



WILSON
OF DRY CREEK

COYOTE 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!



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

—Diane Wilson & the Wilson Team

**Your customized Coyote Club shipment
may include any of the following
Reserve & Barrel-Select Reserve Wines:**

2015 Coyote RSV Cabernet - *Wine Club Only*
2015 Molly's RSV Peitite Sirah
2015 Rockpile RSV Petite Sirah
2016 D. Rafanelli RSV Petite Sirah - *WC Only*
2016 Botticelli RSV Zinfandel - *Wine Club Only*
2016 Buzz RSV Zinfandel
2016 Carl's RSV Zinfandel
2016 Cypress Ridge RSV Zinfandel
2016 Florence RSV Zinfandel
2016 Forchini RSV Zinfandel
2016 Rockpile RSV Zinfandel
2016 Sawyer RSV Zinfandel
2016 Sydney RSV Zinfandel
2016 Tori RSV Zinfandel
2016 Treborce RSV Zinfandel
2016 Thomas RSV Zinfandel
2016 Duetto RSV Zinfandel - *Wine Club Only*

SAVE THE DATE

March 23rd
Spring Winemaker Luncheon

April 26th - 28th
30th Annual DCV Passport

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.

Join us as we Celebrate Ken Wilson's birthday at our new Healdsburg venue, Coyote Sonoma. Enjoy award winning wines from all of our Wilson Artisan Wineries, alongside a traditional Maine lobster boil with all the trimmings. We will dance the night away with live music from a favorite local band.

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!)



A Note from Angie & Cortney

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

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



Coyote 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% (ship); 40% (pick up) 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 Molly's Reserve Petite Sirah

107 Cases Produced

Molly's Vineyard, Estate, Dry Creek Valley

Impenetrably inky, the deep purple depths invite contemplation. Dazzling aromas of dusty oak and licorice waft to the nose, with chamomile, violets and sweet raspberry showing through. On the palate, the dark berry and dusty rose begin the journey, with violet showing up for the party. Perfect tannin structure syncs with balanced acidity, she offers up chewy and tangy lasting finish. Enjoy now through 2022.

Enjoy this big wine with traditional Porterhouse steak with creamy peppercorn sauce and a side of crispy smashed potatoes.

Retail Case Price: \$600 | Club Case Price: \$450 (ship); \$420 (pick up)
Reorder Case Price: \$390 (ship); \$360 (pick up)

.....

2015 Rockpile Reserve Petite Sirah

100 Cases Produced

Rockpile Vineyard, Dry Creek Valley

A dark cherry purple, this wine offers a nose of cinnamon and clover warming on the slow back burner, with black cherry bubbling up. The flavor palate is suffused with an earthy and forest-y dark cherry, with notes of tobacco, dark chocolate and menthol coming forward. Bold and masculine, with strong tannins and a dash of fruit.

Pair with a beef tenderloin, sliced thinly and drizzled with a creamy blue cheese sauce.

Retail Case Price: \$600 | Club Case Price: \$450 (ship); \$420 (pick up)
Reorder Case Price: \$390 (ship); \$360 (pick up)

.....

2016 Botticelli Reserve Zinfandel - Club Wilson Only

Rockpile

A deep, clear pool of crimson, give a swirl and delectable aromas of deep blackberry whirl up and are set off by a touch of sweet wood and a slight floral note. The mouthfeel starts off with a silky texture and then a cheeky burst of jammy goodness hits the tongue, bringing dark berry fruit to the forefront. A strong acidity pairs with the fruit, and a touch of light cigar tobacco and sweet wood on the finish leave the palate wanting more.

Pair with a traditional Mediterranean Shakshouka, with Delicata squash & farm eggs.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)



Coyote Club Featured Wines

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2016 Buzz Reserve Zinfandel

403 Cases Produced

Grower's Serie, Dry Creek Valley

Gorgeous shimmering crimson in the glass, swirl this gem and you'll get a nose full of toasted sweet berries, flashing between blackberry and white raspberry. On the palate those flavors show through, complemented by cheery and cranberry notes. Light vanilla caramel is balanced by tart, firm tannins that creates a long-lasting finish.

Gorgeous shimmering crimson in the glass, swirl this gem and you'll get a nose full of toasted sweet berries, flashing between blackberry and white raspberry. On the palate those flavors show through, complemented by cheery and cranberry notes. Light vanilla caramel is balanced by tart, firm tannins that creates a long-lasting finish.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)

Reorder Case Price: \$468 (ship); \$432 (pick up)

.....

2016 Carl's Reserve Zinfandel

154 Cases Produced

Estate Grown, Dry Creek Valley

Give a swirl to this dark purple beauty, and a bouquet of violets and honeysuckles waft from the glass. Strong boysenberry and pepper come forward as it warms. The flavor profile shows off light, honeyed white raspberry with buttery graham cracker notes, all wrapped in a medium acidity. Smooth but substantial, this wine offers a gritty body wrapped in silky butterscotch.

Pair with wood-fired, thin crust, wild mushroom pizza.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)

Reorder Case Price: \$468 (ship); \$432 (pick up)

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2016 Cypress Ridge Reserve Zinfandel

124 Cases Produced

Grower's Series, Russian River Valley

Gorgeous raspberry on the nose leads the charge for this zesty wine, shimmering with vitality. Slight tobacco notes float up as it warms. Deep and smooth jammy flavors with strong vanilla grace the palate, opening to slight woodsy notes with a slight spice component. Medium bodied with moderate acidity, this wine offers a lingering finish, and is delicious on its own or as a brilliant food companion.

Enjoy with braised goose cutlets with roasted sweet potatoes.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)

Reorder Case Price: \$468 (ship); \$432 (pick up)



Coyote Club Featured Wines

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2016 Florence Reserve Zinfandel

Rockpile

Deep boysenberry in color, the crystal clarity of this wine shines up from the glass. On the nose, caramel and deep blackberry thicket scents come to the forefront. The flavor profile shows off those same blackberry-boysenberry notes, with caramel coffee and woody notes following the lead. Bright with a slight bite, the acidity balances out the fruit for a winning combination. A long finish offers a surprising light floral note.

Appreciate this high-altitude Zin with chicken in a richly-spiced traditional mole sauce.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

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2016 Forchini Reserve Zinfandel

397 Cases Produced

Grower's Series, Dry Creek Valley

Perfect legs mark the first swirl of this nectar, while the deep ruby-violet color catches the light. With gentle fruit nuances and a light toastiness on the nose, this zin discloses an array of model tastes of flavorful dark berry fruits and light earthiness. A well-balanced exemplar of this style of unique wine, she exhibits mellow oak notes, yet has enough acidity and structure to remain fruity and vibrant. A lovely example of zin.

Pairs delightfully with a bold lobster ravioli in a butter and freshly grated parmesan cream sauce.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

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2016 Rockpile Reserve Zinfandel

332 Cases Produced

Rockpile Vineyard, Dry Creek Valley

Displaying the deep amethyst depths in your glass, this intense liquid offers up hints of things to come. Aromas of dark berries, showing bold raspberry, blackberry and blueberry notes, with undertones of cinnamon and cardamom. Not yet finished, this beauty opens to further whiffs of cherry and licorice. On the palate, a berry tart comes to mind, featuring pinches of spicy vanilla and a soupçon of clove. Buttered toast with an earthly licorice hint end the delectable voyage!

Enjoy this beautiful Zin with a slow-roasted beef or spice-rubbed venison loin.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)



Coyote Club Featured Wines

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2016 Sawyer Reserve Zinfandel

298 Cases Produced

Estate Grown, 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.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

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.

Pair this beautiful Zin with a wild game chili complemented by rough-ground corn bread muffins

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

2016 Tori Reserve Zinfandel

184 Cases Produced

Estate Grown, Dry Creek Valley

A deep purple with crimson shimmers, this Zin offers up a nose of dark red baked cherries, followed by oaky notes of cream and toast. On the palate, fruit flavors of cherry and dark berry find a complement in caramel and vanilla. Fruit balanced with a touch of tartness, the balanced tannins in the backbone bring delight to the last sip.

Pair with Chicken molé and dirty rice.

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)



Coyote Club Featured Wines

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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 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

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2016 Treborce Reserve Zinfandel

154 Cases Produced

Grower's Series, Dry Creek Valley

A deep pool of cranberry-crimson with even legs, this fruit-forward Zin releases forest-y aromas of eucalyptus and earth, with anise and tobacco box making a showing. Strong flavor profiles of boysenberry ad cranberry hit first, with dashes of light oak toastiness. Very bold, with surprising tannins and acidity for the varietal, this wine should be drunk now through 2022.

Pair this brave Zinfandel with braised pork cheek penne pasta, sopped up with crusty French bread!

Retail Case Price: \$720 | Club Case Price: \$540 (ship); \$504 (pick up)
Reorder Case Price: \$468 (ship); \$432 (pick up)

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WILSON
OF DRY CREEK

COYOTE CLUB ORDER FORM

March 2019



Reorder any of the wines in your customized club shipment and receive an additional 10% off.

Total savings is 35% (ship) and 40% (pick-up) and 1¢ ground shipping on case reorders. Mix and match.

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

***Reorder discounts only apply to wines in your customized club shipment.**

VARIETAL	RETAIL PRICE	COYOTE CLUB PRICE 25% DISCOUNT (SHIP)	CLUB REORDER SPECIAL* 35% DISCOUNT (SHIP)	COYOTE CLUB PRICE 30% DISCOUNT (PICK-UP)	SPECIAL* 40% DISCOUNT CLUB REORDER (PICK-UP)	QTY	TOTAL PRICE
RESERVE VINEYARD DESIGNATES & BARREL-SELECT ZINFANDELS							
2015 Coyote Cabernet, Reserve - <i>Club Wilson Only</i>	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2015 Molly's Reserve Petite Sirah	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2015 Rockpile Reserve Petite Sirah	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2016 D. Rafanelli Reserve Petite Sirah - <i>Club Wilson Only</i>	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2016 Botticelli Reserve Zinfandel - <i>Club Wilson Only</i>	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Buzz Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Carl's Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Cypress Ridge Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Florence Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Forchini Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Rockpile Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Sawyer Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Sydney Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Tori Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Treborce Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Thomas Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2016 Duetto Reserve Zinfandel - <i>Club Wilson Only</i>	\$90.00	\$67.50	\$58.50	\$63.00	\$54.00		
SUBTOTAL							
SHIPPING		\$10/CASE	1¢/CASE	N/A	N/A		
TAX							
TOTAL							

***Reorder discounts only apply to wines in your customized club shipment.**

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

CLUB MEMBER NAME _____

EMAIL _____ DAYTIME PHONE _____

PLEASE USE CREDIT CARD ON FILE YES NO

PLEASE SHIP TO ADDRESS ON FILE YES NO

ANGIE MALINSKI, Wine Club Coordinator | EMAIL angie@wilsonwinery.com

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CLUB WILSON

