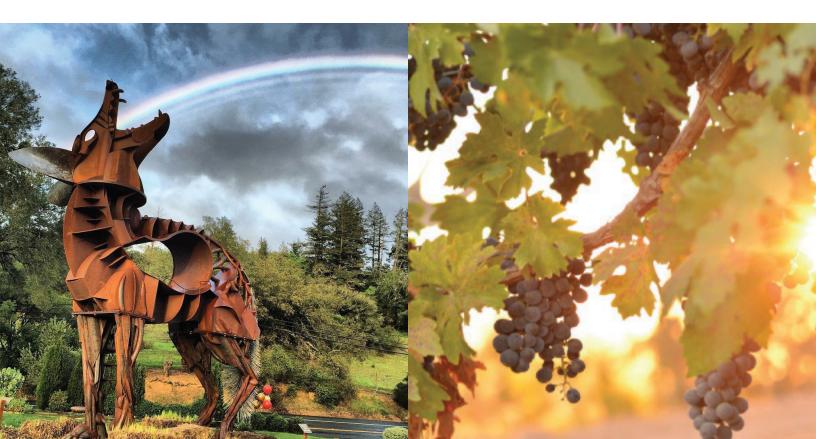




# COYOTE CLUB March 2020



### A Note from Diane

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!



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:

2016 Molly's RSV Petite Sirah 2017 Snakepatch RSV Petite Sirah 2016 Coyote RSV Cabernet 2017 Botticelli RSV Zinfandel 2017 Buzz RSV Zinfandel 2017 Carl's RSV Zinfandel 2017 Coyote RSV Zinfandel 2017 Cypress Ridge RSV Zinfandel 2017 Florence RSV Zinfandel 2017 Forchini RSV Zinfandel 2017 Rockpile RSV Zinfandel 2017 Sawyer RSV Zinfandel 2017 Snakepatch RSV Zinfandel 2017 Sydney RSV Zinfandel 2017 Tori RSV Zinfandel 2017 Treborce RSV Zinfandel 2017 Thomas RSV Zinfandel 2017 Duetto RSV Zinfandel 2017 Diane Marie Zinfandel 2017 Kenneth Carl Zinfandel

#### **SAVE THE DATES**

March 7 - 8 & 14-15 Wilson Barrel Tasting Weekends

**April 25-26**31st Passport to Dry Creek Valley

### **CLUB WILSON**

### **Events and 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 2020 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 Nonreserves 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!





#### 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! Mouthwatering 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.

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Dorothy "Dee" Allbritton
Wine Club Manager



#### 2016 Molly's RSV Petite Sirah - 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 Snakepatch RSV Petite Sirah - Estate Grown, Dry Creek Valley

Deep black/purple, this wine is not one you can miss! Showing off a dusty fresh currant and bright concentration of blueberries on the nose, there is a slight undertone of evergreen to be found and appreciated. A mellow beauty and almost delicate in demeanor, this wine has medium tannins that round out the berry and light menthol flavors.

PAIRING IDEA: Pair with Ratatouille Provençal served with fresh chèvre on toasted garlic bread.

#### 2016 Coyote RSV Cabernet Sauvignon - Artist Collection, Dry Creek Valley

Dark like a blood ruby, this wine evokes evil thoughts of drinking more than you should... White pepper, cedar resin with some green peppercorn in the nose, a wisp of black currant also peeks through. The black currant shines through on the palate, with a leather, sweet wood and slightly mushroomy follow up.

**PAIRING IDEA:** Pair with slow-cooked beef short ribs, cheesy polenta and a side of honey-glazed carrots. So yum!

#### **2017 Botticelli RSV Zinfandel - Rockpile Series, 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 IDEAS: Stuffed cannelloni and roasted zucchini.

#### 2017 Buzz RSV Zinfandel - Growers Series, Dry Creek Valley

Wow! Deep and mysterious in color, the nose conjures a vision of concentrated bramble thickets where you can picture the honeybees going crazy. Nestled in with the deep berry scents rests a slight hint of menthol and a late note of honeysuckle. Making a mellow and slightly earthy entrance, the first sip belies the intense raspberry-maple profile. With enough tannins to give it a heft, the deep berry flavors and mellow acidity make this an All-night sipper.

PAIRING IDEA: Toasted sourdough with soft goat cheese and a drizzle of honey



#### 2017 Buzz RSV Zinfandel - Estate, 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 valançay and brie, with smoked peppered salmon and crusty fresh bread!

#### 2017 Coyote RSV Zinfandel - Artist Collection, 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 Cypress Ridge RSV Zinfandel - Growers Series, Russian River Valley

A glimpse at the deep dark rim shows the purple-black pigment of wild blackberries shining in the warm sun. Give a swirl to find the warming scents of tart blackberries and butterscotch, with slight hints of black tea and menthol. The flavor is tart and delicious in this cool-climate Zinfandel from Russian River Valley, offering a smooth finish with a punch of berry-tea flavor.

PAIRING IDEA: Pair with a smoked brisket sandwich and sweet potato friesTECHNICAL

#### 2017 Florence RSV Zinfandel - Rockpile Series, 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 RSV Old Vine Zinfandel - Growers 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 Rockpile Vineyard RSV Zinfandel - Rockpile Series, Rockpile

Colors of dark purple with red edges mark this elite Rockpile Zinfandel. Pale bramble fruit greet the nose, which then opens to light spice, black pepper and toast aromas. A bold fruit flavor greets the palate, with zesty notes of plum transitioning to cherry, with a touch of oakyness. Robust but not severe, the mellow finish on this wine will makeyou fall in love.

**PAIRING IDEA:** Enjoy with a chocolate torte or ganache!

#### 2017 Sawyer RSV Zinfandel - Estate, 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. Good acidity and mouthfeel, this is a keeper!

**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)!

#### 2017 Snakepatch RSV Zinfandel - Growers Series, Dry Creek Valley

The velvety mulberry of a perfect lipstick, this Zin offers a nose that is both bold and dark and pouty at the same time. Strong scents of honeyed blackberry and black tea come forward, with a sweet vanilla note following. A surprise of velvet pleases as it enters your mouth, with the luscious berry and caramel coming forward first, followed by nuts, sage and a slight banana note. Edgy, with nice acidity, this wine opens beautifully if given the chance!

**PAIRING IDEA:** Pair with roasted pecan-crusted poblano chicken.

#### 2017 Sydney RSV Zinfandel - Estate, Dry Creek Valley

Glinting cranberry hues and showing off her legs, this upper altitude Dry Creek Valley vineyard gem reveals scents of sharp and flinty tart berry, with slightly forest-y undertones. While the flavors start off with tart and succulent dark berry tones, they warm to a mellow mouthfeel, changing to a warm buttery and toasty smoothness as you savor each sip. Nice acidity keeps this wine lively.

**PAIRING IDEA:** Salumeria-style antipasti platter.

#### 2017 Tori RSV Zinfandel - Estate, Dry Creek Valley

Bridging the color gap between currant red and dark eggplant, this wine shows lovely legs when swirled in the glass. Flinty yet floral, the fresh nose has a slightly taunting bite to it, then opens to traditional berry notes. On the tongue, a rich and complex amalgam of berry comes forward. Strong and woodsy brambleberry notes of blackberry, huckleberry and boysenberry come forward. A smooth texture, good tannin structure and bright acidity make this one a keeper!

**PAIRING IDEA:** Pair with thick honey-garlic pork chops and some cheesy potatoes with sun-dried tomato bits and a hint of black truffle, cooked in a cast-iron cocotte for hours!



#### 2017 Snakepatch RSV Zinfandel - Growers Series, Dry Creek Valley

Crimson with boysenberry-dark eddies show off as you swirl. Fruit-filled aromas of tart boysenberry balances with juicy blackberry and an oaky forest floor enter your nose. Your palate will enjoy the bramble-berry tastes which glow due to the bright acidity. Moderate forest notes of pine and oak show through as it opens. A truly classic Zinfandel, this wine offers an incredible long, smooth finish. Enjoy right now. With friends. On a deck...somewhere!.

PAIRING IDEA: Enjoy this classic with smoky, fatty, beef brisket and corn bread muffins.

### 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%** (**ship**) and **40%** (**pick-up**) on a case and **1¢ ground shipping** on case reorders! You can mix and match. See Wine Club Order Form.



### **COYOTE CLUB ORDER FORM**



March 2020

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 cus	stomized clu	ıb 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							
2016 Molly's Reserve Petite Sirah - Club Wilson Only	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2017 Snakepatch Reserve Petite Sirah - Club Wilson Only	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2016 Coyote Reserve Cabernet - Club Wilson Only		\$39.00	\$33.80	\$36.40	\$31.20		
2017 Botticelli Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Buzz Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Carl's Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Coyote Reserve Zinfandel - Club Wilson Only	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2017 Cypress Ridge RSV Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Florence Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Forchini Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Rockpile Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
201 <b>7 Sawye</b> r Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Snakepatch Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Sydney Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Tori Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Treborce Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Thomas Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Duetto Reserve Zinfandel	\$90.00	\$67.50	\$58.50	\$63.00	\$54.00		
2017 Diane Marie Reserve Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2017 Kenneth Carl Reserve Zinfandel	\$145.00	\$108.75	\$94.25	\$101.50	\$87.00		
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: Mar	ch 31	April 15	5
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CLUB MEMBER NAME	
EMAIL	DAYTIME PHONE

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