

CLUB WILSON



# BARREL CLUB

*September 2021*





# Fall Allocation



## 2018 ELLIE'S PETITE SIRAH | Retail: \$38

Estate Collection, Dry Creek Valley

Exuberant aromas of elderberry, blueberry, dark chocolate and violet fill the senses. An explosion of sugar plum, black pepper, blueberry, and big tannins represent the power and finesse characteristics of this bold Petite Sirah.

 Wines & Spirits Competition - **92 Points**

Composition	93% Petite Sirah & 7% Zinfandel
Oak Aging	20 months on 30% New French & American Oak
Cellaring	0 to 8 years
Production	14 barrels



## 2019 TOMBSTONE ZINFANDEL | Retail: \$44

Estate Collection, Dry Creek Valley

Big, bold fruit flavors of blackberry and black cherry are complimented with a floral note of violet and earthy undertones. The palate comes to life with toasted vanilla and ripe cherry that explode in the mouth alongside juicy tannins.

 Sunset International Wine Competition - **93 Points**

### INAGURAL RELEASE

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	16 months in 23% New French Oak
Cellaring	0 to 6 years
Production	10 barrels



## 2019 SAWYER RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

Dense aromatics of black currant, plum, and mixed berry pie greet the nose. In the mouth, jammy fruit flavors mix with dried rose petals and a touch of white pepper. This full-bodied wine has bright acidity and edgy tannins that offer a textured finish.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	18 months on 33% New French Oak
Cellaring	0 to 8 years
Production	8 barrels



# Diane's Update



## VINEYARD ACTIVITY

So, we're coming up on our annual adventure: harvest! At the end of July, only the Pinot at Matrix had started veraison. Overall this year is looking like we'll be having a small-ish crop, as the clusters seem small, and I'm only seeing two per cane on the vine. Often there are more, which we sometimes drop for quality control. This is the same across all the varieties I've been using, with the Merlot, Pinot, Zin, and Sauvignon Blanc all seeming small. I'm not sure about the Cab or Chardonnay right now. But, I've been hearing from other growers across the board, with everyone thinking it will be a smaller, earlier crop. This may bode well if we do get some early rain in October (ever hopeful).

After the two minor heat waves, everything is really looking okay. It wasn't too brutal, and most of the properties with grapes did not go over 100\*. We haven't started leaf pulling as of end of July. We had that one year when we pulled too soon and then had a heat wave at the end of July, and ended up with burned fruit. We've been having gorgeous weather through the end of July and into the first weeks of August. The nights are cooling down to the 50's, so that will help develop a nicer crop.

## CELLAR ACTIVITY

By the end of July, we had completed all of the July topping at Wilson, and I had finished adding any missing oak that was still needed. The bottling is all finished, except that we are waiting on the port bottling. The glass coming from Europe has been holding us up, along with many other folks waiting on glass bottles from overseas. I'll be bottling 100 cases of Zinfandel Port. It is tasting really nice, after being barrel aged for three years. I'm looking forward to that!

## TRAVEL PLANS

I have been running my trails, lots of time spent up around Lake Sonoma (the water level is extremely low), and Riverfront Regional Park. I run with a friend, and Ben, our ten year old border collie, usually comes with me. Some parks don't take dogs, but at Riverfront we can run out to Wohler Bridge, and Ben gets to jump into the water. I've also tried out Taylor Mountain Regional Park, which has very pretty views, nice wide trails, and really pretty views of Santa Rosa.

I'm heading to Canada for the last part of August. Ken's been there for a while already. I'll be there for three weeks, and happily, all the kids are coming up for about eleven days together, so I'm looking forward to that very much. I keep thinking about our Baltic Cruise coming up in summer 2022, so we are keeping our fingers crossed things in Europe will be open and fully operational well in advance of that date. I'll see you back at the winery in September!

— Diane Wilson  
Proprietor & Winemaker



# Wine Club Update

## A NOTE FROM DEE

We hope you are all having a wonderful Summer! It is hard to believe that Fall is sneaking upon us so quickly and we are thrilled to introduce our 2019 vintage with you! One of the advantages of being apart of the Barrel club is, you get to be the first ones to try them! The whole team agrees, 2019 was a stellar year! They wines are juicy, full-bodied with a ton of structure! You are in for a treat to say the least!

It has been a hot summer here in Dry Creek Valley with mostly 90/100 degree temperatures. We are in a several drought and we pray everyday for a rain storm to sneak up in hopes of watering everything. Our lakes, rivers and reservoirs are nearly empty, therefore we are in dire need of rain. On a positive note, we've had zero fires and the vines are looking healthy and beautiful as ever! Grapevines sure do amaze me with their resilience and ability to withstand just about anything.

We have exciting news! Wine Road is moving forward with Wine & Food Affair this year. If you've never been, I highly suggest putting this event on your calendar. This happens to be one of my favorite events for a few different reasons. I always refer to this event as being warm and cozy! It sets the mood for the holidays and the wine and food pairings are always top notch leaving your palate dancing and your belly full! Keep an eye on future emails with details. You can always check for updates by visiting the Wine Road website at [www.wineroad.com](http://www.wineroad.com).

## WINE & FOOD AFFAIR | November 5-7th, 2021

Secure your tickets & table space for this year's fantastic pairings in beautiful Sonoma County! Head to *The Wine Road's* website at [www.wineroad.com/events/wine-food-affair](http://www.wineroad.com/events/wine-food-affair).

We are thankful for you and your loyalty to Wilson Wines!

- Dorothy "Dee" Allbritton

Wine Club Manager

## COVID-19 & WINE CLUB SHIPMENTS

**SHIPPING MEMBERS:** Dependant upon weather conditions, your wine will ship out the second week in September. Temperature controlled shipping will apply to states where needed. If you have any changes to your shipping address, be sure to update no later than Monday, August 30th.

**PICK-UP MEMBERS:** Your club will be ready to pick-up starting September 1st at 11am. We will hold your wine club selection for 60 days. If you are not able to pick-up at point, please contact us.

The tasting room is open daily by appointment only. 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, visit our website at [www.wilsonwinery.com](http://www.wilsonwinery.com) 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

## BUTTERNUT SQUASH BISQUE



### INGREDIENTS:

1 Butternut Squash, halved  
2 tsp fennel seeds  
2 tbs extra-virgin olive oil  
8 thyme springs  
2 large carrots  
4 slices cured and smoked bacon  
Freshly ground pepper, to taste  
1/2 tsp. chili flakes, plus extra to serve  
1 white onion  
3 cloves of garlic  
500ml chicken or vegetable stock  
2 tbs. crème fraîche, plus extra to serve  
Micro herbs (optional)

- Step 1* Preheat an oven to 220 F. Line a large baking tray with parchment paper, place thyme sprigs evenly on tray. Drizzle olive oil on the cut sides of the butternut squash, then place (cut-side down) on prepared tray.
- Step 2* Place the carrots and bacon in the middle of a large piece of foil. Drizzle remaining olive oil, and sprinkle fennel seeds and chili flakes over the food. Place in oven and cook for 30 minutes. Remove dish from oven, then add the onion to the baking tray. Enclose the garlic in foil and add to the tray, Roast for an additional 30 minutes, or until tender.
- Step 3* To make the soup - strip thyme leaves from the stalk and add into a large saucepan. Scoop out and discard pumpkin seeds, then scoop out pumpkin flesh and place into saucepan with the carrots and bacon. Peel the onion and garlic, and add into saucepan along with any remaining juices left from baking pan. Use a stick blender to break down slightly, then add stock and 1 1/2 cups of water. Blend until smooth, then stir in crème fraîche. Cook over medium heat until completely warm.
- Step 4* Transfer to serving bowls. Top with extra crème fraîche and micro herbs. Season to taste.  
Serves 6 people.

**RECOMMENDED PAIRING:** 2019 Tombstone Zinfandel

