

CLUB WILSON



# VINEYARD CLUB

*December 2021*





# Fall Allocation

2 bottles each



## 2019 MOLLY 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 on 20% New French Oak

Cellaring	0 to 6 years
Production	24 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 complimented with soft tannins that make for a luscious mouthfeel.

 Sonoma County Harvest Fair - Gold

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	18 Months in 20% New French Oak

Cellaring	0 to 6 years
Production	22 barrels



## 2019 WEDDING CAKE ZINFANDEL | Retail: \$44

Estate Collection, Dry Creek Valley

With a bouquet of dried rose petals, caramel, green tea, and blackberry this vintage makes for a strong first impression. Rich raspberry and blueberry pair with nutmeg, dark chocolate, and caramel that carries through to this wine's smooth finish.

 Sonoma County Harvest Fair - Double Gold

Composition	100% Zinfandel
Oak Aging	18 months on 25% New French Oak

Cellaring	0 to 6 years
Production	16 barrels





# Fall Allocation

2 bottles each



## 2019 COYOTE RESERVE ZINFANDEL | Retail: \$52

Estate Collection, Dry Creek Valley

Bursting at the seams with fruit-forward aromas of black fruit and floral essence. Blackberry crumble mixed with earthy undertones of cedar and tobacco make for the perfect balance in the glass and on the taste buds. The flavors combine with both sweet and tart fruits a fruit driven palate and a very subtle vanilla finish.



Sonoma County Harvest Fair - **Double Gold**

Composition	92% Zinfandel & 8% Petite Sirah
Oak Aging	22 months on 35% New French Oak

Cellaring	0 to 8 years
Production	10 barrels

## 2019 BOTTICELLI ROCKPILE ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

Lush and aromatic, expressing its high elevation roots with aromas of raspberry, sour cherry, and honey suckle. Approachable with flavors of juicy wild olallieberry and herbaceous undertones of dill, and eucalyptus. A solid representative of the Rockpile AVA with a lingering finish and structured tannins.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 26% New French Oak

Cellaring	0 to 8 years
Production	9 barrels



## 2019 THOMAS ROCKPILE ZINFANDEL | Retail: \$62

Rockpile Collection, Rockpile

Upon first encounter this wine has dark fruit features and a spicy bouquet. On the nose, experience bold notes of marionberry, huckleberry, and faint cedar. Showcasing rich elegance with ripe macerated blue fruit, lilac, and mint on the palate. Bright acidity cuts through the edgy tannins making for a long-lasting mouthfeel.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 30% New French Oak

Cellaring	0 to 8 years
Production	9 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 ZIN 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 Bottle   Case	SHIP Re-order Bottle   Case	PICK-UP Re-order Bottle   Case	Qty
2019 Nolan Zinfandel	🏆	\$40   \$480	\$26   \$312	\$24   \$288	
2019 Molly's Zinfandel		\$44   \$528	\$29   \$343	\$26   \$317	
2019 Wedding Cake Zinfandel	🏆	\$44   \$528	\$29   \$343	\$26   \$317	
2019 Coyote Reserve Zinfandel	🏆	\$52   \$624	\$34   \$406	\$31   \$374	
2019 Botticelli Rockpile Zinfandel		\$62   \$744	\$40   \$484	\$37   \$446	
2019 Thomas Rockpile Zinfandel		\$62   \$744	\$40   \$484	\$37   \$446	

🏆 = Award-Winning

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

