

CLUB WILSON



CASK CLUB

November 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 Magazine - **92 Points**



Sonoma County Harvest Fair - **Double Gold**

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

2019 NOLAN ZINFANDEL | Retail: \$40

Estate Collection, Dry Creek Valley

This Zinfandel is a beautiful mix of brightness and depth right from the beginning with inviting aromas of mixed berry pie and backed by essence of honey suckle. Flavors of bright cherry and cranberry come alive on the tongue, followed by hints of rose petal and baking spices. Juicy acidity is complemented with soft tannins that make for a luscious mouthfeel.



Sonoma County Harvest Fair - **Gold**

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	16 Months in 20% New French Oak
Cellar	0 to 6 years
Production	22 barrels

2019 BUZZ ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Lush red fruits of strawberry and pomegranate intoxicate the nose. This wine boasts both floral and toasted aromatics that lead into flavors of cranberry, mocha, honey suckle, and raspberry. Earthy notes of black currant express the minerality and big tannins in the glass.



Sonoma County Harvest Fair - **Gold**

Composition	100% Zinfandel
Oak Aging	18 months in 24% New French Oak
Cellar	0 to 6 years
Production	20 barrels

2019 SAWYER ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

Fresh notes of ripe blackberry, Bing cherry, and perfume on the nose give way to an intriguing palate. White floral jasmine and acacia paired with earthy undertones and tannins make this wine stand out. The palate is filled with boysenberry, baking spices, and a peppery finish.



Sonoma County Harvest Fair - **Gold**

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	16 Months in 25% French Oak
Cellar	0 to 6 years
Production	21 barrels

2019 SNAKE PATCH RESERVE ZINFANDEL | Retail: \$62

Grower Series, Dry Creek Valley

Extremely aromatic, classic scents of blackberry pie, vanilla and beautiful floral notes fill the nose. The flavor profile is rich in texture with long focused flavors of black raspberry, bay leaf, cassis, leather, and baking spices. With time in the glass, the tannins and structure of this youthful Zinfandel become rounder and more pronounced.



Sonoma County Harvest Fair - **Gold**

Composition	84% Zinfandel & 16% Petite Sirah
Oak Aging	22 months in 30% New French Oak
Cellar	0 to 7 years
Production	15 barrels

2018 COYOTE RSV CABERNET SAUVIGNON | Retail: \$54

Artist Collection, Sonoma County

Stimulate your senses with smells of black currant, violet, graphite, baking spices, and woody notes of cedar. Bold mouthfeel with black cherry, tobacco, and subtle herbaceous undertones. Well-integrated acidity with chewy tannin makes this wine balanced and will allow for extended cellaring.



Sonoma County Harvest Fair - **Double Gold**

Composition	82% Cabernet Sauvignon, 12% Syrah, & 6% Petit Verdot
Oak Aging	30 months in 30% New French Oak
Cellar	0 to 10 years
Production	12 barrels



= Award Winning

CLUB WILSON



Diane's Update



HARVEST UPDATE

So, we're just wrapping up our annual adventure: harvest! At the end of July, only the Pinot at Matrix had started veraison. Overall this year turned out to be a smallish crop, as the clusters seemed smaller than usual, and I was 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. But, I've been heard from other growers across the board, that they also ended up with less fruit overall.

After the two minor heat waves in August, everything started looking okay. It wasn't too brutal, and most of the properties with grapes did not go over 100°. We hadn'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 scorched fruit. We've been having gorgeous weather through the end of July and into the first weeks of October. The nights are cooling down to the 50's, so that definitely helped develop quality in the 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!

As of the beginning of October, we are already 3/4 of the way through processing fruit. This year, it seems like the lack of rain and warm summer really sped up the entire cycle. We started pulling fruit at the end of August, and throughout most of September we were dumping bin after bin into the destemmer. This will certainly be a fun vintage to see develop over the next year in barrel.

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.

Mid-August I was able to sneak away from the cellar to visit Canada with the family. Ken had already been there for a few weeks, but myself and the kids were able to hang out for about eleven days, so it was nice to spend some quality time together. 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 hope to see you all back at the winery sometime this Fall!

— Diane Wilson
Proprietor & Winemaker



Wine Club Update

A NOTE FROM DEE

We hope you all had a wonderful Summer! It is hard to believe that Fall is already upon us and we are thrilled to introduce our 2019 vintage with you! One of the advantages of being apart of our wine club family 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 was a hot summer here in Dry Creek Valley with mostly 90/100 degree temperatures. We are in a severe 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.

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

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

— Dorothy "Dee" Albritten
Wine Club Manager

COVID-19 & WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Dependant upon weather conditions, your wine will ship out the first week of November. 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 Friday, October 29th.

PICK-UP MEMBERS: Your club will be ready to pick-up starting November 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 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 Nolan Zinfandel

