

# BARREL CLUB

*December 2022*







# Winery News

## CELLAR UPDATES



The 2022 harvest has officially wrapped up and the wines are resting nicely in barrels. It was a challenging harvest to say the least, but we are ultimately very happy with the outcome. The clusters were beautiful with the sugar levels nearly perfect, so I'm looking forward to releasing a wonderful 2022 vintage.

With harvest finishing up early this year, I was able to spend extra time in my garden which was a real treat. With several varieties of peppers and tomatoes, I was able to can various different types of salsas and hot sauce!

Fast forward to the end of November, and Ken and I are looking forward to enjoying two weeks in Ireland. This has always been a bucket list place to visit for both Ken and I and we are quite excited!

From our family to yours, we wish you a happy holiday season! Cheers!

— *Diane Wilson*  
Proprietor & Winemaker

## WINE CLUB UPDATES

Hello to all you wonderful Wilson wine club members and happy holiday season!

It's officially fall in wine country and for me personally, I could not be happier! The crisp mornings and the beautiful ever-changing colors give me that warm and cozy feeling. It has been quite chilly in the mornings and we've even seen a decent amount of rain so far in November. We are crossing our fingers for more rain to follow in the upcoming months!

**EVENTS!** We are so excited to start planning wine club events for the upcoming year. We have a few fun and educational ideas in mind and we look forward to sharing details with you soon. In the meantime, if you haven't grabbed your tickets to the Gold for the Holidays event on December 3rd and 4th, I encourage you to do so. This is a great time to get into the holiday spirit while enjoying small bites paired with gold medal winners! You will have a chance to win great prizes and browse our pre-assembled wine gift sets for that hard to buy for person on your list.

With the chilly weather fast approaching, we've pulled out the outdoor heaters and tents for your warmth and comfort while on your visit to Wilson during the Fall and Winter months.

The Wilson team would like to wish you and your loved ones near and far, a wonderful holiday season full of many blessings, delicious food, accompanied by excellent wine!

— *Dorothy "Dee" Albritton*  
Wine Club Manager





# Winter Allocation



92

## 2019 SYDNEY PETITE SIRAH

DRY CREEK VALLEY, RETAIL: \$38

90% Petite Sirah, 10% Zinfandel

*Wine & Spirits Magazine* | "Purple-plum generosity and the muskiness of blackcurrants fill this wine as its oak recedes. It rested for 20 months in French and American oak barrels (30 percent new) and that is the immediate impression it gives, along with substantial alcohol in a mineral spirits edge. Those elements integrate with time in the glass, as they will with four or five years of cellar time. It's built to age." —J.G. (345 cases)

**92 PTS** | *Wine & Spirits Magazine* - June 2022



95

## 2020 MCCLAIN PRIMITIVO

ALEXANDER VALLEY, RETAIL: \$45

94% Primitivo, 6% Petite Sirah

Juicy red fruit is met with toasted oak on the nose. The palate is bursting with cherry, cranberry, strawberry rhubarb, clove, and brambley berries. The finish is well-rounded, with subtle hints of tart cherry and bright acidity.

**95 POINTS & BEST OF CLASS** | International Women's Wine Competition

**93 POINTS** | Sunset International Wine Competition



## 2020 SAWYER RSV ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$62

96% Zinfandel, 4% Petite Sirah

Bursting with black jammy fruit and enticing notes of baking spices and vanilla. The fruit-forward palate consists of blackberry, black currant, black cherry, caramel, and umami. The tannins are dusty and long-lasting.

**DOUBLE GOLD** | Sonoma County Harvest Fair





# Bon Appetit

## DEE'S SCRUMPTIOUS CARROT CAKE

A little story behind this recipe. In 1988, I received a cookbook as a gift from my brother-in-law for Christmas. At the time, he worked as an Aerospace engineer and every couple of years, his group of co-workers published a cookbook. The cookbook always included personal recipes and each and every one I tried was amazing. I can tell you, the carrot cake was my favorite one of all and I've even made some changes over the years to make it my own.

I hope you enjoy it as much as I have throughout the years!



### INGREDIENTS:

- 2 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 ½ tsp baking soda
- 2 ½ tsp cinnamon
- 2 cups sugar
- 1 ½ cups vegetable oil
- 4 eggs
- 2 cups carrots, grated
- 1 cup walnuts, chopped
- 1 8oz can crushed pineapple – (reserve 2 tbsp of juice for frosting)

### FROSTING:

- 1 stick unsalted butter, softened
- 1 8oz package cream cheese, softened
- 1 tsp vanilla
- 1lb powdered sugar
- 2 reserve tbsp pineapple juice

Step 1

Preheat oven to 350 degrees.

Step 2

In a mixing bowl, sift flour, baking powder, salt, baking soda, and cinnamon together. Add sugar, oil, and eggs, and stir until wet and dry ingredients are well-combined. Mix in carrots, pineapple and nuts. I recommend stirring by hand and not using a mixer for best texture.

Step 3

Grease and flour 2 cake pans. Add cake batter and bake 35-40 minutes, or until golden brown. Use a toothpick to check the center to make sure it is baked thoroughly. Cool at room temperature.

Step 4

Mix all frosting ingredients together with a mixer until creamy. Add frosting on top of one half of the cake, place the other half on top and finish frosting. Decorate to your preference, if you do not have a creative side, no worries..... it is scrumptious either way, I promise!