



Featuring the McClain Vineyard | *Pictured above: The McClain Vineyard at sunset*

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

—Diane Wilson & the Wilson Team

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Wines Included in February Club Shipment

2014 Sydney RSV Petite
Sirah

2015 McClain Primitivo

2015 Treborce Zinfandel





Club Corner



Above: Angie and Jane at our last event of 2017, the Club Wilson Holiday Party

Like many others in Sonoma County and beyond, I am ready to say goodbye to 2017 and start a fresh new year in 2018!

Early 2018 Events

We began our new year in January with a bang, having two events that month. Winter Wineland took place over the second weekend in January, and transported our guests to the Wilson Winter Olympics! Of course, we afforded the opportunity to warm up after winter sports with red wine and Chef Heidi West's Tuscan Ribollita Soup! This has proved to be an extremely popular dish with both guests and staff, and Chef Heidi has been gracious enough to share her recipe, copied on the next page.

Also in January was our second-annual Wilson Artisan Wines Chili Taste-Off, where guests were able to travel among all nine Wilson Artisan properties and taste chili paired with that winery's wines. Although Wilson did not offer chili, we did have a full tasting of all our San Francisco Chronicle Gold winners!

Speaking of Olympic Gold, we received the results of the San Francisco Chronicle Wine Competition in mid-January! As usual, Diane took home several medals, 5 double golds and 8 golds. Several of these medal winning wines are in your February club shipment! Check the Winemaker's Notes for more details.

February means that Alexis and Emily will once again travel to Texas for the Houston Livestock Show and Rodeo. This year we have two Best of Class winning wines in the 2015 Carl's Reserve Zinfandel and 2015 Nolan Zinfandel. Last year Alexis and Emily returned in boots, belts and cowboy hats... can't wait to see what new versions of them we'll get back this time around!

Summer Club Shipment

You will also notice an announcement in your shipment about our Summer Club. The inaugural shipment arrived last year, and will be much the same this summer. This is our only customizable shipment for members during the year, as well as our only shipment which includes white wines as an option! We hope that you'll enjoy our new Summer Club as much as we've enjoyed putting it together for you.

Club Recipe Challenge

With the help of the recipe on the following page, we wanted to put forth a challenge to our members: take a photo of your Ribollita with the Wilson wine that you chose to pair with it and send it to us via email, Facebook or Instagram (@wilsonofdrycreek). We'll pick a few of our favorites and send you a special prize if your photo is chosen. We can't wait to see what you come up with!

Happy cooking!



Club Wilson





**TUSCAN RIBOLLITA SOUP
WITH SALSICCIA
E FINNOCHIETTO
& TOASTED BRUSCHETTA
RUBBED WITH
GARLIC CLOVE**



SOUP INGREDIENTS

- 1/2 pound dried white beans, such as Great Northern or cannellini
- Kosher salt
- 1/4 cup good olive oil, plus extra for serving
- 2 cups chopped yellow onions (2 onions)
- 1 cup chopped carrots (3 carrots)
- 1 cup chopped celery (3 stalks)
- 3 tablespoons minced garlic (6 cloves)
- 1 teaspoon freshly ground black pepper
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon fennel seed
- 1/4 teaspoon ground allspice
- 1 (28-ounce) can Italian plum tomatoes in puree, chopped
- 4 cups coarsely chopped swiss chard
- 4 cups coarsely chopped kale
- 1 pound ground Italian sausage bulk
- 6 cups chicken stock, preferably homemade

SALSA VERDE INGREDIENTS

- 1 small bunch parsley
- small handful of basil leaves
- 2 garlic cloves
- 3 tablespoons of chopped walnuts
- 1 small piece of fresh fennel
- 1 anchovy
- extra virgin olive oil
- lemon juice
- salt and pepper

BRUSCHETTA INGREDIENTS

- 1 baguette sliced
- Garlic cloves

Serves 8

Recipe compliments of
Heidi West Catering
heidwestcatering.com

SOUP DIRECTIONS

1. In a large bowl, cover the beans with cold water by 1-inch and cover with plastic wrap. Allow to soak overnight in the refrigerator.
2. Drain the beans and place them in a large pot with 8 cups of water, and bring to a boil. Lower the heat and simmer uncovered for 45 minutes. Add 1 teaspoon of salt and continue to simmer for about 15 minutes, until the beans are tender. Set the beans aside to cool in their liquid.
3. Meanwhile, heat the oil in a large stockpot. Sauté onions until translucent then add carrots, celery, garlic, 1 Tbs of salt, pepper, allspice, fennel seed and red pepper flakes. Cook over medium-low heat for 7 to 10 minutes, until the vegetables are tender. Add the tomatoes with their puree, the swiss chard and the kale, and cook over medium-low heat, stirring occasionally, for another 7 to 10 minutes.
4. In the meantime, sauté the sausage until cooked through, remove and drain on a plate with paper towel.
5. Drain the beans, reserving their cooking liquid. In a food processor fitted with a steel blade, pure half of the beans with a little of their liquid. Add to the stockpot, along with the remaining whole beans and the sausage.
6. Pour the bean cooking liquid into a large measuring cup and add enough chicken stock to make 8 cups.
7. Add to the soup and bring to a boil. Reduce the heat and simmer over low heat for 20 minutes.

SALSA VERDE DIRECTIONS

1. Combine the herbs, garlic, walnuts, fennel and anchovy in a food processor and process until smooth adding olive oil and lemon juice to taste.
2. Season with salt and pepper.

ASSEMBLY DIRECTIONS

1. Toast the baguettes, rub with garlic cloves.
2. Ladle soup into bowls. Place toasted baguette slice on top and drizzle with Salsa Verde.





Did you like these wines?

Order any of these wines by **February 28 (or March 16 for ship members)** and receive an **additional 10% savings** making your **total savings 25%** on a case and **1¢ ground shipping on case reorders!** You can mix and match. See Wine Club Order Form. Club shipment includes one bottle of each of the following wines:

Winemaker's Notes

2014 Sydney RSV Petite Sirah

43 Cases Produced

Sydney Vineyard, Estate, Dry Creek Valley

The color of the sky's dark inkiness right at the last flash of sunset, this incredible wine intrigues from the get-go. Scents of rose, plum, blueberry and a light toastiness rise from the depths. Strong tannins greet the palate without overwhelming, while raspberry, cherry, and light licorice flavors entice. Earthy while fruity and lightly smoky, this lovely Petite Sirah can be enjoyed now or laid down for future enjoyment. Enjoy with red wine braised short ribs, cooked with onions, carrots and celery.

 2018 San Francisco Chronicle Wine Competition - **GOLD**

 **CLUB WILSON members only**

Retail Case Price: \$600 | Club Case Price: \$510 | Reorder Case Price: \$450, shipping included

2015 McClain Primitivo

447 Cases Produced

McClain Vineyard, Alexander Valley

The astonishing long legs on this medium-bodied cousin of Zinfandel draw the eye down the glass to the beautiful, deep crimson-colored liquid. A strong nose of candied berries and light chocolate are welcomed by your sense of smell. Very fruit forward on the palate, with light tannin structure, the sweet tart and tiramisu flavors, accented by a tinge of spice are hard to resist. Pair with a farm-fresh egg traditional leek soufflé, loaded with heavy cream and aged parmesan! Also fantastic with three-cheese Swiss fondue.

 2018 San Francisco Chronicle Wine Competition - **DOUBLE GOLD**

Retail Case Price: \$456 | Club Case Price: \$388 | Reorder Case Price: \$342, shipping included

2015 Treborce Zinfandel

496 Cases Produced

Treborce Vineyard, Dry Creek Valley

Reminiscent of a deep garnet-hued dahlia, our Grower's Series 2015 Treborce reveals scents of brambleberry, light oak, and eucalyptus with a blueberry undertone shining through as it opens. The suave, silky delivery of flavorful dark berry and spiced chocolate are completed by vanilla oak notes on the palate. Savor this gentle Zin with Chicken with Molé sauce and jicama and mango slaw.

 2017 Sonoma County Harvest Fair - **GOLD MEDAL**

 **CLUB WILSON members only**

Retail Case Price: \$504 | Club Case Price: \$428 | Reorder Case Price: \$378, shipping included





BARREL CLUB ORDER FORM

February 2018



Reorder any of your club shipment wines and receive an additional 10% off.
Total savings is 25% and 1¢ ground shipping on case re-orders. Mix and match.

***REORDER DEADLINES** Pick-up: February 28 | Ship: March 16

Denotes current shipment wine.

VARIETAL	RETAIL PRICE	BARREL CLUB PRICE 15% DISCOUNT	CLUB REORDER SPECIAL 25% DISCOUNT 1¢ CASE SHIPPING <i>Reorder deadlines above</i>	QUANTITY	TOTAL PRICE
WHITES					
2015 Reserve Chardonnay	\$38.00	\$32.30			
PETITE SIRAH					
2014 Sawyer Petite Sirah	\$38.00	\$32.30			
2014 Molly's Reserve Petite Sirah	\$50.00	\$42.50			
2014 Sydney Reserve Petite Sirah - Club Wilson Only	\$50.00	\$42.50	\$37.50		
RED VARIETALS & SPECIALTY BLENDS					
2015 McClain Primitivo	\$38.00	\$32.30	\$28.50		
ZINFANDEL					
2015 Buzz Zinfandel	\$42.00	\$35.70			
2015 Cypress Ridge Zinfandel - Club Wilson Only	\$38.00	\$32.30			
2015 Ellie's Zinfandel	\$38.00	\$32.30			
2015 Heartland Zinfandel	\$38.00	\$32.30			
2015 Molly's Zinfandel	\$42.00	\$35.70			
2015 Nolan Zinfandel	\$38.00	\$32.30			
2015 Terrace Hill Zinfandel	\$36.00	\$30.60			
2015 Three Dog Zinfandel	\$29.00	\$24.65			
2015 Treborce Zinfandel - Club Wilson Only	\$42.00	\$35.70	\$31.50		
RESERVE ZINFANDEL					
2015 Buzz RSV Zinfandel - Club Wilson Only	\$60.00	\$51.20			
2015 Cypress Ridge RSV Zinfandel	\$52.00	\$44.20			
2015 Dry Creek Valley Reserve Zinfandel	\$38.00	\$32.30			
2015 Molly's Reserve Zinfandel	\$60.00	\$51.00			
2014 Monte Rosso Reserve Zinfandel	\$60.00	\$51.00			
2015 Sawyer Reserve Zinfandel	\$60.00	\$51.00			
2015 Treborce Reserve Zinfandel	\$60.00	\$51.00			
BARREL-SELECT ZINFANDEL ~ LEGACY SERIES					
2014 Sydney Alexandra Zinfandel	\$140.00	\$119.00			
2014 Victoria Johannah Zinfandel	\$140.00	\$119.00			
2014 Sawyer Keys Zinfandel	\$140.00	\$119.00			
2014 Diane Marie Zinfandel	\$150.00	\$127.50			
2014 Kenneth Carl Zinfandel	\$150.00	\$127.50			
SUBTOTAL					
SHIPPING					\$.01/CASE
TAX					
TOTAL					

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***REORDER DEADLINES** Pick-up: February 28 | Ship: March 16

CLUB MEMBER NAME _____

EMAIL _____ DAYTIME PHONE _____

PLEASE USE CREDIT CARD ON FILE YES NO

PLEASE SHIP TO ADDRESS ON FILE YES NO

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