



# CELLAR ZIN CLUB

*March 2022*





# Spring Allocation

## 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 mingle on the palate. Flavors of sweet cherry pie, caramel, and vanilla melt into velvety tannins and vibrant acidity.

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

## 2019 CYPRESS RIDGE ZINFANDEL | Retail: \$42

Grower Series, Russian River Valley

Enticing aromas of sweet cherry, raspberry, and cinnamon greet the nose. Farmer's market strawberry and cherry jam are intensified with fragrant notes of jasmine, baking spices, and earthiness. Bright acidity is paired with rich texture, and silky tannins make for a smooth finish.


 Sonoma County Harvest Fair - **Gold**

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	18 months in 24% new French oak
Cellar	0 to 5 years
Production	13 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.

 San Francisco Chronicle - **Gold**

 Sonoma County Harvest Fair - **Gold**

 Houston Rodeo Uncorked - **Gold**

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

## 2019 CARL'S ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

This vintage presents alluring aromatics of cranberry, eucalyptus, and rose petals with complimenting notes of nutmeg and white pepper. The palate is full bodied with nuances of umami, blueberry, and orange zest. This wine is complex, with bright acidity adding to the round and rich mouthfeel.

 San Francisco Chronicle - **Gold**

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 25% new French Oak
Cellar	0 to 5 years
Production	24 barrels

## 2019 MOLLY'S ZINFANDEL | Retail: \$42

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.

 San Francisco Chronicle - **Gold**

Composition	94% Zinfandel & 6% Petite Sirah
Oak Aging	18 months in 20% new French oak
Cellar	0 to 5 years
Production	24 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 long, smooth finish.

 Sonoma County Harvest Fair - **Double Gold**

Composition	100% Zinfandel
Oak Aging	18 months in 20% new French oak
Cellar	0 to 5 years
Production	16 barrels






# Spring Allocation

## 2019 BOTTICELLI ZINFANDEL | Retail: \$62

Rockpile Series, Rockpile

Lush and aromatic, this wine expresses its high elevation roots with aromas of raspberry, ripe cherry, and a touch of floral. The approachable palate is rich with flavors of juicy olallieberry, wild blackberry and herbaceous undertones of eucalyptus. A solid representative of the Rockpile AVA, this Zinfandel has structured tannins, giving it a long, refined finish.

 San Francisco Chronicle - **Gold**


 Houston Rodeo Uncorked - **Gold**

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months in 40% new French Oak
Cellar	0 to 8 years
Production	5 barrels

## 2019 THOMAS ZINFANDEL | Retail: \$62

Rockpile Series, Rockpile

Upon first encounter this wine has a profile of dark fruit and spice. Bold notes of marionberry, huckleberry, and toasted cedar make for an alluring bouquet. Showcasing rich elegance with ripe macerated blue fruit, the palate rounds out with notes of lilac and mocha. Bright acidity compliments the edgy tannins making for a persistent mouthfeel.

 San Francisco Chronicle - **Double Gold**

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months in 35% new French oak
Cellar	0 to 7 years
Production	8 barrels

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

Artist Collection, Sonoma County

From the start this wine is bursting at the seams with fruit-forward aromas of black fruit and floral essence. Blackberry crumble mixed with earthy undertones, cedar, and tobacco make for the perfect balance in the glass and on the taste buds. A fruit-driven palate leads to subtle oak notes on the finish.

 Sonoma County Harvest Fair - **Double Gold**

Composition	92% Zinfandel & 8% Petite Sirah
Oak Aging	22 months in 35% new French oak
Cellar	0 to 7 years
Production	10 barrels

## 2019 TREBORCE RESERVE ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

This wine opens with delicious aromas of dark fruit, vanilla, and a touch of clove, complimented by juicy flavors of elderberry, plum, and caramel. This balanced reserve Zinfandel has a velvety texture and a dazzling complexity that generously fills the palate.

 San Francisco Chronicle - **Gold**

 Sonoma County Harvest Fair - **Double Gold**

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	22 months in 33% new French oak
Cellar	0 to 7 years
Production	6 barrels

## 2018 MOLLY'S RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

Expressive aromas of blackberry and raspberry are backed by subtle notes of molasses and orange blossom. Medium-bodied with bright acidity, the palate is bursting with juicy flavors of strawberry, Rainier cherry, and honeysuckle. This elegant wine showcases nuanced fruit and integrated oak, with a lengthy finish.

 San Francisco Chronicle - **Gold**

 Sonoma County Harvest Fair - **Gold**

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

## 2019 SYDNEY RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

A bouquet of dewberry, mixed berry pie, clove, and cocoa jump from the glass. On the palate are flavors of boysenberry, blackberry jam, black pepper, and a touch of tobacco. Beautiful concentration and a lingering finish make this another impressive vintage.

 San Francisco Chronicle - **Double Gold**

 Sonoma County Harvest Fair - **Gold**

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months in 33% new French oak
Cellar	0 to 7 years
Production	6 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.

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 Coyote Reserve Zin, and the 2019 Botticelli Rockpile.

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

Propieter & 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.

## The Wine Road Presents - 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. <https://www.wineroad.com/events/barrel-tasting-weekends/>

- Dorothy "Dee" Albritton

Wine Club Manager

## COVID-19 & WINE CLUB SHIPMENTS

**SHIPPING MEMBERS:** Dependent upon weather conditions, your wine will ship out the second week of March. 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, February 28th.

**PICK-UP MEMBERS:** Your club will be ready to pick-up starting March 1st 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 from 11am-5pm, reservations are highly recommended. Advanced reservations are not required for pick-ups, but we suggest 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/visit](http://www.wilsonwinery.com/visit) 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

## RED WINE BRAISED SHORT RIBS



### INGREDIENTS:

8 whole beef short ribs  
1/8 cups all-purpose flour  
6 pieces pancetta, diced  
2 tbsp. olive oil  
1 whole medium onion, diced  
3 whole carrots, diced  
2 celery stalks, diced  
2 whole shallots, peeled and finely minced  
2 cups dry red wine  
2 cups beef broth (enough to cover ribs)  
1 sprig thyme  
1 sprig rosemary  
1 head garlic, halved  
Kosher salt and pepper, to taste

### Step 1

Preheat oven to 325°. Season short ribs with salt and pepper, then dredge in flour. Cook pancetta in a large Dutch oven over medium heat until just crispy and fat is rendered. Remove pancetta and set aside. Add oil, and working in 2 batches, brown short ribs on all sides, about 2 minutes per side. Transfer short ribs to a plate.

### Step 2

Add onions, shallots, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Cook, stirring constantly, about 2-3 minutes. Stir in wine and bring to a boil and cook for two minutes. Add short ribs (and any accumulated juices) along with broth to pot. Taste and add more salt if needed. Bring to a boil. Place the herbs and garlic in a spice bag and add to pot along with the pancetta. Cover, and transfer to oven.

### Step 3

Cook until short ribs are tender and falling off the bone, about 2½-3 hours. Remove pan from oven and spoon fat from surface of sauce and discard (you can also refrigerate mixture and remove solid fat from top); season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.

Serves 4 people.

**RECOMMENDED PAIRING:** 2019 Coyote Reserve Zinfandel





## CELLAR ZIN CLUB RE-ORDER FORM

March 2022



Re-order any of your club shipment wines and receive an additional 10% off.  
Total savings is 35% and complimentary ground shipping on case re-orders. Mix & match!

**RE-ORDER DEADLINE:** April 30, 2022

Varietal	Retail Bottle   Case	Re-order Bottle   Case	Qty
2019 Carl's Zinfandel 	\$42   \$504	\$27   \$328	
2019 Cypress Ridge Zinfandel 	\$42   \$504	\$27   \$328	
2019 Forchini Old Vine Zinfandel 	\$42   \$504	\$27   \$328	
2019 McClain Primitivo	\$44   \$528	\$29   \$343	
2019 Molly's Zinfandel 	\$44   \$528	\$29   \$343	
2019 Wedding Cake Zinfandel 	\$44   \$528	\$29   \$343	
2019 Coyote Reserve Zinfandel 	\$52   \$624	\$34   \$406	<b>SOLD OUT</b>
2019 Molly's Reserve Zinfandel 	\$60   \$720	\$39   \$468	
2019 Sydney Reserve Zinfandel 	\$60   \$720	\$39   \$468	
2019 Treborce Reserve Zinfandel 	\$60   \$720	\$39   \$468	
2019 Botticelli Rockpile Zinfandel 	\$62   \$744	\$39   \$484	
2019 Thomas Rockpile Zinfandel 	\$62   \$744	\$40   \$484	

 = 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

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