



WILSON
WINERY

VINEYARD ZIN CLUB
February 2020



A Note from Diane

January News from Diane Wilson

Our holidays were spent in Troncones, Mexico this year again. We got there Christmas night, thanks to enormous flight delays. Argh. Syd, Mark and Phoebe couldn't make it—it was too much to do with a one year old, but both Sawyer and Tori were able to come and join us. The weather was interesting. We had an all-out thunderstorm, and then it dropped down to 72°F, so all the parkas came out for the locals, who find that a pretty chilly temperature! Friends came down and it was a nice, relaxing time. New Years was a low-key night, with just a few of us making it until midnight. We came back on January 9th, so I've been back a week or so now.

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 some planning. I'm also getting everything ready for bottling of the 2018's and a few 2017's. All the labels are signed off on, and we'll start bottling the whites in February. 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 Estates 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 neat 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, get 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 appreciate your club membership. Cheers, from our cellar to yours!

—Diane Wilson & the Wilson Team

Award-Winning Wines included in February Club Shipment (Two Bottles Each):

2017 Carl's Zinfandel
2017 Nolan Zinfandel

2017 Sawyer Zinfandel - Club Wilson Only
2017 Coyote RSV Zinfandel - Club Wilson Only
2017 Forchini RSV Zinfandel - Club Wilson Only
2017 Sawyer RSV Zinfandel - Club Wilson Only

SAVE THE DATE

February 1st
WAW Chili Cook-Off

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

April 25-26
31st Passport to Dry Creek Valley

Passport to Dry Creek Valley 2020

It's a Caddyshack Passport!

"Cannonball. Cannonball coming!" +632 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.



Get Your Chili On! 4th Annual Chili Cook-Off Time!

You literally cannot beat this bang for the buck with access to all eleven wineries of the Wilson Artisan Wine group. Get a commemorative glass to take with you throughout the day, taste the various chili concoctions, and, best of all, the award-winning wines! All to your heart's content! Greenwood Ridge and Jaxon Keys, our Mendocino-based properties will be hosted at the Coyote Den in downtown Healdsburg, making it easy for you to try these gems as well!

Be sure to vote for your favorites! Each ballot completed will be in the drawing for one of three great prize packages! Votes will be tallied at the end of the cook-off, and the winning winery announced! Help us with this fun annual event! February 1st, 11am-4pm.



"Whoa, did somebody step on a duck?"

Rock Lobster Party 2020

It's that time of year again! It was Ken Wilson's birthday, and everybody was rockin', eating lobster and having a great time!

The party started off on Saturday January 25th with a cocktail hour under the outdoor awning at Coyote Sonoma. Appetizers stations were available for pre-dinner munchies, and five different wine stations were scattered about, offering wines from throughout the Wilson Artisan Wineries family. Ken gave a memorable welcome speech and toast before dinner, talking though the horrible burning of Soda Rock and what we've gone through in this area. He noted that we always keep those things in the back of our minds but reminded us that we are blessed to be here.

Ken then invited everyone to go in and sit down at the two long tables. Once people were in their places, the chef came by and dumped out the lobsters, corn, potatoes, artichokes, and sausage down the middle of the tables. Wines were set throughout the tables, of course! Birthday cake and Its Its were offered for dessert, with the dancing to a DJ starting after that. There were lots of greats 60's and 70's hits jamming, and about 75% of dinner-goers were also on the dance floor, or getting their photo taken in the photo booth.

About #125 people attended, with WAW wine club members, as well as Ken's friends and family.



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 Ocegüera: Cortney has been our Assistant Wine Club Coordinator, and as some of you have no doubt noticed, Cortney is pregnant! She will be going on maternity leave, starting on January 6th, 2020. She is expecting a little girl. Cortney will be back at Wilson Winery starting near the end of April to help with Events and Marketing. We wish her all the best, and will be excited to meet the new addition.

"Optional" Summer Wine Club Allotment

We have exciting news to share with you 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 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.



Dorothy "Dee" Allbritton

Wine Club Manager



Vineyard Club Featured Wines

2017 Carl's Zinfandel

Carl's Vineyard, Estate Grown, Dry Creek Valley

Gorgeous in its dark purple glory, this classic Dry Creek Valley Zin shows off by sending a swirling breath of deliciousness to your nose. Deeply berry-centric, the aromas also characterize a flintiness, with some earthiness coming forward as it opens. On the palate, fresh and light flavors of berry start the journey, creating layers of pomegranate, huckleberry and black raspberry. That same flintiness comes forward in the flavor profile, with a brisk wet stone zing. Smooth and supple, this wine has good balance which pleases the palate!

PAIRING IDEA: Pair with roasted pumpkin, goat cheese, pine nut focaccia!

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2017 Nolan Zinfandel

Nolan Vineyard, Estate Grown, Dry Creek Valley

San Francisco Chronicle Wine Competition - Gold Medal

Sumptuous color swirls purple with ruby glints. On the nose, a sweet yet spicy black cherry coupled with blackberry gives this a great jammy aroma. On the palate, dark and spicy flavors of tart berry and nutty walnuts shine through, with a nice amount of tannins in the finish. A lovely specimen, this Zin is ready to drink now but could also lay down for a year or two.

PAIRING IDEA: Pair with a classic black and blue burger with spices sweet potato fries.

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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: Enjoy with a sweet potato casserole served with mildly spicy Italian sausages and sautéed onions.



Vineyard Club Featured Wines

2017 Coyote Reserve Zinfandel - *Club Wilson Only*

Estate Grown, Dry Creek Valley

San Francisco Chronicle Wine Competition - Gold Medal

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: Pair a glass of this beauty with adult grilled cheese, featuring emmentaler, vacheron, and mild cheddar, with and under-layer of pesto spread on sourdough bread. Toss a few figs on the side and call it good!

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2017 Forchini Reserve Zinfandel - *Club Wilson 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.

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2017 Sawyer Reserve Zinfandel - *Club Wilson Only*

Sawyer Vineyard, Estate Grown, Dry Creek Valley

San Francisco Chronicle Wine Competition - Double Gold Medal

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, clove 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).

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Did you love these wines?

Order any of these wines by February 29 (or March 15 for ship members) and receive an additional **10% savings** making your total savings **35% (ship); 40% (pick up)** on a case and **1¢ ground shipping** on case reorders! You can mix and match. See Wine Club Order Form. Club shipment includes two bottles of each of the following wines:





FEBRUARY 2020

VINEYARD ZIN CLUB ORDER FORM



Reorder any of your club shipment wines 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: February 29 | Ship: March 15

Denotes current shipment wine.

VARIETAL	RETAIL PRICE	VINEYARD CLUB PRICE 25% DISCOUNT (SHIP)	CLUB REORDER SPECIAL 35% DISCOUNT (SHIP)	VINEYARD CLUB PRICE 30% DISCOUNT (PICK-UP)	CLUB REORDER SPECIAL 40% DISCOUNT (PICK-UP)	QTY	TOTAL PRICE
WHITES							
2018 Sauvignon Blanc	\$29.00	\$21.75		\$20.30			
Kenneth Carl Brut	\$44.00	\$32.00		\$32.00			
PETITE SIRAH							
2016 Ellie's Petite Sirah	\$38.00	\$28.50		\$26.60			
2016 Molly's RSV Petite Sirah - <i>Club Wilson Only</i>	\$50.00	\$37.50		\$35.00			
2017 Snakepatch RSV Petite Sirah - <i>CW Only</i>	\$50.00	\$37.50		\$35.00			
SPECIALTY RED							
2015 Coyote Burning Man Red - <i>CW Only</i>	\$38.00	\$28.50		\$26.60			
ZINFANDEL							
2017 Carl's Zinfandel	\$42.00	\$31.50	\$27.30	\$29.40	\$25.20		
2017 Ellie's Old Vine Zinfandel	\$40.00	\$30.00		\$28.00			
2017 Molly's Zinfandel	\$42.00	\$31.50		\$29.40			
2017 Nolan Zinfandel	\$40.00	\$30.00	\$26.00	\$28.00	\$24.00		
2017 Sawyer Zinfandel - <i>Club Wilson Only</i>	\$42.00	\$31.50	\$27.30	\$29.40	\$25.20		
2017 The Terraces Zinfandel	\$38.00	\$28.50		\$26.60			
2017 Three Dog Zinfandel	\$29.00	\$21.75		\$20.30			
RESERVE ZINFANDEL							
2017 Buzz Reserve Zinfandel - <i>CW Only</i>	\$60.00	\$45.00		\$42.00			
2017 Botticelli Reserve Zinfandel	\$60.00	\$45.00		\$42.00			
2017 Carl's Reserve Zinfandel - <i>CW Only</i>	\$60.00	\$45.00		\$42.00			
2017 Coyote Reserve Zinfandel - <i>CW Only</i>	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2017 Forchini Reserve Zinfandel - <i>CW Only</i>	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Sawyer Reserve Zinfandel - <i>CW Only</i>	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2017 Snakepatch Reserve Zinfandel	\$60.00	\$45.00		\$42.00			
						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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