



CASK 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.

 Double Gold | 2022 San Francisco Chronicle

Composition	93% Petite Sirah & 7% Zinfandel
Oak Aging	20 months on 30% new French & American oak
Cellar	0 to 10 years
Production	14 barrels

2019 MOLLY'S ZINFANDEL | Retail: \$44

Estate Collection, Dry Creek Valley

Enticing aromas of mixed berry pie, caramel and orange blossom are complimented by tomato leaf and hazelnut. The flavors exude raspberry preserves, orange peel, and fresh blackberry. Integrated acidity and chewy tannins give the finish structure and length.

 Gold | 2022 San Francisco Chronicle

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	16 months in 20% new French oak
Cellar	0 to 5 years
Production	24 barrels

2019 MCCLAIN PRIMITIVO | Retail: \$44

Grower Series, Alexander Valley


Bright and fruit-forward aromas bring this Primitivo to life. Blackberry, strawberry, nutmeg, maple, and floral notes commingle on the palate. Flavors of sweet cherry pie, caramel, and vanilla melt into velvety tannins and vibrant acidity.

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

2019 WEDDING CAKE ZINFANDEL | Retail: \$44

Estate Collection, Alexander Valley

With a bouquet of blackberry, dried rose petals, caramel, and green tea, this vintage makes a strong first impression. Ripe raspberry and blueberry pair with nutmeg, dark chocolate, and caramel. Rich in flavor and texture, the integrated tannins carry this wine through to a smooth, long finish.

 Double Gold | 2021 Sonoma County Harvest Fair

Composition	100% Zinfandel
Oak Aging	18 months in 25% French oak
Cellar	0 to 5 years
Production	16 barrels

2019 FORCHINI OLD VINE ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

The aromas express fruit-forward tones of Bing cherry jam, strawberry, and blackberry. Cardamon, bramble berry, and black raspberry mix with soft vanilla and oak tannins to intensify the mouthfeel. This 135-year-old vine Zinfandel tells its story across the palate.

 Gold | 2021 Sonoma County Harvest Fair

 Gold | 2022 Houston Rodeo Uncorked

 Gold | 2022 San Francisco Chronicle

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	18 months in 24% new French oak
Cellar	0 to 5 years
Production	17 barrels

2019 TORI RESERVE ZINFANDEL | Retail: \$62

Estate Collection, Dry Creek Valley

Inviting notes of raspberry, black cherry, and pine greet the nose. On the palate, juicy blueberry and black currant are rounded by freshly cracked pepper and dried herbs. This wine is big and bold in tannins but has a long, smooth finish.

 Gold | 2021 Sonoma County Harvest Fair

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months in 38% new French oak
Cellar	0 to 7 years
Production	8 barrels

 = Award Winner

CLUB WILSON



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.

Once you get the malolactic going, they mostly just chug along. 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!

— Dianne Wilson
Proprietor & Winemaker



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: Dependent upon weather conditions, your wine will ship out the last week in February. Temperature controlled shipping will apply to states where needed. If you have any changes to make to your shipping address, be sure to update no later than Monday, February 14th.

PICK-UP MEMBERS: Your club will be ready to pick-up starting February 15th at 11am. We will hold your wine club selection for 60 days. If you are not able to pick-up at that 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

SPICE RUBBED PORK CHOPS



INGREDIENTS:

CACAO SPICE RUB

- 2 tablespoons ground cumin
- 2 tablespoons chili powder
- 1 tablespoon paprika
- 2 teaspoons dried epazote or oregano
- 2 teaspoons cacao powder (no sugar)
- 1 teaspoon cinnamon
- 1 teaspoon freshly ground black pepper

PORK CHOPS

- Two 2-inch-thick bone-in pork chops
- Coarse sea salt (2 tbsp or as needed)
- 1 tablespoon avocado oil
- 2 tablespoons unsalted butter

Step 1 To prepare the rub, combine ground cumin seeds, chili powder, paprika, epazote, cacao, cinnamon and cracked pepper, and stir until the mixture is well combined. Set aside.

Step 2 Preheat the oven to 450°F. Remove the pork chops from the fridge and set on a plate. Liberally salt the meat on each side and into the fat bits. Rub the spice mixture all over the meat. Allow to rest at room temperature for 45 minutes.

Step 3 In a large cast-iron or other ovenproof skillet over medium-high heat, heat the oil until it is shimmering. Place the seasoned chops in the skillet and brown for about 2 minutes on each side. Transfer the skillet to the oven and roast the chops until just cooked through, 10 to 12 minutes.

Step 4 Remove the skillet from the oven and carefully drain any excess oil into a bowl to be discarded once cooled. With the pork chops still in the skillet, evenly add the butter on top of the meat. It should melt from the heat of the pan and the chops. Baste the chops with the melted butter and pan juices, then leave the pork to rest for at least 10 minutes, flipping once. (This helps to distribute the juices evenly.) Cut the pork from the bones, slice and sprinkle with sea salt.

RECOMMENDED PAIRING: 2019 McClain Primitivo










CASK CLUB RE-ORDER FORM

February 2022



Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 30% and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: April 15

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2018 Sydney Petite Sirah 	\$38 \$456	\$27 \$319	
2019 McClain Primitivo	\$44 \$528	\$31 \$370	
2019 Forchini Old Vine Zinfandel 	\$42 \$504	\$29 \$353	
2019 Molly's Zinfandel 	\$44 \$528	\$31 \$370	
2019 Wedding Cake Zinfandel 	\$44 \$528	\$31 \$370	
2019 Tori Reserve Zinfandel 	\$62 \$744	\$43 \$521	



= Award Winner

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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