016 Molly's Reserve Petite Sirah - Club Wilson Only

Molly's Vineyard, Estate Grown, Dry Creek Valley

Deepest inky garnet in hue, this dark beauty shows off her aromas of fresh blueberry, rich black current, clove and white pepper at first swirl. The rich, bold tannins and balanced acidity make this an opulent wine, luscious with dark plum, figs and prune. A light touch of roasted chocolate finishes off the delicious profile.

PAIRING IDEA: Pair with a bacon & shiitake wood-oven fired pizza.

2017 Sawyer Zinfandel - Club Wilson Only

Sawyer Vineyard, Estate Grown, Dry Creek Valley

Get lost in this gorgeous crimson beauty! With a spice-filled aroma package, full of cinnamon, allspice and white pepper, the slight woodiness reminds us of it's barreling origins. On the palate, the spices certainly show through, along with a strong accompaniment of delicious fruit: tart raspberry with hints of cranberry. It's moderate acidity give this crowd pleaser a slight bite, and it's naturally lower tannin level keep it mellow and warm.

PAIRING IDEA: Sweet potato casserole served with mildly spicy Italian sausages and sautéed onions



Cellar Red Club Featured Wines

2017 Sydney Zinfandel - Club Wilson Only

Sydney Vineyard, Estate Grown, Dry Creek Valley

Deep plum in color, this high-altitude Dry Creek Valley Zinfandel shows off aromas of black currant, black pepper and vanillin baking spices. Enticing hint of jam on the front end leads to full currant and tart raspberry flavors. Offering nice tannin structure mid-palate, the flavors open to foresty-earthy notes of black pepper and bay leaf. A long finish leaves you wanting more!

PAIRING IDEA: Grand Marnier tomato soup, gruyere cheese and warm bread for an après-ski style meal.

2017 Tori Zinfandel - Club Wilson Only

Tori Vineyard, Estate Grown, Dry Creek Valley

Deep purple reminiscent of mountain majesties, the blast of blackberry that greets the nose will have you thinking on the best of berry pies! Flavor components of ripe raspberries and blackberries, with a tang of tart plum to balance the fruit flavors out. Black tea and white pepper add nuance and depth, and the moderate acidity ensures that your taste buds enjoy the zing!

PAIRING IDEA: Pair with hearty slices of well-herbed eggplant parmesan—use fresh mozzarella! You'll be thankful!

2017 Botticelli Reserve Zinfandel

Rockpile

Showing off a rich purplish color with brick-hued glints, this wine smells like dusty oak with berries and caramel. Add to that ginger cookies, and the smell wraps you in deliciousness. On the palate, it shows medium tannins for a Zinfandel, with a mellow mouth feel. Light notes of raspberry and tobacco come to the forefront, with raisins, vanilla and herbs setting the background.

PAIRING IDEA: Stuffed cannelloni and roasted zucchini.

2017 Carl's Reserve Zinfandel - Club Wilson Only

Carl's Vineyard, Estate Grown, Dry Creek Valley

Showing off it's gorgeous deep garnet hue, give a swirl and start the sensory exploration. Raspberry and dark spice offer a greeting, with a floral under-tone of roses peeking out, along with a nice earthiness. Flavors show off strong juicy berry and baking spices, repeating verbatim the scents it offers. Rich without being over-done, this wine has great balance.

PAIRING IDEA: Goat-cheese based cheese board, featuring valancay and brie, with smoked peppered salmon and crusty fresh bread!



Cellar Red Club Featured Wines

2017 Coyote Reserve Zinfandel - Club Wilson Only

Estate Grown, Dry Creek Valley

Shining brightly in the glass, this wine shows off a medium-juicy cranberry color. On the nose, a greeting of cherry-berry is followed by more earthy garden scents. Sweet cherry and raspberry with a lovely tartness immediately upon sipping, this wine shows layers of brambly wood notes and forest floor as it opens. Offering great acidity and nice structure, drink now or lay down for a year or two.

PAIRING IDEA: Grilled cheese, featuring emmantaler, vacheron, and mild cheddar, with and under-layer of pesto spread on sourdough bread.

2017 Florence Reserve Zinfandel - Club Wilson Only

Rockpile

Offering a woody, earthy nose with tinges of wild berry, this elixir glows crystal garnet as it moves in your glass. A pleasing smoothness comes over your tongue as you sip, while slight berry flavors open up to boysenberry and tart plum as you swirl. Woodsy flavors of cedar, black tea and toasty oak fill the mouth, with medium tannins and acidity providing the backbone. Silky and smooth, you'll want to keep sipping!

PAIRING IDEA: Enjoy with rubbed salmon steaks and truffled pommes frites.

2017 Forchini Reserve Zinfandel - Club Wilson Only

Only Grower Series, Dry Creek Valley

Crimson with perfect clarity, this bench land Dry Creek Valley Zin really delivers. Earthy blackberry on the nose, with hints of toasty oak and vanilla bean, the aromas draw you in. A perfect example of the terroir, the flavor profile delivers unmistakably bold blackberry and baking spices of cinnamon, clove and Bourbon vanilla.

PAIRING IDEA: Pair with a smoky beef brisket and cornbread muffins with honey butter.

2017 Sawyer Reserve Zinfandel

Sawyer Vineyard, Estate Grown, Dry Creek Valley

Take one whiff of this bench land Zinfandel offering and you'll be in baking spice heaven! Scents of summer blackberry, sweet raspberry, clove and cinnamon assail the senses, followed by subtle notes of flint and earth. The flavor profile doesn't fool around, and backs up the nose with tongue pleasers of black raspberry, currant, and blackberry jam. As this wine opens, clear baking space flavors abound, with hints of cinnamon, clover and vanilla making a statement. Slight woodsy-ness shows itself, with caramel nice oak coming out. G

PAIRING IDEA: Pair this beauty with slightly sweet Korean dishes, either chicken (Dak Gui) or traditional beef Kalbi BBQ or for the adventurous, try a hearty spicy tofu soup (Soon dubu chigae)!

Did you love these wines?

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







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



VARIETAL	RETAIL PRICE	CELLAR CLUB PRICE 25% DISCOUNT	CLUB REORDER SPECIAL 35% DISCOUNT 1¢ CASE SHIPPING	QUANTITY	TOTAL PRICE
WHITES					
2018 Sauvignon Blanc	\$29.00	\$21.75			
Kenneth Carl Brut	\$44.00	\$32.00			
PETITE SIRAH					
2016 Ellie's Petite Sirah	\$38.00	\$28.50			
2016 Sydney Petite Sirah	\$38.00	\$28.50			
2016 Molly's RSV Petite Sirah - Club Wilson Only	\$50.00	\$37.50	\$32.50		
SPECIALTY REDS					
2015 Coyote Burning Man Red - Club Wilson Only	\$38.00	\$28.50	\$24.70		
2016 Dorothy's Syrah - Club Wilson Only	\$36.00	\$27.00	\$23.40		
ZINFANDEL					
2017 Carl's Zinfandel	\$42.00	\$31.50			
2017 Ellie's Old Vine Zinfandel	\$40.00	\$30.00			
2017 Nolan Zinfandel	\$40.00	\$30.00			
2017 Sawyer Zinfandel - Club Wilson Only	\$42.00	\$31.50	\$27.30		
2017 Sydney Zinfandel - Club Wilson Only	\$42.00	\$31.50	\$27.30		
2017 Tori Zinfandel - Club Wilson Only	\$42.00	\$31.50	\$27.30		
2017 The Terraces Zinfandel	\$38.00	\$28.50			
RESERVE ZINFANDEL					
2017 Botticelli Reserve Zinfandel	\$60.00	\$45.00	\$39.00		
2017 Carl's Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00		
2017 Coyote Reserve Zinfandel - Club Wilson Only	\$50.00	\$37.50	\$32.50		
2017 Cypress Ridge Reserve Zinfandel - CW Only	\$60.00	\$45.00			
2017 Florence Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00		
2017 Forchini Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00		
2017 Sawyer Reserve Zinfandel - CW Only	\$60.00	\$45.00	\$39.00		
2017 Snakepatch Reserve Zinfandel - CW Only	\$60.00	\$45.00			
2017 Thomas Reserve Zinfandel	\$60.00	\$45.00			
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