



CASK CLUB

April 2022



Spring 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 in 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.

 97 Points | 2022 LA Invitational

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

 92 Points | 2022 LA Invitational

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

 95 Points | 2022 LA Invitational

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



Diane's Update

A NOTE FROM OUR WINEMAKER



Sitting here with our currently gorgeous weather and thinking of Spring, we've finished all rack-and-returns, as well as putting the new oak on lots. Then we've moved on to "topping", which just means filling the barrels to the brim, thus preventing the unfinished wines from sitting with too much air on them at the top of the barrels.

Now I am putting together the wines to bottle in April, which will be all of the non-reserve Zinfandels - including both the "Grower Series" and estate wines. It doesn't take me too long on the single vineyard designates, as I know what I am looking for. Then I put together the reserve blends, getting them into the barrels. We do that now to let them integrate well, and aim for bottling those by the end of June or early July.

Overall, I have about three weeks of bottling, or about fifteen days - and prefer to do this in four-day blocks. We just finished bottling all of the whites and rosé, so they'll be released around the end of April. Maybe even available for the Passport to Dry Creek Valley event!

Speaking of events, we participated in the Wine Road's Barrel Tasting again this year, but it was much different than previous years. All tastings were by reservation, instead of drop-in,

but it still managed to be a fairly busy weekend for us. This was the first time back in over two years, and it was nice to see some folks visiting from outside of California.

Although the weather has been lovely, it's a scary situation regarding the status of water right now. We actually might need to be watering the vineyards soon, which is almost unheard of so early in the growing season. We were off to such a good start in the fall, but now, not so much. Since the rain has been sparse the past three years, the vines are sensing how dry things are now. Most grapegrowers are predicting another small crop again for this year, and we all have our fingers crossed that the wells hold. Miracle March doesn't look like it will be miraculous (as far as rain goes), so the best we can hope for is that we get some rainfall a few times heading into May.

We are heading to Mexico again next week. It will be a nice "Spring Break" for us, and all of our Canadian contingent of friends are joining as well. They are so happy to be visiting as it's been bitterly cold for them all winter. We'll enjoy some R&R with them, and when we get back, I'll have to start planning out my garden!

— Diane Wilson
Proprietor & Winemaker



Dee's Update

A NOTE FROM OUR CLUB MANAGER

This is my favorite time of the year in wine country. The weather could not be more perfect - on average, it has ranged from high 60's to low 70's. We started the year off with some promising rainfall, however, it decided it would not stick around too long. We are really hoping to use that old saying, "April showers, bring May flowers", so keep your fingers crossed!

The mustard is starting to bloom throughout the vineyards here in Dry Creek Valley, and it is stunningly beautiful! Does it make you want to book your trip to experience this for yourself? We say, DO IT! I can promise you the picturesque views will create an everlasting memory, just make sure to bring your camera. After you finish your tasting at the winery, head over to Lake Sonoma for a picnic lunch and enjoy the classic views of the valley.

We've yet to see bud-break, but typically see this start around the end of March/beginning of April. When bud-break begins, it's an exciting time in wine country because we know the official start to the grape-growing season has begun!

Many of you have reached out with inquiries about future events for wine club members. We can confirm that we are in the early process of planning some upcoming events and promise that you will be the first ones invited once we finalize them. We are just as excited as you are to enjoy the patio for special events!

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 away. The team worked together to make sure the wine club was taken care of and I am forever grateful for them.

We are thankful for you and your continued loyalty to Wilson Winery!

— Dorothy "Dee" Allbritton
Wine Club Manager

SHIPPING MEMBERS: After listening to your feedback, we have elected to switch to a new shipping company starting April 1st. We appreciate your patience as we undertake this new venture, and ultimately we believe this will lead to better, faster, and more affordable service.

To allow ample time to ensure a smooth transition to our new fulfillment center, your wines will be scheduled to ship out the week of April 11th, unless otherwise requested. If you have moved, relocated, or will not be home to sign for and receive your wine, contact us to update your shipping information prior to Thursday, March 31st. Reshipping or redelivery charges may apply for returned packages.

PICK-UP MEMBERS: Your club will be ready to pick-up starting April 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, and 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

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

- 2, 2-inch-thick bone-in pork chops
- 2 tbs coarse sea salt
- 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

April 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: May 31

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2018 Sydney Petite Sirah	\$38 \$456	\$27 \$319	SOLD OUT
2019 McClain Primitivo 97 Points	\$44 \$528	\$31 \$370	
2019 Forchini Old Vine Zinfandel 92 Points	\$42 \$504	\$29 \$353	
2019 Molly's Zinfandel	\$44 \$528	\$31 \$370	
2019 Wedding Cake Zinfandel	\$44 \$528	\$31 \$370	
2019 Tori Reserve Zinfandel 95 Points	\$62 \$744	\$43 \$521	

= 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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