

VINEYARD CLUB ZINS ONLY

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" Allbritton*
Wine Club Manager



Winter Allocation



2020 BOTTICELLI ROCKPILE ZINFANDEL

ROCKPILE, RETAIL: \$65
95% Zinfandel, 5% Petite Sirah

Lush and aromatic, this wine expresses a bouquet of ripened boysenberry, caramel, and dusty oak. On the palate it showcases silky tannins and notes of wild blackberry, cassis, and bay leaf.

90 PTS | Sunset International Wine Competition



2020 DUETTO ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$90
94% Zinfandel, 6% Petite Sirah

Bold on nose with notes of dark fruit, allspice, and eucalyptus. Bramble berry, blueberry, mulberry, violet, and clove make up the palate. The long-lasting finish is rounded with silky tannins.



2020 TOMBSTONE ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$45
95% Zinfandel, 5% Petite Sirah

The aromas express fruit-forward notes of black cherry and blackberry. The palate is layered with baking spices and dark, brambly fruits. Medium acidity is balanced by lingering tannins.



2020 NOLAN ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$40
95% Zinfandel, 5% Petite Sirah

The aromas express red fruit characteristics combined with a cinnamon spice component. The palate is supple and rich with notes of candied cherry, pomegranate, baking spices, and an earthy finish.



2020 FORCHINI OLD VINE ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$44
95% Zinfandel, 5% Petite Sirah

Layered aromatics of blackberry and blueberry are complimented by star anise. On the palate, umami flavors combine with black cherry and subtle hints of green olive. A long finish is paired with soft tannin and bright acidity.



2020 HEARTLAND ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$42
94% Zinfandel, 6% Petite Sirah

Vibrant aromas of raspberry & strawberry collide with notes of dried herbs and baking spices. True medium across the palate – leading to flavors of ripe cherry, raspberry, and pomegranate and a balanced, yet bright finish.

GOLD | Sonoma County Harvest Fair



2020 CYPRESS RIDGE RSV ZINFANDEL

RUSSIAN RIVER VALLEY, RETAIL: \$60
96% Zinfandel, 4% Petite Sirah

Notes of red fruit, allspice, and vanilla entice the nose of this cool climate Zinfandel. The mouth is full with flavors of pomegranate, cranberry, spiced clove, and caramel complimented by crisp acidity and a bright finish.

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!