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Featuring wines from Rockpile Vineyard | Pictured above: Pruned Rockpile vineyards and historic red barn.

### Coyote Club Newsletter Contents

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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:**

- 2014 Coyote Cabernet Sauvignon
- 2014 Molly's Petite Sirah
- 2014 Sydney Petite Sirah
- 2015 Botticelli Zinfandel
- 2015 Buzz Zinfandel
- 2015 Carl's Zinfandel
- 2015 Cypress Ridge Zinfandel
- 2015 Florence Zinfandel
- 2015 Forchini Zinfandel
- 2015 Molly's Zinfandel
- 2015 Monte Rosso Zinfandel
- 2015 Rockpile Zinfandel
- 2015 Sawyer Zinfandel
- 2015 Tori Zinfandel
- 2015 Treborce Zinfandel
- 2015 Sawyer Keys Zinfandel
- 2015 Sydney Alexandra Zinfandel
- 2015 Victoria Johannah Zinfandel
- 2015 Diane Marie Zinfandel
- 2015 Kenneth Carl Zinfandel





## Club Corner



Above: Alexis providing support to Jane as Nancy Kerrigan and Emily as Tonya Harding at Winter WINEland.

### **Wilson is "springing" into a busy season- hope you can come along for the ride!**

#### **Early 2018 Events**

We began our new year in January with a bang, having two events that month. Winter WINEland 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. Although Wilson did not offer chili, we did have a full tasting of all our San Francisco Chronicle Gold winners!

Speaking of gold medals, Diane took home several: 5 double golds and 8 golds at the San Francisco Chronicle Wine Competition. Alexis and Emily just returned from Texas in February after kicking off the Houston Livestock Show and Rodeo at Best Bites, where we had two Best of Class winning wines, among other awards. Many of these medal winners are in your March club shipment! Check the Winemaker's Notes for more details.

#### **Upcoming Spring Events**

In March, we are looking forward to Taste the Future at Wilson. Wilson is not a participant in Barrel Tasting, but will be offering complimentary tastings of futures to club members during this time. Taste the Future is over two weekends, March 2nd-4th and 9th-12th. Tasting will be available both Fridays by appointment only, in half hour increments. Contact [emily@wilsonwinery.com](mailto:emily@wilsonwinery.com) for reservations. Our Club Winemaker Dinner is also in March, at the Dry Creek Kitchen on March 24th! View invite [here](#).

Don't forget about Passport to Dry Creek Valley April 28th and 29th! On Friday, March 27th, Wilson will host a Winemaker Luncheon and a Club Reception that evening. Wilson will be rolling out the red carpet and welcoming guests to the Golden age of Hollywood with a big band and classic car showcase. Don't worry, the wine will be flowing as well! Tickets to Passport may be purchased [here](#).

#### **Summer Club Shipment**

**IMPORTANT!** Please carefully review the information on the Summer Club enclosed in your shipment. 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!

*Jane Loyd*  
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.





## Winemaker's Notes

### 2014 Reserve Coyote Cabernet

298 Cases Produced

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

A beautiful dark crimson color, this Dry Creek Valley Cabernet offers intriguing initial scents of cassis and violets. Upon opening, a wave of blueberry and boysenberry comes forward, along with hints of light cigar. Initial chewy tannins, strong acidity, and fruity undertones give way to a melt-in-your-mouth silkiness, with mocha, caramel, menthol and dark fruit shaping the flavor profile. No games here with this big, bold Cab! Serve post-entrée with a beautiful cheese course, featuring a soft blue cheese. Delectable!

 2017 Sonoma County Harvest Fair – GOLD MEDAL**Retail Case Price:** \$600 | **Club Case Price:** \$420 (Pick-up); \$450(Ship)**Reorder Case Price: \$390(ship); \$360 (pick up), shipping included**

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### 2014 Reserve Molly's Petite Sirah

124 Cases Produced

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

The deepest garnet color of this wine shimmers, with hidden gleams of red shining through the inky depths as it is swirled. Long, dark legs coat the glass like shadowy icicles. The nose opens with a dusty rose note, followed by cassis with a hint of eucalyptus in the understory. A surprising yet gentle fruitiness greet your palate, with beautiful tannins balanced by firm acidity. Notes of dusky rose, blueberry, clove and cassis create a beautiful sense of perfection in this wine. Your mouth will love it from the first sip to the long finish. Food Pairing: Parisian gnocci with chanterelle mushrooms and cream with a compliment of pan-roasted carrots with chestnut honey.

**Retail Case Price:** \$600 | **Club Case Price:** \$420 (Pick-up); \$450(Ship)**Reorder Case Price: \$390(ship); \$360 (pick up), shipping included**

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### 2014 Reserve Sydney Petite Sirah

99 Cases Produced

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

The sky color of 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, fruity and lightly smoky, this lovely Petite Sirah can be enjoyed now or laid down for the future. Enjoy with red wine braised short ribs, cooked with onions, carrots and celery.

 **CLUB WILSON members only**

2018 San Francisco Chronicle Wine Competition-GOLD

**Retail Case Price:** \$600 | **Club Case Price:** \$420 (Pick-up); \$450(Ship)**Reorder Case Price: \$390(ship); \$360 (pick up), shipping included**

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### 2015 Reserve Botticelli Zinfandel

275 Cases Produced

#### Botticelli Vineyard, Rockpile

Shimmers of light peek through this deepest garnet Zinfandel. A classic Rockpile nose greets you upon swirling, with immediate notes of spicy, flinty berry, and undertones of dusty forest floor. Strong baking spices of cinnamon, cardamom, and clove bubble up as the wine opens. Flavors on the palate follow the nose, and strong berry and spice are followed by a flinty acidity belying the satiny mouthfeel, which offers a full and mellow finish. Food Pairing: A perfect showcase for meat, enjoy this with truffled Kobe beef burgers with Gruyère cheese, and a side of kale sauté with carrots.

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

## 2015 Reserve Buzz Zinfandel

159 Cases Produced

### Buzz Vineyard, Dry Creek Valley

A gorgeous translucence allows this purplish ruby wine to shine. Viscous with long legs when swirled, the nose comes to you clean and flinty, with crisp berry and lightly toasted wood. Your taste buds delight in the warming berry flavors balanced by the lightly oak notes. Nice acidity balances this wine, which ends with baked pie spice notes and a long-lasting finish. Food Pairing: Teriyaki & preserved lemon crispy chicken thighs on brown rice.



**CLUB WILSON members only**

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Reserve Carl's Zinfandel

199 Cases Produced

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

Featuring a lovely earthiness with a spritz of fruit in the style of Zinfandels past, this mountain fruit brings it! Bright with acidity yet fruity with a traditional component of earthiness, the flavors of this wine shine with a straightforward jammy undertone. Gorgeous in its luxuriousness, the smooth berry blends with an easy tartness to keep you sipping along. Try with butternut squash ravioli with a garden mixed tomato sauce infused with chicken Italian sausage. Veggie-up with a side of climbing beans sautéed in a butter/EVOO blend, sprinkled with chopped almonds.

 2018 Houston Livestock Show and Rodeo International Wine Competition -**RSV BEST OF CLASS**

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Reserve Cypress Ridge Zinfandel

193 Cases Produced

### Cypress Ridge Vineyard, Russian River Valley

A dusky and warm cassis fruit hits your nostrils earliest, which will then delight in the opening of dusty raspberry aromas. A clear deep crimson with a honeyed hue, this wine has a tart acidity and oaky underpinnings, then settles in to release smoothly, sexy warm notes of berry which caress the palate. Let this wine breathe a bit and the sultry notes come to the forefront. Serve with a classic pepper steak and a side of garlic mashed potatoes for a treat!

**Retail Case Price:** \$624 | **Club Case Price:** \$437 (Pick-up); \$468(Ship)

**Reorder Case Price: \$405(ship); \$374(pick up), shipping included**

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## 2015 Reserve Florence Zinfandel

195 Cases Produced

### Florence Vineyard, Rockpile

With a most coveted appellation, this Rockpile-grown Zinfandel offers the classic qualities of that rocky, high-altitude mountain fruit. Ruby-purple in color, the nose opens to very flinty berry, with floral tones of honeysuckle and violet. Gently warming, offering up creamy raspberry cheesecake and toasted cheery torte, this wine is like dessert in a bottle. Subtle floral notes close down the flavor profile, with a smooth finish sure to please. Try with goat cheese focaccia with toasted pine nuts.

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

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

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## 2015 Reserve Forchini Zinfandel

184 Cases Produced

### Forchini Vineyard, Dry Creek Valley

A very dark purplish-garnet with pink edges, this wine dares you to explore the dusky depths. A nice spice initiates the nose, with nuanced layers of dark wood, cherry, and toast following. On the palate, strata of toasted vanilla toffee and hazelnut, with subcomponents of light cigar box, cherry spice and pepper. A flintiness and acidity allow the finish to linger. Ditalini pasta with fresh basil pesto and sweet Italian sausage make an excellent pairing for this wine.



**CLUB WILSON members only**

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



## 2015 Reserve Molly's Zinfandel

99 Cases Produced

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

A dark and shimmery ruby color leads off the sensory exploration for this classic Dry Creek Valley Zinfandel. Give a swirl and the wine opens up to flinty, dusty, sun-kissed raspberry notes, followed by soft cinnamon and light oak aromas. A silky mouthfeel, filling your palate with jammy bramble-fruit dashes, this wine is fresh, bright and juicy, with hints of light spice. Food Pairing: Salsiccia Pizza with basil and smoked mozzarella will pair nicely with this bold Zin.

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Reserve Monte Rosso Zinfandel

174 Cases Produced

### Monte Rosso Vineyard, Moon Mountain

The deep purple velvet of this wine stands out as opulent and rich. Fitting for one of the most sought-after vineyards in all Sonoma County. Offering a nose of boysenberry, violets and cream, this delight of a Zin opens further to evoke spicy gingersnaps and blackberries warmed by the sun. The silky entry is enriched by a certain boysenberry-style tartness. With medium tannins, the flavor profile offers snappy berries and dried apricot, melded with light eucalyptus and a mild oaky tone finish. Serve with a perfect filet mignon and a spring greens salad with toasted almonds and pomegranate seeds.

🏆 2018 Houston Livestock Show and Rodeo International Wine Competition - **GOLD**

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Reserve Rockpile Zinfandel

300 Cases Produced

### Rockpile Vineyard, 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 make you fall in love. Enjoy with a chocolate torte or ganache!

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

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## 2015 Reserve Sawyer Zinfandel

199 Cases Produced

### Sawyer Vineyard, Estate, Dry Creek Valley

A deep crimson velvet as it swirls in your glass, this popular vineyard shows off all the way along the senses. Nose like a bramble berry crisp, waves of cinnamon and clove reach the nose, with a hint of deep forest to back it up. Confident berry flavors of blackberry and raspberry, with a sweet pomegranate note, help give this fruit-forward Zin a lovely balance. Hints of tobacco, lightly floral and with generous oak, this wine is sinfully smooth at the entry as well as in the finish. Pair with three-cheese mushroom risotto and marinated tri-tip steak.

🏆 2018 Houston Livestock Show and Rodeo International Wine Competition -**GOLD**

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**



## 2015 Reserve Tori Zinfandel

199 Cases Produced

### Tori Vineyard, Estate, Dry Creek Valley

A gorgeous clear ruby with a signature Zinfandel violet rim, this high-altitude wine features long, slim legs. A delectable nose immediately reminds one of robust cocoa, dried tobacco, boysenberry, and upon opening further, sun-kissed honeyed blackberry. An incredible smoothness of berry flavors enters your mouth, with bright acidity balancing the warm oak. Smooth on both ends, reaching the finish gives you gentle cherry and raspberry, with a beautiful wood and floral undertone. Sip alone to savor the intriguing flavor components, or pair with a triple crème Brie and crackers for a hors d'oeuvre.

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Reserve Treborce Zinfandel

186 Cases Produced

### Treborce Vineyard, Dry Creek Valley

Deep, rich ruby color greets you as you gently swirl your glass, while the aromas of rich, lush, fruit and toasted berry wafts to your nose. A perfectly harmonious balance of smoky berry, dark cassis with hints of clove and cinnamon unfold as this wine opens. Lush yet soft, tangy yet fruit-forward, this wine channels some robust moments of menthol and cigar box. Pair with candied nuts, 12-month aged manchego cheese, and fig compote for a scrumptious hors d'oeuvre.

🏆 2017 Sonoma County Harvest Fair - **GOLD** | 2018 San Francisco Chronicle | **DOUBLE GOLD**

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

**Reorder Case Price: \$468(ship); \$432(pick up), shipping included**

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## 2015 Sawyer Keys Zinfandel

### Estate, Dry Creek Valley

Winemaker Notes not available at this time.

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

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

**Reorder Case Price: \$1,092(ship); \$1,008 (pick up), shipping included**

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## 2015 Sydney Alexandra Zinfandel

### Estate, Dry Creek Valley

Winemaker Notes not available at this time.

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

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

**Reorder Case Price: \$1,092(ship); \$1,008 (pick up), shipping included**

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## 2015 Victoria Johanna Zinfandel

### Estate, Dry Creek Valley

Winemaker Notes not available at this time.

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

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

**Reorder Case Price: \$1,092(ship); \$1,008 (pick up), shipping included**

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## 2015 Diane Marie Zinfandel

### Estate, Dry Creek Valley

Winemaker Notes not available at this time.

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

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

**Reorder Case Price: \$1,170 (ship); \$1,080 (pick up), shipping included**

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## 2015 Kenneth Carl Zinfandel

### Estate, Dry Creek Valley

Winemaker Notes not available at this time.

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

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

**Reorder Case Price: \$1,170 (ship); \$1,080 (pick up), shipping included**

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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>RED VARIETALS &amp; SPECIALTY BLENDS</b>							
2014 McClain Primitivo	\$40.00	\$30.00		\$28.00			
<b>ZINFANDEL</b>							
2015 Buzz Zinfandel	\$42.00	\$31.50		\$29.40			
2015 Carl's Zinfandel	\$42.00	\$31.50		\$29.40			
2015 Cypress Ridge Zinfandel - Club Wilson Only	\$38.00	\$28.50		\$26.60			
2015 Ellie's Zinfandel	\$38.00	\$28.50		\$26.60			
2015 Heartland Zinfandel	\$38.00	\$28.50		\$26.60			
2015 Molly's Zinfandel	\$42.00	\$31.50		\$29.40			
2015 Nolan Zinfandel	\$38.00	\$28.50		\$26.60			
2015 Sydney Zinfandel	\$42.00	\$31.50		\$29.40			
2015 Terrace Hill Zinfandel	\$36.00	\$27.00		\$25.20			
2015 Three Dog Zinfandel	\$29.00	\$21.75		\$20.30			
2015 Tori Zinfandel	\$42.00	\$31.50		\$29.40			
2015 Treborce Zinfandel - Club Wilson Only	\$42.00	\$31.50		\$29.40			
<b>RESERVE VINEYARD DESIGNATES</b>							
2014 Coyote Cabernet, Reserve	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2014 Molly's Reserve Petite Sirah	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2014 Sydney Reserve Petite Sirah - Club Wilson Only	\$50.00	\$37.50	\$32.50	\$35.00	\$30.00		
2015 Botticelli Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	Waitlist	\$42.00	Waitlist		
2015 Buzz Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2015 Carl's Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2015 Cypress Ridge Reserve Zinfandel	\$52.00	\$39.00	\$33.80	\$36.40	\$31.20		
2015 Florence Reserve Zinfandel	\$60.00	\$45.00	Waitlist	\$42.00	Waitlist		
2015 Forchini Reserve Zinfandel - Club Wilson Only	\$60.00	\$45.00	Waitlist	\$42.00	Waitlist		
2015 Molly's Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2015 Monte Rosso Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2015 Rockpile Reserve Zinfandel	\$60.00	\$45.00	Waitlist	\$42.00	Waitlist		
2015 Sawyer Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
2015 Tori Reserve Zinfandel	\$60.00	\$45.00	Waitlist	\$42.00	Waitlist		
2015 Treborce Reserve Zinfandel	\$60.00	\$45.00	\$39.00	\$42.00	\$36.00		
<b>BARREL-SELECT ZINFANDEL ~ LEGACY SERIES</b>							
2015 Sawyer Keys Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2015 Sydney Alexandra Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2015 Victoria Johannah Zinfandel	\$140.00	\$105.00	\$91.00	\$98.00	\$84.00		
2015 Diane Marie Zinfandel	\$150.00	\$112.50	\$97.50	\$105.00	\$90.00		
2015 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 discounts only apply to wines in your customized club shipment.

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

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

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

PLEASE USE CREDIT CARD ON FILE  YES  NO

PLEASE SHIP TO ADDRESS ON FILE  YES  NO

