

CLUB WILSON



# COYOTE CLUB

*March 2021*





# Spring Allocation

\*Winemaker's Case



## 2018 CARL'S RESERVE ZINFANDEL (2) | 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

Cellaring | 0 to 8 years  
Production | 6 barrels

## 2018 COYOTE RESERVE ZINFANDEL (2) | Retail: \$52

Artist Collection, Dry Creek Valley

Aromas of fresh fig, cranberry, and mint emerge from the glass. On the palate, flavors of acai berry and just a hint of vanilla leave you wanting more. Sweet and savory flavors are complemented by accents of mulberry, red plum, and white pepper. This wine is succulent with a medium bodied structure, bright acidity, and a hardy finish of spice and herbaceous components.

Composition | 92% Zinfandel & 8% Petite Sirah  
Oak Aging | 22 months on 35% New French Oak

Cellaring | 0 to 7 years  
Production | 6 barrels



## 2018 FLORENCE ROCKPILE ZINFANDEL (2) | Retail: \$60

Rockpile Collection, Rockpile

Opening with a fruity nose of blackberry and raspberry jam, the aromas continue to unfold with hints of dried sage and lavender. The intriguing palate is layered with Black plum and cherry with subtle flavors of caramel and spiced vanilla. Lush and concentrated with medium body and well rounded tannins that compliment the bright acidity.

Composition | 86% Zinfandel & 14% Petite Sirah  
Oak Aging | 18 months on 25% New French Oak

Cellaring | 0 to 7 years  
Production | 7 barrels

## 2018 FORCHINI OLD VINE RESERVE ZINFANDEL (2) | 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

Cellaring | 0 to 7 years  
Production | 8 barrels



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## 2018 TREBORCE RESERVE ZINFANDEL (2) | Retail: \$60

Grower Series, Dry Creek Valley

Rich crimson in color, the bouquet opens with fresh aromas of boysenberry, black berry, and clove. The velvety structured palate offers notes of bramble berry, red currant, and a touch of baking spices. Bright, fresh, flavors balanced by a touch of eucalyptus and oak. The finish is long-lived with polished tannins that coat the mouth.

Composition | 96% Zinfandel & 4% Petite Sirah  
Oak Aging | 22 months on 33% New French Oak

Cellaring | 0 to 7 years  
Production | 6 barrels



## 2018 ROCKPILE VINEYARDS ZINFANDEL (1) | 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

Cellaring | 0 to 7 years  
Production | 13 barrels



## 2018 DUETTO BARREL SELECT ZINFANDEL (1) | Retail: \$90

Barrel Select, Dry Creek Valley

The perfect duo of Zinfandel and just a kiss of Petite Sirah is represented with its crimson dark purple hue in the glass. Ripe, luscious, and inviting with rich raspberry and pine needle aromas. Alluring upon tasting, blackberry, cola, and clove make their way across the palate. The flavors suggest bright acidity and medium bodied structure. It ends with an almost decadent lingering that envelops the senses.

Composition | 94% Zinfandel & 6% Petite Sirah  
Oak Aging | 22 months on 33% New French Oak

Cellaring | 0 to 7 years  
Production | 4 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](http://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](mailto: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](http://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





# COYOTE CLUB RE-ORDER FORM

March 2021



Re-order any of your club shipment wines and receive an additional 10% off. Total savings is 35% (Ship) 40% (Pick-up) and complimentary shipping on case re-orders. Mix & match!

**RE-ORDER DEADLINE:** April 30

Varietal	Retail Bottle   Case	SHIP Re-order Bottle   Case	PICK-UP Re-order Bottle   Case	Qty
2017 Rockpile Petite Sirah <b>LIMIT 6</b>	\$52   \$624	\$34   \$406	\$31   \$374	
2017 Snake Patch Reserve Petite Sirah <b>LIMIT 6</b>	\$50   \$600	\$32.5   \$390	\$30   \$360	
2018 Carl's Reserve Zinfandel	\$60   \$720	\$39   \$468	\$36   \$432	
2018 Coyote Reserve Zinfandel <b>LIMIT 3</b>	\$52   \$624	\$34   \$406	\$31   \$374	
2018 Florence Rockpile Zinfandel	\$60   \$720	\$39   \$468	\$36   \$432	
2018 Forchini Old Vine Reserve Zinfandel	\$60   \$720	\$39   \$468	\$36   \$432	
2018 Rockpile Vineyards Zinfandel	\$62   \$744	\$40   \$484	\$37   \$446	
2018 Sydney Reserve Zinfandel	\$60   \$720	\$39   \$468	\$36   \$432	
2018 Treborce Reserve Zinfandel	\$60   \$720	\$39   \$468	\$36   \$432	
2018 Duetto Barrel Select Zinfandel <b>LIMIT 3</b>	\$90   \$1,080	\$58.5   \$702	\$54   \$648	
2017 Diane Marie Legacy Zinfandel	\$140   \$1,680	\$75   \$903	\$69   \$833	
2017 Kenneth Carl Legacy Zinfandel	\$145   \$1,740	\$78   \$936	\$72   \$863	



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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

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