

CLUB WILSON



VINEYARD CLUB

February 2021



Winter Allocation



2017 SYDNEY PETITE SIRAH (2) | Retail: \$38

Estate Collection, Dry Creek Valley

The nose is met with raspberry, fig, and oak. Textured flavors of bramble berry, cola, tea leaves and blueberry exemplify the high mountain characteristics of this wine. Rich on the palate and full-bodied, showing a purity of fruit and hints of minerality. Great depth and earthy accents highlight this wine grown in volcanic clay soils 1600 feet above the Dry Creek Valley floor.

Composition	93% Petite Sirah & 7% Zinfandel
Oak Aging	20 months on 28% new French & American Oak

Cellaring	0 to 8 years
Production	14 barrels

2018 MCCLAIN PRIMITIVO (2) | Retail: \$44

Grower Series, Alexander Valley

This bright, medium-bodied Primitivo abounds with aromas of fresh cracked pepper, raspberry, pomegranate and a hint of blueberry. The exquisite nose is followed by flavors of cola, baking spices, fresh strawberry, and clove. A full-bodied mouthfeel accented by juicy acidity and traces of orange zest on the finish. Leather stay with you through the super long-lasting finish.

Composition	96% Primitivo & 4% Zinfandel
Oak Aging	22 months on 25% New French Oak

Cellaring	0 to 8 years
Production	24 barrels



2018 FORCHINI OLD VINE ZINFANDEL (2) | Retail: \$42

Grower Series, Dry Creek Valley

Deep garnet with a ruby hue, this wine has a prominent bouquet of ripe raspberry, bing cherry and holiday spice followed by a glimpse of nutmeg. The palate is expansive and energetic and is filled with tart cherry, rhubarb, blueberry and forest floor. Showcasing concentration and elegance with a sweet and tart balance, this wine has medium acidity with supple tannic structure.

Composition	97% Zinfandel & 3% Petite Sirah
Oak Aging	18 months on 24% new French Oak

Cellaring	0 to 6 years
Production	17 barrels

2018 HEARTLAND ZINFANDEL (2) | Retail: \$42

Grower Series, Dry Creek Valley

Vibrant bursts of sugar plum and boysenberry interweave with a savory freshness. Head-turning aromas of sage and star anise prepare you for the palate. Flavor components of dried herbs and candied blackberry bring together the core of this wine. Polished tannins and a bright acidity linger on the finish making it pure satisfaction.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 24% new French Oak

Cellaring	0 to 5 years
Production	16 barrels



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2018 MOLLY'S RESERVE ZINFANDEL (1) | Retail: \$60

Estate Collection, Dry Creek Valley

This impressive vintage is a wine to warm everyone's heart not only by the luscious palate, but by its story. An enticing nose with notes of licorice, candied blackberry, and cinnamon. Elegant and complex flavors of vanilla and oak lead to a dangerously smooth finish. The velvety mouthfeel and structured body leaves you wanting another taste.

Composition	97% Zinfandel & 3% Petite Sirah
Oak Aging	22 months on 33% new French Oak

Cellaring	0 to 8 years
Production	6 barrels



2018 ROCKPILE VINEYARDS ZINFANDEL (1) | Retail: \$62

Rockpile Collection, Rockpile

The nose opens with wild black raspberry and warm baking spices. Developing aromas of cassis, sandalwood, and fresh wood shavings escape the glass. Vanilla and sugar plum dominate the palate with full, ripe tannins and balanced acidity. Flavors of blackberry jam, clove, and fresh tilled earth blend together on the palate with a dark sweetness and long, persistent finish.

Composition	90% Zinfandel & 10% Petite Sirah
Oak Aging	18 months on 35% new French Oak

Cellaring	0 to 7 years
Production	13 barrels

2018 THOMAS ROCKPILE ZINFANDEL (1) | Retail: \$60

Rockpile Collection, Rockpile

Appealing in its dark cranberry color when given a hearty swish in the glass, this high altitude Zin offers warm and spicy scents of dried fruit and vanilla. Some dark forest notes come forward, along with a suggestion of mild Bing cherry. The mouthfeel is enticingly silky, with a strong cherry component, as well as boysenberry and cassis. Rounded baking spices hit the palate, along with some earthiness to create a lengthy finish. Moderate acidity keeps this wine bright.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 30% new French Oak

Cellaring	0 to 7 years
Production	9 barrels



2018 DUETTO BARREL SELECT ZINFANDEL (1) | Retail: \$90

Estate Collection, Dry Creek Valley

The perfect duo of Zinfandel and just a kiss of Petite Sirah is represented with its crimson dark purple hue in the glass. Ripe, luscious, and inviting with rich raspberry and pine needle aromas. Alluring upon tasting, blackberry, cola, and clove make their way across the palate. The flavors suggest bright acidity and medium bodied structure. It ends with an almost decadent lingering that envelops the senses.

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	22 months on 33% new French Oak

Cellaring	0 to 7 years
Production	4 barrels



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Wine Club Update

A NOTE FROM DEE

Hello and Happy New Year! I hope you all had a wonderful holiday season accompanied by your favorite bottle(s) of Wilson wine. This past year has been a challenging one to say the least, and I know we are all looking forward to a bright and healthy 2021. I am personally looking forward to the possibility of travel this year!

For the past month or so, it has been cold and raining on and off in Dry Creek Valley. The rain has been delightful and seeing green on the mountains and terrain on the way into work has been refreshing! I am most certain the land that surrounds us is very happy. The mornings have been quite chilly, sometimes in the low 30's, which is cold for us here in California but I know some of you are chuckling right now thinking to yourself, "try minus 9!". Indeed, we are quite spoiled with our weather here in California and most do not take this for granted.

While our tasting room remains closed for the foreseeable future, we are thankful for the continued support from our members over the past year. It was wonderful to see some new and familiar faces out on the deck this summer and fall, and we can't wait to share this view again with you soon. To those who have been enjoying Wilson wine from afar, the highlight of my day is when we can connect and share stories about everything from wine to the weather. Without all of you, our smiles would not be able to shine so bright, so thank you.

On a final note, I hope you have enjoyed the recipes I've added to the newsletters this year and would love any feedback you might have. As a foodie myself, I've always loved this quote:

"I cook with wine, sometimes I even add it to the food."

If there is anything you'd like to see included in the next newsletter, I'd love to hear about it! You can reach me at dorothy@wilsonwinery.com or by phone at (707) 433-4355.

– Dorothy "Dee" Albritten
Wine Club Manager

COVID-19 & WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your club is due to ship out on Thursday, February 4th and we are hopeful that the couriers have received a much-needed break after the holiday rush. Thank you for your patience and understanding with regards to shipping time-frames as they have been a bit out of the ordinary this year.

PICK-UP MEMBERS: Your club will be ready to pick-up starting February 1st at 11AM. For pick-up members, your wines will be available for pick-up in the tasting room beginning at 11:00 am on February 1st. We will hold onto your wine club selection for 60 days, at which point we will ship your wines to the address on file at your cost.

The tasting room is open by appointment only daily. Advanced reservations are not required for pick-ups, but we recommend calling ahead so we can have your wine ready upon arrival. To make a reservation for wine tasting, click the link below and select your preferred date and time for visiting. The discount code for Club Wilson members to receive four complimentary tastings is "COYOTE".



Bon Appetit

TUSCAN SAUSAGE & VEGETABLE STEW



INGREDIENTS:

Drizzle extra virgin olive oil

13.5oz kielbasa, quartered then chopped

2 stalks celery, chopped small

2 medium-sized carrots, chopped small

1 shallot or small onion, chopped

3 cloves garlic, minced or pressed

Homemade seasoned salt and pepper

2 teaspoons Italian seasoning

15oz can petite diced tomatoes, undrained

15oz can garbanzo beans, drained and rinsed

4 cups chicken broth or stock

Parmesan cheese rind (optional)

2 cups diced peeled Russet potatoes (~1 medium-sized potato)

2 packed cups baby spinach, roughly chopped

Freshly grated parmesan cheese, for topping

Step 1

Heat oil in a large soup pot or Dutch Oven over heat that's just a touch above medium. Add kielbasa, celery, carrots, shallot, and garlic then season with seasoned salt and pepper and stir to coat. Place a lid on top then cook for 7 minutes, stirring a couple times. Remove lid then continue to saute until vegetables have softened, 5-6 more minutes.

Step 2

Add Italian seasoning, undrained tomatoes, beans, chicken broth and parmesan cheese rind if using, then turn heat up to high to bring stew to a boil. Turn heat back down to medium then add potatoes, partially cover with the lid, and simmer until potatoes are tender, 20-25 minutes, stirring occasionally. Add baby spinach then cook until wilted, 1 minute. Scoop stew into bowls then top with parmesan cheese and serve.

Serves 6-8

RECOMMENDED PAIRING: 2018 Heartland Zinfandel





VINEYARD CLUB RE-ORDER FORM









February 2021



Re-order any of your club shipment wines and receive an additional 10% off.

Total savings is 40% (Pick-up) 35% (Ship) and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: March 31

Varietal	Retail Bottle Case	SHIP Re-order Bottle Case	PICK-UP Re-order Bottle Case	Qty
2017 Sydney Petite Sirah	\$38 \$456	\$25 \$297	\$23 \$274	
2018 McClain Primitivo 	\$44 \$528	\$29 \$343	\$26 \$215	
2018 Forchini Old Vine Zinfandel 	\$42 \$504	\$27 \$328	\$25 \$302	
2018 Heartland Zinfandel 	\$42 \$504	\$27 \$328	\$25 \$302	
2018 Duetto Barrel Select Zinfandel  	\$90 \$1080	\$58.5 \$702	\$54 \$648	
2018 Molly's Reserve Zinfandel  	\$60 \$720	\$39 \$468	\$36 \$432	
2018 Rockpile Vineyards Zinfandel 	\$62 \$744	\$40 \$484	\$37 \$446	
2018 Thomas Rockpile Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	



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Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: ☐ YES ☐ NO

IF NO, ALT. SHIPPING ADDRESS:

CITY/STATE/ZIP: _____

PLEASE USE CREDIT CARD ON FILE: ☐ YES ☐ NO

IF NO, PROVIDE CC #:

EXP: _____ CVV#: _____

BILLING ZIP: _____

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