



COYOTE CLUB

March 2022



Spring Allocation



2018 ROCKPILE PETITE SIRAH (2) | Retail: \$52

Rockpile Collection, Rockpile

The bouquet is bursting with bramble berry, blackberry, and violet. From the moment this wine touches the palate, blackberry jam, black tea, and subtle herbaceous notes take over. Punchy flavors of blueberry and cracked black pepper make for a captivating mouthfeel and natural acidity. Supple tannins and a rich palate combine with elegance and depth making for another superb vintage.

Composition | 89% Petite Sirah & 11% Zinfandel
Oak Aging | 18 months in 35% new French oak

Cellaring | 0 to 10 years
Production | 5 barrels

 Wines & Spirits Magazine - **91 Points**

2019 FORCHINI OLD VINE RESERVE ZINFANDEL (2) | Retail: \$60

Grower Series, Dry Creek Valley

An intense bouquet of black mulberry, bramble berry, clove, and a hint of pine lead to a mouth-watering first sip. This wine is a celebration of wild berries in the mouth with side notes of fresh, wild mushrooms and forest floor. Elegant yet structured, this wine presents a broad, soft palate and medium body.

Composition | 97% Zinfandel & 3% Petite Sirah
Oak Aging | 18 months in 38% new French oak

Cellaring | 0 to 7 years
Production | 8 barrels

 San Francisco Chronicle - **Gold**





2019 TREBORCE RESERVE ZINFANDEL (2) | Retail: \$60

Grower Series, Dry Creek Valley

On the nose, you'll be enveloped by jammy dark fruit and dried herbs. Blackberry, blueberry, and black pepper leap from the glass and fill the senses. The palate is rich with brandied cherries, raspberry, and soft notes of vanilla. Strikingly smooth tannins and natural acidity leave you wanting more.

Composition | 96% Zinfandel & 4% Petite Sirah
Oak Aging | 22 months in 33% new French oak

Cellaring | 0 to 7 years
Production | 6 barrels

 San Francisco Chronicle - **Gold**
 Sonoma County Harvest Fair - **Double Gold**

2019 SAWYER RESERVE ZINFANDEL (2) | Retail: \$60

Estate Collection, Dry Creek Valley

Dense aromatics of black currant, plum, and mixed berry pie greet the nose. In the mouth, jammy fruit flavors mix with dried rose petals and a touch of white pepper. This full-bodied wine has bright acidity and edgy tannins that offer a textured finish.

Composition | 96% Zinfandel & 4% Petite Sirah
Oak Aging | 18 months on 38% new French Oak

Cellaring | 0 to 7 years
Production | 8 barrels

 San Francisco Chronicle - **Gold**



Spring Allocation

2019 SYDNEY RESERVE ZINFANDEL (2) | 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.

Composition | 95% Zinfandel & 5% Petite Sirah
Oak Aging | 18 months in 33% new French oak

Cellaring | 0 to 7 years
Production | 6 barrels

- San Francisco Chronicle - **Double Gold**
- Sonoma County Harvest Fair - **Gold**



2019 BOTTICELLI ROCKPILE ZINFANDEL (1) | Retail: \$62

Rockpile Collection, 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.

Composition | 95% Zinfandel & 5% Petite Sirah
Oak Aging | 18 months in 40% new French oak

Cellaring | 0 to 7 years
Production | 9 barrels

- San Francisco Chronicle - **Gold**
- Houston Rodeo Uncorked - **Double Gold**

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

Barrel Select Collection, Dry Creek Valley

This wine opens with a harmonious blend of dark fruit and wood spices. The nose is greeted with aromas of boysenberry pie, mocha and orange peel. The broad palate is rich with flavors of chocolate, cherries, dried fig and baking spices. Balanced tannin and acidity round out the smooth finish.

Composition | 94% Zinfandel & 6% Petite Sirah
Oak Aging | 22 months in 50% new French oak

Cellaring | 0 to 10 years
Production | 4 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 Sawyer 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.

— 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 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 Sawyer Reserve Zinfandel





COYOTE CLUB RE-ORDER FORM

March 2022



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

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

RE-ORDER DEADLINE: April 30, 2022

Varietal	Retail Bottle Case	SHIP Re-order Bottle Case	PICK-UP Re-order Bottle Case	Qty
2018 Molly's Reserve Petite Sirah	\$50 \$600	\$33 \$390	\$30 \$360	
2018 Snake Patch Petite Sirah	\$50 \$600	\$33 \$390	\$30 \$360	
2018 Rockpile Vineyards Petite Sirah	\$52 \$624	\$34 \$406	\$32 \$385	SOLD OUT
2019 Buzz Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Forchini Old Vine Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Sawyer Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Sydney Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Treborce Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2019 Botticelli Rockpile Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	
2019 Florence Rockpile Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	
2019 Thomas Rockpile Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	
2019 Tori Reserve Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	
2019 Duetto Barrel Select Zinfandel	\$90 \$1,080	\$58.5 \$702	\$54 \$648	
2018 Diane Marie Legacy Zinfandel	\$150 \$1,800	\$97.5 \$1,170	\$90 \$1,080	
2018 Kenneth Carl Legacy Zinfandel	\$150 \$1,800	\$97.5 \$1,170	\$90 \$1,080	

= 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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