

CLUB WILSON



# BARREL CLUB

*December 2021*



# Fall Allocation



## 2019 WILSON FAMILY RED | Retail: \$38

Estate Collection, Dry Creek Valley

The aromas of rich dark fruit fill the nose. Bramble berry, blackberry, and blueberry are mixed with notes of leather, violets, cedar and wet rocks for a truly enlightening experience. Blue and black fruit come together on the palate forming delicate tannin structure and well-integrated acidity.

Composition	50% Zinfandel, 25% Petite Sirah, 12.5% Cab Sauv, 12.5% Syrah
Oak Aging	20 months on 25% New French Oak
Cellaring	0 to 8 years
Production	14 barrels



## 2019 MOLLY'S ZINFANDEL | Retail: \$44

Estate Collection, Dry Creek Valley

Mixed berry pie, caramel, raspberry, and orange blossom are complimented by tomato leaf and hazelnut. The flavors exude berry jam, orange peel, and blackberry with a structured finish of juicy acid and chewy tannin.

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	16 months in 20% New French Oak
Cellaring	0 to 6 years
Production	24 barrels



## 2019 FORCHINI OLD VINE RESERVE ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

An intense nose of black mulberry, bramble berry, clove, and a hint of pine lead to a mouth-watering first sip. This wine is a kaleidoscope of wild berries in the mouth with side notes of fresh, wild mushrooms and forest floor. Elegant yet structured, with a broad, soft palate and medium body.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	22 months on 33% New French Oak
Cellaring	0 to 8 years
Production	8 barrels



# Bon Appetit

## SLOW ROASTED BEEF TENDERLOIN



### INGREDIENTS:

3 lbs beef tenderloin  
2 tsp cracked black pepper  
2 tsp salt  
1 tsp dried oregano  
1 tsp garlic powder  
1 tsp rosemary  
1 tsp thyme  
2 tbsp olive oil

Step 1

In a small bowl, mix together pepper, salt, oregano, garlic powder, rosemary and thyme. Drizzle oil across tenderloin, then evenly rub the spice mixture onto all sides of the meat.

Step 2

Place tenderloin on a rack in roasting pan and roast about 30 minutes or until internal temperature reaches 130 degrees. Remove from heat and let stand for 15 minutes before slicing.

Step 3

Serve alongside your favorite side dishes - like asparagus and mashed potatoes.

**RECOMMENDED PAIRING:** 2019 Molly's Zinfandel





## BARREL CLUB RE-ORDER FORM

December 2021



Re-order any of your club shipment wines and receive an additional 10% off.  
**Total savings is 25% and complimentary shipping on case re-orders. Mix & match!**

**RE-ORDER DEADLINE:** January 31

Varietal	Retail Bottle   Case	Re-order Bottle   Case	Qty
2019 Wilson Family Red	\$38   \$456	\$28.5   \$342	
2019 Molly's Zinfandel	\$44   \$528	\$33   \$396	
2019 Forchini Old Vine Reserve Zinfandel	\$60   \$720	\$45   \$540	

Total Bottles \_\_\_\_\_

### BILLING INFORMATION

NAME: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_

PLEASE SHIP TO ADDRESS ON FILE: ☐ YES ☐ NO

PLEASE USE CREDIT CARD ON FILE: ☐ YES ☐ NO

CLUB WILSON | EMAIL clubwilson@wilsonwinery.com

PHONE 707-433-4355 | TOLL FREE 800-433-4602 | FAX 707-433-4353

1960 Dry Creek Road, Healdsburg CA 95448 | WEB wilsonwinery.com



CLUB WILSON

