

CLUB WILSON



VINEYARD CLUB

December 2021



Fall Allocation



2018 SYDNEY MALBEC (2) | Retail: \$36

Estate Collection, Dry Creek Valley

Intense aromas of mocha, dill, and red currant compliment mature and soft tannins. Full bodied on the palate with hints of pomegranate, black plum, and leather. Nuanced cocoa and herbaceous notes tie into the finish leaving a pleasing, lasting impression.

Composition	80% Malbec & 20% Petit Verdot
Oak Aging	24 months on 20% New French Oak

Cellaring	0 to 8 years
Production	5 barrels

2018 DOROTHY'S SYRAH (2) | Retail: \$36

Estate Collection, Dry Creek Valley

Exhibiting a deep burgundy color, this Dry Creek Valley Syrah shows off nice legs when given a swirl. Robust aromas assail the senses with dark currant and a hint of licorice. The palate offers earthiness, dark boysenberry, and elegant Santa Rosa plum. Filling the mouth with succulent and chewy tannins, notes of black licorice, cigar box, and light leather stay with you through the super long-lasting finish.

Composition	100% Syrah
Oak Aging	30 Months in 40% New French Oak

Cellaring	0 to 7 years
Production	8 barrels



2018 SAWYER PETITE SIRAH (1) | Retail: \$38

Estate Collection, Dry Creek Valley

Luscious with alluring aromas of huckleberry, dark blue fruit, and umami. Flavors express notes of mulberry, black tea, cocoa, and lingering hints of cigar and cinnamon. This wine is a classic benchmark Dry Creek Valley Petite Sirah, with richness and well-balanced, approachable elegance.

Composition	80% Petite Sirah & 20% Zinfandel
Oak Aging	20 months on 30% New French Oak

Cellaring	0 to 8 years
Production	5 barrels



Fall Allocation



2019 MOLLY ZINFANDEL (2) | 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	95% Zinfandel & 5% Petite Sirah
Oak Aging	22 months on 35% New French Oak

Cellaring	0 to 6 years
Production	10 barrels

2019 FORCHINI OLD VINE RESERVE ZINFANDEL (2) | 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 7 years
Production	8 barrels



2019 FLORENCE ROCKPILE ZINFANDEL (2) | Retail: \$62

Rockpile Collection, Rockpile

Deep garnet in color, this Rockpile Zinfandel opens with aromas of caramel, vanilla, and hints of umami. It's soft, plush tannins meld together with flavors of toasted vanilla, sour cherry, boysenberry, and mulberry making for a silky long-lasting finish.

Composition	86% Zinfandel & 14% Petite Sirah
Oak Aging	18 months on 25% New French Oak

Cellaring	0 to 8 years
Production	7 barrels

2019 DUETTO ZINFANDEL (1) | Retail: \$90

Barrel Select, Sonoma County

The perfect duo of Zinfandel and just a kiss of Petite Sirah is represented with it's crimson dark purple hue in the glass. Ripe, luscious, and inviting with rich raspberry and pine needle aromas. Alluring upon tasting, blackberry, cola, and clove make their way across the palate. The flavors suggest bright acidity and medium bodied structure. It ends with an almost decadent lingering that envelops the senses.

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	22 months on 33% New French Oak

Cellaring	0 to 8 years
Production	4 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





VINEYARD CLUB RE-ORDER FORM

December 2021



Re-order any of your club shipment wines and receive an additional 10% off.

Total savings is 40% (Pick-up), 35% (Ship) and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: January 31

Varietal	Retail	SHIP	PICK-UP	Qty
	Bottle Case	Re-order Bottle Case	Re-order Bottle Case	
2018 Sydney Malbec	\$36 \$432	\$23 \$281	\$22 \$259	
2018 Dorothy's Syrah	\$36 \$432	\$23 \$281	\$24 \$288	
2018 Sawyer Petite Sirah	\$38 \$456	\$25 \$296	\$23 \$274	
2019 Molly's Zinfandel	\$44 \$528	\$29 \$343	\$26 \$317	
2019 Forchini Old Vine Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Florence Rockpile Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	
2019 Duetto Zinfandel	\$90 \$1,080	\$59 \$702	\$54 \$648	

Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: ☐ YES ☐ NO

PLEASE USE CREDIT CARD ON FILE: ☐ YES ☐ NO

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