



CELLAR ZIN CLUB

March 2021



Spring Allocation

2018 MCCLAIN PRIMITIVO | Retail: \$44

Grower Series, Alexander Valley

This bright, medium-bodied Primitivo abounds with aromas of fresh cracked pepper, raspberry, pomegranate and a hint of blueberry. The exquisite nose is followed by flavors of cola, baking spices, fresh strawberry, and clove. A full-bodied mouthfeel accented by juicy acidity and traces of orange zest on the finish.

Composition	96% Primitivo & 4% Petite Sirah
Oak Aging	22 months on 25% New French Oak
Cellar	0 to 8 years
Production	24 barrels



2018 CARL'S ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

A lovely deep violet in the glass, with long timeless legs. Juicy dark fruits and cocoa greet the nose framed by supple notes of currant. A pairing of bright and dark fruits simultaneously dance across the palate. A second wave of candied blueberry and star anise show that this wine can go the distance in the cellar, further developing its versatile and concentrated body.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 24% New French Oak
Cellar	0 to 7 years
Production	20 barrels



2018 FORCHINI OLD VINE ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Deep garnet with a ruby hue, this wine has a prominent bouquet of ripe raspberry, bing cherry and holiday spice followed by a glimpse of nutmeg. The palate is expansive and energetic and is filled with tart cherry, rhubarb, blueberry and forest floor. Showcasing concentration and elegance with a sweet and tart balance, this wine has medium acidity with supple tannic structure.

Composition	97% Zinfandel & 3% Petite Sirah
Oak Aging	18 months on 24% New French Oak
Cellar	0 to 6 years
Production	17 barrels



2018 NOLAN ZINFANDEL | Retail: \$40

Estate Collection, Dry Creek Valley

Extremely aromatic, classic scents of blackberry pie, vanilla and beautiful floral notes fill the nose. The flavor profile is rich in texture with long focused flavors of black raspberry, bay leaf, cassis, leather, and baking spices. With time in the glass, the tannins and structure of this youthful Zinfandel become rounder and more pronounced.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 20% New French Oak
Cellar	0 to 7 years
Production	22 barrels



2018 TREBORCE ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Garnet red in color and playing in the light, our Treborce Zin initially offers a floral nose of violets, with a hint of green tea. Opening quickly to fruit notes, one is able to enjoy the strong ripe raspberry component, with hints of toasty oak. Easy on the palate, this wine offers a lighter version of Zin, showcasing a bright acidity. Displaying cranberry and tart raspberry on the palate, this wine has a very gentle mouth feel that comes as a bit of a surprise! The simple tannin structure paired with the juicy acidity creates a lovely sipping wine.

Composition	92% Zinfandel & 8% Petite Sirah
Oak Aging	18 months on 20% New French Oak
Cellar	0 to 6 years
Production	17 barrels



2018 CARL'S RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

A deep garnet hue, greeted with a balanced nose of spice and jam. Expressive of its terroir, this high-elevation reserve has aromas of black cherry, umami, fresh eucalyptus, violets, and umami. Flavors of mulberry, cola, and baking spices explode across the palate. This wine exhibits refreshing acidity paired with excellent structure.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	22 months on 33% New French Oak
Cellar	0 to 8 years
Production	6 barrels



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CLUB WILSON



Spring Allocation

2018 CYPRESS RIDGE RSV ZINFANDEL | Retail: \$60

Grower Series, Russian River Valley

Delicate aromas of truffle, pomegranate, and eucalyptus with a vanilla core, wrap around a velvety medium-bodied structure. An inviting palate with juicy flavors of blackberry-jam and ripe raspberry are accented by spicy cardamon and oregano over a frame that mirrors the nose. Bright acidity and heady aromatics lead to a rich, long, lingering finish.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 24% New French Oak
Cellar	0 to 7 years
Production	5 barrels



2018 FORCHINI OLD VINE RSV ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

A bold yet elegant Zinfandel that exhibits lengthy burgundy legs in the glass. Layered aromas of raspberry jam and violets fill the nose. The first sip reveals a core of spice and earth that glide through the palate and linger on the finish. Enticing flavors of black cherry, savory herbs, and white pepper jump from the glass. This old vine Zinfandel has a balanced complexity, concentration and intense richness.

Composition	96% Zinfandel & 4% Petite Sirah
Oak Aging	22 months on 33% New French Oak
Cellar	0 to 7 years
Production	8 barrels



2018 MOLLY'S RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

This impressive vintage is a wine to warm everyone's heart not only by the luscious palate, but by its story. An enticing nose with notes of licorice, candied blackberry, and cinnamon. Elegant and complex flavors of vanilla and oak lead to a dangerously smooth finish. The velvety mouthfeel and structured body leaves you wanting another taste.

Composition	97% Zinfandel & 3% Petite Sirah
Oak Aging	22 months on 33% New French Oak
Cellar	0 to 8 years
Production	6 barrels



2018 ROCKPILE VINEYARDS ZINFANDEL | Retail: \$62

Rockpile Collection, Rockpile

The nose opens with wild black raspberry and warm baking spices. Developing aromas of cassis, sandalwood, and fresh wood shavings escape the glass. Vanilla and sugar plum dominate the palate with full, ripe tannins and balanced acidity. Flavors of blackberry jam, clove, and fresh tilled earth blend together on the palate with a dark sweetness and long, persistent finish.

Composition	90% Zinfandel & 10% Petite Sirah
Oak Aging	18 months on 35% New French Oak
Cellar	0 to 7 years
Production	13 barrels



2018 SYDNEY RESERVE ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

Deep ruby in the glass with a perfect balance of spice and jam on the nose. Expressive of its terroir, this high-elevation reserve has aromas of blackberry pie, black pepper, cocoa, and sweet tobacco. Notes of boysenberry, raspberry and allspice explode across the palate. This wine exhibits refreshing acidity paired with excellent structure.

Composition	90% Zinfandel & 10% Petite Sirah
Oak Aging	22 months on 43% New French Oak
Cellar	0 to 8 years
Production	7 barrels



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Diane's Update



Since I last filled you in on what's been going on here at Wilson, I feel like not that much has changed! In the cellar we've just finished all the rack and returns, along with the analysis on the 2020 wines. As we get the analyses finished, happily, we have not detected any trace of smoke. The 2020 Zins are all the big, jammy, California-style Zins Wilson is known for, and since that style is what is least susceptible to smoke taint, we are certainly maximizing that profile this year!

I'm also in the process of signing off on all the labels, which is a big job. There are lots of wines, thus many, many labels, both fronts and backs, and they all must have the proofs from the printer looked over. Even so, we miss things sometimes!

I have started ordering bottling supplies to get that rolling. We will start bottling in end of February for Matrix, and then move over here in March to do the Wilson wines. This year I'll be doing small, successive bottlings, instead of massive ones! That should make it much easier for me. In preparation for bottling, I have been working on the blends, with Victoria helping me. We hope to get those solidified soon. As usual, the Rockpile wines are again a standout.

This past year was kind of crazy, and I want to plug our cellar guy, Juan, whom many of you know. He has been truly amazing. He has stepped up to the plate all through this last harvest and is the only cellar help that I have for Wilson, so has his work cut out for him. He has been with me for something like fifteen years now!

The vineyards are doing fine, we just keep hoping for rain. We are pruning now and assessing how severe the fire damage was in the vineyards that were the edge of the burn zone, like up at Warm Springs. At Chemise, a percentage of the vines were actually killed, maybe up to 25%. Vines are generally resilient, and vineyards commonly act more like firebreaks. Usually, a fire will just singe the outside edges of a vineyard, and not go through. We prune by vineyard, not by varietal, so the crew is making their way through. The last vineyards pruned are those up by Cloverdale, just to give them some extra frost protection. If we prune them the beginning of March, we can push bud break back about two weeks, giving them some protection from a late cold snap. This area generally has the coldest temperatures.

We bought an 80-acre property in Alexander Valley, with about 15 acres of Cabernet, so we will be adding that fruit to the portfolio. The property had some wildfire damage from the 2017 fires, so we are doing some timber clean-up on the property now.

As for the Wilson's, we had a very mellow holiday just with the family. Getting together with our granddaughter is always a little ray of sunshine. We did go to our house in Mexico for a week for a change of scenery in January. We kept to ourselves, I ran a bit, and we both greatly enjoyed the change of scenery. We are going to redo the kitchen down there, so it was good to look over the situation and make some decisions for the renovation.

Although 2020 was a tough year, we are hopeful for a better 2021, and look forward to seeing some of you here at Wilson this year as things slowly open back up!



— *Diane Wilson*
Proprietor & Winemaker



Wine Club Update

A NOTE FROM DEE

Hello and Happy New Year! I hope you all had a wonderful holiday season accompanied by your favorite bottle(s) of Wilson wine. This past year has been a challenging one to say the least, and I know we are all looking forward to a bright and healthy 2021. I am personally looking forward to the possibility of travel this year!

For the past month or so, it has been cold and raining on and off in Dry Creek Valley. The rain has been delightful and seeing green on the mountains and terrain on the way into work has been refreshing! I am most certain the land that surrounds us is very happy. The mornings have been quite chilly, sometimes in the low 30's, which is cold for us here in California but I know some of you are chuckling right now thinking to yourself, "try minus 9!". Indeed, we are quite spoiled with our weather here in California and most do not take this for granted.

We are thrilled to announce our tasting deck has reopened and we are able to host guests again on our warm and cozy deck overlooking beautiful Dry Creek Valley! We hope to see you soon! Keep in mind, reservations are still required. You can reserve your tasting by visiting our website at www.wilsonwinery.com or calling us at 707-433-4355. We look forward to seeing some familiar faces out on the deck this Spring and Summer. To those who have been enjoying Wilson wine from afar, the highlight of my day is when we can connect and share stories about everything from wine to the weather. We appreciate you, your support and love for Wilson Winery wines!

On a final note, I hope you have enjoyed the recipes I've added to the newsletters this year and would love any feedback you might have. As a foodie myself, I've always loved this quote:

"I cook with wine, sometimes I even add it to the food."

If there is anything you'd like to see included in the next newsletter, I'd love to hear about it! You can reach me at dorothy@wilsonwinery.com or by phone at (707) 433-4355.

– Dorothy "Dee" Albritton
Wine Club Manager

COVID-19 & WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your club is due to ship out on Monday, March 8th and we are hopeful that the couriers have received a much-needed break after the holiday rush. Thank you for your patience and understanding with regards to shipping time-frames as they have been a bit out of the ordinary this year.

PICK-UP MEMBERS: Your club will be ready to pick-up starting March 1st at 11AM. For pick-up members, your wines will be available for pick-up in the tasting room beginning at 11:00 am on March 1st. We will hold onto your wine club selection for 60 days, at which point we will ship your wines to the address on file at your cost.

The tasting room is open by appointment only daily. Advanced reservations are not required for pick-ups, but we recommend 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 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

TUSCAN SAUSAGE & VEGETABLE STEW



INGREDIENTS:

Drizzle extra virgin olive oil
13.5oz kielbasa, quartered then chopped
2 stalks celery, chopped small
2 medium-sized carrots, chopped small
1 shallot or small onion, chopped
3 cloves garlic, minced or pressed
Homemade seasoned salt and pepper
2 teaspoons Italian seasoning
15oz can petite diced tomatoes, undrained
15oz can garbanzo beans, drained and rinsed
4 cups chicken broth or stock
Parmesan cheese rind (optional)
2 cups diced peeled Russet potatoes (~1 medium-sized potato)
2 packed cups baby spinach, roughly chopped
Freshly grated parmesan cheese, for topping

Step 1

Heat oil in a large soup pot or Dutch Oven over heat that's just a touch above medium. Add kielbasa, celery, carrots, shallot, and garlic then season with seasoned salt and pepper and stir to coat. Place a lid on top then cook for 7 minutes, stirring a couple times. Remove lid then continue to saute until vegetables have softened, 5-6 more minutes.

Step 2

Add Italian seasoning, undrained tomatoes, beans, chicken broth and parmesan cheese rind if using, then turn heat up to high to bring stew to a boil. Turn heat back down to medium then add potatoes, partially cover with the lid, and simmer until potatoes are tender, 20-25 minutes, stirring occasionally. Add baby spinach then cook until wilted, 1 minute. Scoop stew into bowls then top with parmesan cheese and serve.

Serves 6-8

RECOMMENDED PAIRING: 2018 Forchini Old Vine Reserve Zinfandel





CELLAR ZIN CLUB RE-ORDER FORM

March 2021



Re-order any of your club shipment wines and receive an additional 10% off. Total savings is 35% and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: April 30

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2018 McClain Primitivo	\$44 \$528	\$29 \$343	
2018 Carl's Zinfandel	\$42 \$504	\$27 \$328	
2018 Forchini Old Vine Zinfandel	\$42 \$504	\$27 \$328	
2018 Nolan Zinfandel	\$40 \$480	\$26 \$312	
2018 Treborce Zinfandel	\$42 \$504	\$27 \$328	
2018 Carl's Reserve Zinfandel	\$60 \$720	\$39 \$468	
2018 Cypress Ridge Reserve Zinfandel	\$60 \$720	\$39 \$468	
2018 Forchini Old Vine Reserve Zinfandel	\$60 \$720	\$39 \$468	
2018 Molly's Reserve Zinfandel	\$60 \$720	\$39 \$468	
2018 Rockpile Vineyards Zinfandel	\$62 \$744	\$40 \$484	
2018 Sydney Reserve Zinfandel	\$60 \$720	\$39 \$468	

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Total Bottles _____

BILLING INFORMATION

NAME: _____
EMAIL: _____
PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: YES NO PLEASE USE CREDIT CARD ON FILE: YES NO

