

CLUB WILSON



# VINEYARD MIXED REDS CLUB

*May 2022*



# Spring Allocation

2 bottles each



**2018 SYDNEY PETITE SIRAH** | Retail: \$38  
Estate Collection, Dry Creek Valley

**Double Gold** | 2022 San Francisco Chronicle

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.

Composition | 93% Petite Sirah & 7% Zinfandel  
Oak Aging | 20 months in 28% new French & American oak

Cellaring | 0 to 8 years  
Production | 14 barrels

**2019 FORCHINI OLD VINE ZINFANDEL** | Retail: \$42  
Grower Series, Dry Creek Valley

**Gold** | 2021 Sonoma County Harvest Fair  
**Gold** | 2022 Houston Rodeo Uncorked  
**Gold** | 2022 San Francisco Chronicle  
**92 Points** | 2022 LA Invitational

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.

Composition | 96% Zinfandel & 4% Petite Sirah  
Oak Aging | 18 Months in 24% new French oak

Cellaring | 0 to 5 years  
Production | 17 barrels



**2019 MCCLAIN PRIMITIVO** | Retail: \$44  
Grower Series, Alexander Valley

**91 Points** | 2022 North Coast Wine Challenge  
**Best of Class & 97 Points** | 2022 LA Invitational

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% Primitivo & 4% Petite Sirah  
Oak Aging | 22 months on 25% new French oak

Cellaring | 0 to 7 years  
Production | 22 barrels





# Spring Allocation

2 bottles each



## 2018 COYOTE RESERVE CABERNET SAUVIGNON | Retail: \$54

Artist Collection, Sonoma County

**Double Gold** | 2021 Sonoma County Harvest Fair

Stimulate your senses with aromas of black currant, violet, graphite, baking spices, and woody notes of cedar. Rich in mouthfeel with black cherry, tobacco, and subtle herbaceous undertones. Integrated acidity with chewy tannin make this wine well-balanced, and allows for extended cellaring.

Composition	82% Cabernet Sauvignon, 12% Syrah, 6% Petit Verdot
Oak Aging	30 months in 20% new French oak

Cellaring	0 to 10 years
Production	14 barrels

## 2019 BOTTICELLI ROCKPILE ZINFANDEL | Retail: \$62

Rockpile Collection, Rockpile

**Gold** | 2021 Sonoma County Harvest Fair  
**Double Gold** | 2022 San Francisco Chronicle  
**93 Points** | 2022 North Coast Wine Challenge  
**97 Points** | 2022 LA Invitational

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



## 2019 ROCKPILE VINEYARDS ZINFANDEL | Retail: \$62

Rockpile Collection, Rockpile

**Gold** | 2022 San Francisco Chronicle  
**90 Points** | 2022 North Coast Wine Challenge

Intense scents of fresh cherry, vanilla, black pepper, and violets, mix with subtle fennel, making this a unique wine upon encounter in the glass. Juicy notes of blackberry pie, marionberry and orange peel seduce the palate. Pronounced tannins and medium acid make this a perfect wine to enjoy with your next meal.

Composition	90% Zinfandel & 10% Petite Sirah
Oak Aging	18 months in 35% new French oak

Cellaring	0 to 7 years
Production	barrels

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# 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 grapegrowing 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!

### Wilson Artisan Wines Presents - Rosé All Day | May 14, 2022

We invite you to visit each of our 11 wineries on Saturday May 14th for our 1st ever Rosé All Day Release Day! Each participating winery will be launching their Rosé on this day, and will offer a small bite paired to this new release. Guests will receive a commemorative wine glass to use for their visit to each winery to enjoy these springtime favorites. Other wines will be available for tasting at each winery as well. Guests are encouraged to wear pink!

[Click here to secure your tickets!](#)

Club Members: \$60 | Non-Member: \$75  
Your wine club promocode is: CLUBPINK

Thank you for your continued loyalty and support as a Club Wilson member!

- Dorothy "Dee" Allbritton  
Wine Club Manager

## WINE CLUB SHIPMENTS

**SHIPPING MEMBERS:** Your order will be scheduled to ship out the week after processing unless otherwise requested, after which you will receive tracking information to help you plan for delivery. If you have moved, relocated, or will not be home to sign for and receive your wine, please contact us to update your shipping information prior to Friday, April 29th.

**PICK-UP MEMBERS:** Your club will be ready to pick-up starting May 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](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

## ITALIAN BRUNCH TORTE



### INGREDIENTS:

- 2 packages (8oz.) crescent roll dough
- 1 teaspoon olive oil
- 1 package (6oz.) fresh baby spinach
- 1 cup fresh mushrooms, sliced
- 7 large eggs, divided
- 1 cup Parmesan cheese
- 2 teaspoons Italian seasoning
- 1/8 teaspoon ground black pepper
- 1/2 lb. ham, thinly sliced
- 1/2 lb. hard salami, thinly sliced
- 1/2 lb. Provolone cheese, sliced
- 2, 12oz. jars sweet red peppers, sliced

**Step 1** Preheat oven to 350 degrees. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil. Securely wrap foil around pan. Unroll 1 tube crescent dough and separate into triangles. Press into the bottom of prepared pan to form a crust, sealing seams well. Bake until set, 10-15 minutes.

**Step 2** In a large skillet, heat oil over medium heat. Add spinach and mushrooms, cook and stir until mushrooms are tender. Drain on several layers of paper towels. In a large bowl, whisk 6 eggs, Parmesan cheese, black pepper, and Italian seasoning.

**Step 3** Layer crust with half of the following: ham, salami, provolone cheese, red peppers, and spinach mixture. Pour half of the egg mixture over the top of the layered mixture. Repeat layers and top with remaining egg mixture.

**Step 4** On a work surface, unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams, place over filling. Whisk remaining egg, and brush over dough. Bake, uncovered 1 hour & 20 minutes. Carefully loosen sides from pan with a knife: remove rim from pan. Let stand 20 minutes.

**RECOMMENDED PAIRING:** 2019 McClain Primitivo





## VINEYARD MIXED REDS CLUB RE-ORDER FORM









May 2022



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

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

**RE-ORDER DEADLINE:** June 30

Varietal	Retail Bottle   Case	SHIP Re-order Bottle   Case	PICK-UP Re-order Bottle   Case	Qty
2018 Sydney Petite Sirah 	\$38   \$456	-----	-----	<b>SOLD OUT</b>
2019 Forchini Old Vine Zinfandel  <b>92 PTS</b>	\$42   \$504	\$27   \$328	\$25   \$302	
2019 McClain Primitivo  <b>97 PTS</b>	\$44   \$528	\$29   \$343	\$26   \$317	
2018 Coyote Cabernet Sauvignon 	\$54   \$648	-----	-----	<b>SOLD OUT</b>
2019 Botticelli Rockpile Zinfandel  <b>97 PTS</b>	\$62   \$744	-----	-----	<b>SOLD OUT</b>
2019 Rockpile Vineyards Zinfandel 	\$62   \$744	-----	-----	<b>SOLD OUT</b>

 = 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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