

CLUB WILSON



BARREL CLUB

February 2022



Winter Allocation



2018 SYDNEY PETITE SIRAH | Retail: \$38

Estate Collection, Dry Creek Valley

Nuanced, focused aromas of black plum and peppercorn mix with floral accents. This wine is a kaleidoscope of big dark fruit in the mouth with side notes of spice. Rich flavors of macerated sugar plum, black raspberry, and blueberry with hints of leather lead to a texture of fine, supple tannins.

 San Francisco Chronicle - **Double Gold**

Composition	93% Petite Sirah & 7% Zinfandel
Oak Aging	20 months in 28% new French & American oak
Cellaring	0 to 10 years
Production	14 barrels



2019 MCCLAIN PRIMITIVO | Retail: \$44

Grower Series, Alexander Valley

Bright and fruit forward aromas bring this Primitivo to life. Cherry, strawberry, nutmeg, maple, and floral notes co-mingle in the bouquet. Flavors of sweet cherry pie, caramel, and vanilla melt into velvety tannins and vibrant acidity.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	16 months in 25% new French oak
Cellaring	0 to 5 years
Production	22 barrels



2019 CYPRESS RIDGE RESERVE ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

Layers of sweet cherry, rose petals, cloves, loamy earth, and raspberry aromas spring from this garnet-colored wine. The palate is balanced by more developed flavors of raspberry jam, caramel, vanilla, and oaky tannins. The rich mouthfeel is balanced by bright acidity and minerality giving this wine a long-lasting finish.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	22 months in 40% new French oak
Cellaring	0 to 7 years
Production	5 barrels



Diane's Update



So, now in the New Year, we are in the middle of rack and returns, trying to get all of the 2021 wines racked into tanks, do the analysis on them, checking to see if they are still chugging along or have finished their malolactic fermentations (ML), and then putting them into some new oak. We are finding that the ML is often mostly done, but not totally on the big Zins yet. The process of malolactic fermentation is what gives the red wines the velvety texture, smoothing away some of the rough edges of the more tannic wines.

The lower pH in the Zins makes it a bit tougher environment for it to finish all the way. But, as long as they taste good, that is the objective! By February or March, I'll go ahead and add sulphur for protection against oxidation. We are doing ML in the barrel, and I am hoping that all of my adjustments have been on point. I had to add some acid to some of the batches, but that is typical.

As far as bottling goes, I'm figuring out what will get bottling next. I'm just finishing up final proofs of labels, and Tori is helping with the editing. I'm hoping to start bottling the whites and rosés by the end of February, or the first part of March, with Zins being more like May and early June. Realistically March through May is our big bottling time.

As far as the tasting area goes, we are going to rethink our outdoor space, as we are leaning more and more toward being outside now. Being outside lends itself to table service, so thinking about how to best do that. It's our spring project.

Coming up in June we have the Baltic cruise, which is still on for now! After cancelling Tahiti twice, we didn't have the heart to do that again. So, this one starts in Copenhagen, goes through St Petersburg, and will end up in Oslo. Of course, everyone must be vaccinated to come along.

As for me, I've been running Big Ridge Road, which is a back road up the mountains on the west side of Dry Creek Valley, as well as at Riverfront and Lake Sonoma. My goal is to try the Mendocino 50k at the end of April. And of course, I always take Ben with me.

Right now I've been drinking wines with comfort food, like pasta and stews. The two that are the standouts right now for me are the 2019 Ellie's Old Vine Zin, and 2019 Coyote Reserve Zin.

As usual, we headed to Troncones, Mexico for the holidays. We were able to get into the groove since we went down for three weeks. The family rotated in and out, with just one couple of friends heading down as well. It was great to spend Christmas with the family and enjoy Phoebe's delight! We just eat a lot of seafood and local, good old Mexican fare. We take some wine with us generally, and this year we drank and enjoyed a lot of local beverages.

So, I'm coming back refreshed and looking forward to more rain here in Sonoma County. Fingers crossed!

— Diane Wilson
Proprietor & Winemaker

CLUB WILSON



Wine Club Update

A NOTE FROM DEE

Happy New Year! I hope you had a wonderful holiday season full of love, good health, alongside a bottle or two of Wilson wine!

It has been a very much needed "WET" Winter here in Dry Creek Valley with some colder than normal temperatures. We've welcomed the rain with open arms and I've even danced in it a couple of times! Our lakes, rivers and reservoirs are filling up once again, however, we will need the rain to continue falling in hopes of ending the drought we've faced these past couple of years. I say, let it rain, let it rain, let it rain!

On another positive note, we've had zero fires this past year. Although, the vines are still dormant, we anticipate a healthy hearty crop in 2022. This is excellent news after facing so many years of drought and fires. We are most certain the vines are sleeping comfortably right now without much worry.

As some of you are aware, in August of 2021, I was hit with an unexpected, non-covid, related health issue. This unfortunately caused me to miss four months of work. I am happy and relieved to be healthy and, on my feet, again! It feels great to be back at work and I look forward to working with you again in the future for all your wine club needs.

Thank you for your patience and understanding during my time out. The team worked together to make sure the wine club ran efficiently and effectively and I am forever grateful for them.

Barrel Tasting Weekend | March 3 – 6, 2022

The magic of Barrel Tasting is to get into the cellar and taste wines directly from the barrels. They say, if you like the wine in the barrel, you'll love it in the bottle. I am a firm believer that this statement holds true and it has never failed me. Wilson will be offering special pricing on futures that weekend only.

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 February. 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, January 31st.

PICK-UP MEMBERS: Your club will be ready to pick-up starting February 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

OVEN-ROASTED WILD MUSHROOM RISOTTO



INGREDIENTS:

1 lb. mixed wild, shiitake, and/or crimini mushroom medley, broken into pieces or sliced 1/4" thick (approx 4 cups)
3 garlic cloves, peeled, thinly sliced
6 thyme sprigs
1/4 tsp. crushed red pepper flakes
1/4 cup plus 2 tbsp. extra-virgin olive oil
1 3/4 tsp. (or more) kosher salt, divided
1 medium yellow onion, finely chopped
1 cup arborio rice
1/2 tsp. freshly ground black pepper
3 1/2 cups chicken stock, divided
1 cup finely grated Parmesan
2 tbsp. cold, unsalted butter, cut into pieces
1/2 tsp. finely grated lemon zest
1/3 cup coarsely chopped parsley leaves
Lemon wedges (for serving)

Step 1 Preheat to 350°F. Toss mushrooms, garlic, thyme, red pepper flakes, 1/4 cup oil, and 1/2 tsp. salt on a baking sheet. Roast on bottom rack, tossing halfway through, until deeply golden brown and crisped, 25–30 minutes.

Step 2 Heat 2 tbsp. oil in a large ovenproof Dutch oven or heavy pot over medium-high. Add onion and cook, stirring often, until softened and slightly translucent. Stir in rice; season with pepper and 1/2 tsp. salt. Stirring occasionally, until some grains are translucent, about 2 minutes. Add 1/2 cup of stock and cook until liquid is absorbed. Add 2 1/2 cups stock, bring to a simmer, then cover and bake in oven until liquid is mostly absorbed but rice is still slightly firm in the center, 16–18 minutes.

Step 3 Return pot to stove and heat over medium. Add remaining 1/2 cup stock and cook, stirring constantly, until rice is tender but still has some bite and sauce is creamy, about 2 minutes. Remove from heat and stir in Parmesan, butter, and lemon zest; season to taste with salt, if needed. Add a little bit of warm water, if needed, until risotto is thick but still pourable.

Step 4 Transfer risotto to a serving platter. Top with crispy mushrooms and parsley. Drizzle with oil. Serve with lemon wedges alongside.

RECOMMENDED PAIRING: 2019 McClain Primitivo

