



Featuring the Sydney Vineyard, Estate, Dry Creek Valley

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

*—Diane Wilson & the Wilson Team*

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

- 2013 Coyote Cabernet Sauvignon
- 2013 Molly's Petite Sirah
- 2014 Botticelli Zinfandel
- 2014 Carl's Zinfandel
- 2014 Cypress Ridge Zinfandel
- 2014 Forchini Zinfandel
- 2014 Molly's Zinfandel
- 2014 Monte Rosso Zinfandel
- 2014 Rockpile Zinfandel
- 2014 Sydney Zinfandel
- 2014 Tori Zinfandel
- 2014 Treborce Zinfandel
- 2014 Sawyer Keys Zinfandel
- 2014 Sydney Alexandra Zinfandel
- 2014 Victoria Johannah Zinfandel
- 2014 Diane Marie Zinfandel
- 2014 Kenneth Carl Zinfandel





## Club Corner with Emily & Jane



Emily, Lexie and Jane - Winter Wineland 2017

Much has happened in our world since last we wrote. Don't worry—this conversation is not about to get political, only relational as we move into 2017. We are delighted that you are choosing to continue with us in our club family this year!

### **Wilson Getaways**

Things slow down at the end of the year allowing a few of us to slip away for vacation. As you may have heard, Ken and Diane recently acquired an estate in the Mexican beach village of Troncones where the family vacationed for the holidays. The hacienda is available for reservations by club members if you too would enjoy time to relax and live life at a slower pace! **Beachfront Getaway Information**

Emily and Jane also took their own vacations. Emily enjoyed a week in the Caribbean (St. Maarten) getting some much needed rest and sunshine, courtesy of lovely club members who gifted her their timeshare. Jane took the least glamorous vacation of all to the Central Valley, but very much enjoyed spending a week with her family.

### **Drought Ended in Sonoma County!**

2017 has brought lots of rain and some flooding to Sonoma County officially ending the drought! This season we have had over 60 inches to date with more to come. The land is definitely getting a good soaking this winter. Good thing the vines are dormant! With spring on the horizon, the vineyards will soon come alive with renewed energy for the 2017 vintage.

You may want to mark your calendar for our **White Water Rafting Trip** in July. With the largest snowpack in years, we are anticipating a wild ride down the American River!

### **New Website!**

As we start the new year, we are most excited that you are able to access this newsletter on our brand new website!!! Our goal is that our online presence will enhance your personal experience when visiting or ordering from Wilson Winery. Our website is a work in progress that will evolve as we update and expand from this platform. When our shopping cart is complete, you will be able to update your shipping address and credit card number on file, obtain updated information on current wines released with pricing as well as accolades and vineyard information. Until our shopping cart is updated, please continue to speak/email with Jane or Emily to update your accounts.

We value your input as we move forward with this project in the coming year. The website has the same address but an entirely new look and updated information. After you finish reading this newsletter, we hope that you take some time to explore all that our new website has to offer: **wilsonwinery.com**.





**Club Wilson Packet**

Included in your March club shipment will be your new Club Wilson packet listing out, in detail, the breadth of your club benefits with Wilson Winery. We wanted to collect all this information in one place to ensure that your member experience will be all that we envision.



**2017 Event Calendar**

Also slipped into the March shipment will be your Club Wilson events magnet. We will soon have the ability to upload detailed event information to our online events calendar to give you immediate access to this information. For this reason we have eliminated this section of the newsletter. Wilson has a full calendar this year:

- **PASSPORT TO DRY CREEK VALLEY** We will again be participating in local industry events such as Passport
- **SPECIAL CLUB TASTINGS** at the winery of newly released gold medal wines from the San Francisco Chronicle (February) and the Sonoma County Harvest Fair (October)
- **OFF-SITE TASTING EVENTS** in San Francisco and Houston
- **LOCAL CLUB EVENTS** ranging from food and wine experiences at our estate vineyards to rafting on the American River
- **TRAVEL ADVENTURES** such as our cruise on the Adriatic

While Emily travels to Texas and Europe for these club events, Jane will stay close to home so she can continue to provide consistency in customer service to all of you! If you can't join us for one of the events we have listed, our hospitality staff will be sure to make your tasting room visits memorable. For information on our new tasting room experiences, [click HERE](#).

We hope to see you soon!

Cheers,

*Emily & Jane*





## Winemaker's Notes

### 2013 Reserve Coyote Cabernet

248 Cases Produced

#### Sydney Vineyard, Estate, Dry Creek Valley

A layered nose of bright boysenberry playfully wraps around notes of cigar box and vanillin oak. The wine's creamy texture expands on the palate to reveal spicy tannins woven with red and black currant, bright cherry and notes of mocha, chocolate and forest floor. As the flavors glide to the finish, a touch of espresso appears, only to linger with traces of spicy cedar. Enjoy this delicious Cab with pork tenderloin served with a fresh smoked blackberry sauce or a coffee-rubbed rib-eye steak.

 2017 San Francisco Chronicle Wine Competition – **DOUBLE GOLD MEDAL**

**Retail Case Price:** \$600 | **Club Case Price:** \$420 (Pick-up); \$450 (Ship)

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### 2013 Reserve Molly's Petite Sirah

168 Cases Produced

#### Molly's Vineyard, Estate, Dry Creek Valley

Dark-toned perfumey aromatics offer an essence of ripe wild blackberry mingled with hints of coffee, earth and minerality. A velvety entry leads to a luxurious texture with edges of bright acidity. Dark berry, plum and creamy mocha meld and linger with the supple tannins and integrating oak. This wine will further show its elegant side as the opulent flavors deepen and expand. Enjoy pairing with crown roast of pork served with a wild rice and sausage stuffing or an applewood-smoked turkey and cremini risotto.

 **CLUB WILSON members only - Limited supplies for reorder**

**Retail Case Price:** \$600 | **Club Case Price:** \$420 (Pick-up); \$450 (Ship)

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### 2014 Reserve Botticelli Zinfandel

75 Cases Produced

#### Botticelli Vineyard, Rockpile

Tantalizing aromas reveal the wine's structure along with a blend of juicy berries and black and white pepper. A full, smooth entry offers blackberry pie with traces of spice while essences of molasses, cloves and brambly berries appear near the long finish. The supple tannin and oak structure stays tucked in the background, all the while supporting the delicious flavors. Enjoy this elegant Zin with a black pepper and molasses-glazed filet mignon or fresh pasta tossed with garden heirloom tomatoes, basil and grilled sausage.

 **CLUB WILSON members only - Limited supplies for reorder**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship)

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### 2014 Reserve Carl's Zinfandel

199 Cases Produced

#### Carl's Vineyard, Estate, Dry Creek Valley

The aromas in this deep beauty stir images of robust velvet as the nose offers dark cherry and brambly blackberry merged with traces of toasty oak, sweet vanilla and creamy coffee. An opulent dark entry reinforces the depth and elegance of the wine revealing juicy black raspberry, plum and a touch of cherry and blueberry woven with espresso notes amid a dash of bright acidity. Mid-palate black pepper accents the luscious flavors while the tannin and oak structure steps forward in the long finish. Try pairing it with a coffee-rubbed pork loin with sautéed mushrooms and a plum-Zinfandel sauce or grilled quail with savory cherry-Zinfandel compote.

 2016 Sonoma County Harvest Fair – **GOLD MEDAL**

 2017 Houston Livestock & Rodeo International Wine Competition – **GOLD MEDAL**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship) | **Wait List (Reorder price guaranteed)**

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## 2014 Reserve Cypress Ridge Zinfandel

202 Cases Produced

### Cypress Ridge Vineyard, Russian River Valley

Deep, tempting aromatics draw you in with dark cherry, mixed berries and hints of cinnamon toast and chokecherry. The luscious mouthfeel and spice-laden texture provide a full-bodied, slightly chewy wine with round edges. Rich, ripe Bing cherry at the entry is joined by mocha, black pepper and spice box mid-palate with plum and toasty oak coming in at the finish as the flavors expand and linger. Robust enough to pair with steak au poivre, this Zin is equally at home with a classic veal saltimbocca.

🏆 2017 San Francisco Chronicle Wine Competition – **GOLD MEDAL**

🏆 2017 Houston Livestock & Rodeo International Wine Competition – **GOLD MEDAL**

**Retail Case Price:** \$624 | **Club Case Price:** \$436.80 (Pick-up); \$468 (Ship)

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## 2014 Reserve Forchini Zinfandel

180 Cases Produced

### Forchini Vineyard, Dry Creek Valley

Lovely deep dark cherry aromatics are layered with traces of rich vanillin oak and red berries. The spice-laden entry offers up a blend of richly textured bright fruit—blackberry, bright raspberry, dried strawberry and dark plum. These are framed with integrating oak and tannins that enhance the luscious spicy fruit essence as the wine lingers on the palate. Enjoy a pairing of Tandoori roast chicken served with basmati rice or Italian sausage meatballs in a red sauce over penne.

🏆 2016 Sonoma County Harvest Fair – **GOLD MEDAL**

**Retail Case Price:** \$624 | **Club Case Price:** \$436.80 (Pick-up); \$468 (Ship)

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## 2014 Reserve Molly's Zinfandel

146 Cases Produced

### Molly's Vineyard, Estate, Dry Creek Valley

Enticing aromas of ripe juicy blackberry are dusted with notes of caramel, toasty oak and fresh cracked peppercorns. The velvety mouthfeel glides into a spice-driven yet voluptuous texture, layered with rich dark berries with hints of plum, cherry and mocha. Supple tannins and integrating oak subtly frame the wine until the lengthy finish where they make their presence known. A great wine to pair with seared duck breast in a blackberry-balsamic reduction or a slow-roasted spice-rubbed venison loin.

 **CLUB WILSON members only - Limited supplies for reorder**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship)

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## 2014 Reserve Monte Rosso Zinfandel

171 Cases Produced

### Monte Rosso Vineyard, Moon Mountain District, Sonoma Valley

This most gorgeous of garnet wines embodies the essence of the Moon Mountain appellation. Coming from Louis Martini's famed vineyard perched high atop Sonoma Valley, this Monte Rosso Zinfandel entices with a lovely nose of currant undercut by smoky, dusty oak. The first sip leads you down the silk road of smoothest mouthfeel. Exhibiting spice and gentle berry notes, this wine offers a strong, lasting finish. Pair with marinated, flame-grilled tri-tip with rosemary and olive oil-roasted fingerling potatoes.

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship)

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## 2014 Reserve Rockpile Zinfandel

361 Cases Produced

### Rockpile Vineyard, Estate, Rockpile

An opulent blend of juicy blackberry, creamy cocoa and striations of oak provide an alluring nose for this tempting Zin. The silken mouthfeel reveals a lively mix of dark berries, ripe plum and Bing cherry. Mid-palate black pepper and mocha with hints of caramel appear, along with rich vanillin oak and spicy tannins that broaden in the long finish. Approachable now, this wine will benefit from decanting or further bottle aging to allow its depth and charm to shine through. Enjoy pairing with peppercorn-encrusted beef tenderloin on beefsteak tomato with goat cheese, French-fried onions and balsamic sauce or chorizo carbonara with a Catalan market salad.

🏆 2017 Houston Livestock & Rodeo International Wine Competition – **GOLD MEDAL**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship)

## 2014 Reserve Sydney Zinfandel

202 Cases Produced

### Sydney Vineyard, Estate, Dry Creek Valley

Inviting aromas of a dark berry tart swirled with smoky oak notes are enhanced with traces of herbes de Provence. The lush entry immediately offers a pop of bright, fresh fruit and white pepper, which threads all the way through to the finish. Blackberry, blueberry, plum and boysenberry, along with a touch of spice box, fill the palate with deliciousness. The wine's structure remains a step back from the opulent flavors, lending support while not interfering as this Zin shows off her charms. Fun to sip solo, this wine will also pair well with tandoori chicken or steak gaucho-style with Argentinian chimichurri sauce.

- 🏆 2016 International Women's Wine Competition – **GOLD MEDAL**
- 🏆 2017 San Francisco Chronicle Wine Competition – **GOLD MEDAL**
- 🏆 2017 Houston Livestock & Rodeo International Wine Competition – **GOLD MEDAL**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship)

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## 2014 Reserve Tori Zinfandel

203 Cases Produced

### Tori Vineyard, Estate, Dry Creek Valley

Amidst a toasty oak nose layers of plum, dark cherry and creamy vanilla with traces of white pepper are found. The silky entry and texture present bright, intense flavors of ripe blackberry, spiced cherry and a hint of Santa Rosa plum. As this stunning wine opens, it reveals creamy coffee with a touch of dark chocolate weaving through the rounded mouthfeel. Toasted oak enhances and balances the rich flavors as they merge and linger in the satisfying finish. Enjoy this decadent wine with filet of beef au poivre or spring leg of lamb stuffed with fresh rosemary and garlic. It will also pair beautifully with a flourless chocolate cake drizzled with raspberry sauce.

- 🏆 2016 International Women's Wine Competition – **DOUBLE GOLD MEDAL**
- 🏆 2016 Sonoma County Harvest Fair – **GOLD MEDAL**

**Retail Case Price:** \$720 | **Club Case Price:** \$504 (Pick-up); \$540 (Ship) | **Wait List (Reorder price guaranteed)**

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## 2014 Reserve Treborce Zinfandel

181 Cases Produced

### Treborce Vineyard, Dry Creek Valley

"Layered with depth" aptly describes this complex Zin, starting with the dark, perfumey aromatics of ripe brambly berries and toasty oak. The velvety texture and juicy entry are further enhanced by the richness of the flavors—blackberry, boysenberry and hints of raspberry and huckleberry. Traces of black pepper, baking spices and caramel are layered throughout the wine, along with a subtle citrus thread. Supple tannins and notes of oak caress the palate as the wine flows to the finish, where its structure makes a bolder statement. Enjoy it with sausage and sage-stuffed mushrooms or pork tenderloin rolled with chorizo and spinach.

- 🏆 2016 International Women's Wine Competition – **DOUBLE GOLD MEDAL**
- 🏆 2017 Houston Livestock & Rodeo International Wine Competition – **GOLD MEDAL**

**Retail Case Price:** \$624 | **Club Case Price:** \$436.80 (Pick-up); \$468 (Ship)

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## 2014 Sawyer Keys Zinfandel

76 Cases Produced

### Estate, Dry Creek Valley

A gorgeous purple garnet color profile and long-lasting legs make this wine an immediate looker. The nose offers up gentle hints of oak with a fragrant jamminess cut by leather. The sweet tobacco and woody scents move into the forefront with swirls of the glass. Savory flavors of anise and spice shine through in this fruit-forward Zinfandel, which culminates in a smooth and satiny finish. Enjoy with boneless short ribs glazed with Korean barbecue sauce and kimchi-fried rice.

**NOTE:** Legacy Trio not entered in wine competitions.

**Retail Case Price:** \$1,680 | **Club Case Price:** \$1,176 (Pick-up); \$1,260 (Ship)

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## 2014 Sydney Alexandra Zinfandel

81 Cases Produced

### Estate, Dry Creek Valley

The visuals created by the inky depths of this ruby wine couple beautifully with striking aromas of floral notes, dark berry fruit undertones and a mellow oak note. A perfect harmony of fruit paired with earth tones, this lovely wine offers a base of spice on the palate. Deep blackberry flavors are complemented by flinty and peppery notes, with enticing dainty smokiness and light eucalyptus tones. Zin lovers will adore this layered, nuanced beauty. A perfect pair with New Orleans BBQ shrimp and Cajun rice with a cool green salad.

**NOTE:** Legacy Trio not entered in wine competitions.

**Retail Case Price:** \$1,680 | **Club Case Price:** \$1,176 (Pick-up); \$1,260 (Ship)

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## 2014 Victoria Johannah Zinfandel

84 Cases Produced

### Estate, Dry Creek Valley

The gorgeous gemstone color of this wine reflects the light with a ruby's intensity. The long legs create the visual, while the nose enjoys a subtle spice with a dollop of tangy sweet tartness. While this wine opens, flavors of toasted cherry, tangy boysenberry and light raspberry come forward, touched by a hint of eucalyptus. Medium acidity make this a bright, happy Zinfandel. Pair with Filipino Chicken Adobo or a rich beef and mushroom cassoulet.

**NOTE:** Legacy Trio not entered in wine competitions.

**Retail Case Price:** \$1,680 | **Club Case Price:** \$1,176 (Pick-up); \$1,260 (Ship)

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## 2014 Diane Marie Zinfandel

102 Cases Produced

### Estate, Dry Creek Valley

The inkiness of this deep wine dazes your vision upon leaving the bottle. Charming aromas waft up from the glass, with baking spices and cinnamon coming forward, then opening to a defiant floral note of honeysuckle, topped with a smid-geon of toasty oak. With delicious tart raspberry, boysenberry and pomegranate fruit moving on the palate with a touch of flintiness, this wine is enhanced by a long, warming finish. Pair with creamy Parmesan mushroom chicken over a nutty mix of wild rice.

**NOTE:** Legacy Trio not entered in wine competitions.

**Retail Case Price:** \$1,800 | **Club Case Price:** \$1,260 (Pick-up); \$1,350 (Ship)

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## 2014 Kenneth Carl Zinfandel

104 Cases Produced

### Estate, Dry Creek Valley

Sparkling like rubies and garnets, this namesake masculine Zinfandel pleases the senses with aromas of berries, eucalyptus, leather and oak. The first sip fortifies with classic flavors of raspberry and blackberry. A touch of licorice adds to the allure of this lovely wine. Balanced acidity paired with jamminess and then topped off with a silky and warming finish make this a royal example of Zinfandel. Serve with pan-seared filet mignon with a zesty cilantro chimichurri sauce.

**NOTE:** Legacy Trio not entered in wine competitions.

**Retail Case Price:** \$1,800 | **Club Case Price:** \$1,260 (Pick-up); \$1,350 (Ship)





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

VARIETAL	RETAIL PRICE	COYOTE CLUB PRICE 25% DISCOUNT (SHIP)	CLUB REORDER SPECIAL* 35% DISCOUNT (SHIP) <i>Reorder deadlines above</i>	COYOTE CLUB PRICE 30% DISCOUNT (PICK-UP)	CLUB REORDER SPECIAL* 40% DISCOUNT (PICK-UP) <i>Reorder deadlines above</i>	QTY	TOTAL PRICE
<b>WHITES</b>							
2014 Reserve Chardonnay	\$38.00	\$28.50		\$26.60			
<b>PETITE SIRAH</b>							
2013 Dry Creek Valley Petite Sirah	\$35.00	\$26.25		\$24.50			
2013 Ellie's Petite Sirah	\$38.00	\$28.50		\$26.60			
2013 Sawyer Petite Sirah	\$38.00	\$28.50		\$26.60			
<b>RED VARIETALS &amp; SPECIALTY BLENDS</b>							
2013 Dorothy's Syrah - <b>Club Wilson Only</b>	\$36.00	\$27.00		\$25.20			
2014 McClain Primitivo	\$40.00	\$30.00		\$28.00			
<b>ZINFANDEL</b>							
2014 Buzz Zinfandel	\$36.00	\$27.00		\$25.20			
2014 Carl's Zinfandel	\$42.00	\$31.50		\$29.40			
2014 Cypress Ridge Zinfandel	\$38.00	\$28.50		\$26.60			
2014 Dry Creek Valley Zinfandel	\$29.00	\$21.75		\$20.30			
2014 Ellie's Zinfandel	\$38.00	\$28.50		\$26.60			
2014 Forchini Zinfandel - <b>Club Wilson Only</b>	\$38.00	\$28.50		\$26.60			
2014 Heartland Zinfandel	\$32.00	\$24.00		\$22.40			
2014 Nolan Zinfandel	\$38.00	\$28.50		\$26.60			
2014 Sonoma County Zinfandel	\$29.00	\$21.75		\$20.30			
2014 Sydney Zinfandel	\$42.00	\$31.50		\$29.40			
2014 Terrace Hill Zinfandel	\$36.00	\$27.00		\$25.20			
2014 Three Dog Zinfandel	\$29.00	\$21.75		\$20.30			
2014 Tori Zinfandel	\$42.00	\$31.50		\$29.40			
2014 Treborce Zinfandel - <b>Club Wilson Only</b>	\$38.00	\$28.50		\$26.60			
<b>RESERVE VINEYARD DESIGNATES</b>							
2013 Coyote Cabernet, Reserve	\$50.00	\$38.50	\$32.50	\$35.00	\$30.00		
2013 Molly's Reserve Petite Sirah - <b>Club Wilson Only</b>	\$50.00	\$38.50	\$32.50	\$35.00	\$30.00		
2014 Botticelli Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2014 Carl's Reserve Zinfandel	\$60.00	\$45.00	Wait List	\$42.00	Wait List		
2014 Cypress Ridge Reserve Zinfandel	\$52.00	\$39.00	\$33.80	\$36.40	\$31.20		
2014 Forchini Reserve Zinfandel	\$52.00	\$39.00	\$33.80	\$36.40	\$31.20		
2014 Molly's Reserve Zinfandel - <b>Club Wilson Only</b>	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2014 Monte Rosso Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2014 Rockpile Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2014 Sydney Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2014 Tori Reserve Zinfandel	\$60.00	\$45.00	Wait List	\$42.00	Wait List		
2014 Treborce Reserve Zinfandel	\$52.00	\$39.00	\$33.80	\$36.40	\$31.20		
<b>BARREL-SELECT ZINFANDEL ~ LEGACY SERIES</b>							
2014 Sawyer Keys Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2014 Sydney Alexandra Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2014 Victoria Johannah Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2014 Diane Marie Zinfandel	\$150.00	\$112.50	\$97.50	\$105.00	\$90.00		
2014 Kenneth Carl Zinfandel	\$150.00	\$112.50	\$97.50	\$105.00	\$90.00		
	<b>SUBTOTAL</b>						
	<b>SHIPPING</b>	\$10/CASE	1¢/CASE	N/A	N/A		
	<b>TAX</b>						
	<b>TOTAL</b>						

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

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

CLUB MEMBER NAME \_\_\_\_\_

EMAIL \_\_\_\_\_ DAYTIME PHONE \_\_\_\_\_

USE CREDIT CARD ON FILE  YES  NO SHIP TO ADDRESS ON FILE  YES  NO

