

CLUB WILSON



VINEYARD ZIN CLUB

February 2021



Winter Allocation

2 bottles each

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, energetic, and filled with tart cherry, rhubarb, blueberry and forest floor. Showcasing concentration and elegance this wine has medium acidity with supple tannic structure.

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



2018 HEARTLAND ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Vibrant bursts of sugar plum and boysenberry interweave with a savory freshness. Head-turning aromas of sage and star anise prepare you for the palate. Flavor components of dried herbs and candied blackberry bring together the core of this wine. Polished tannins and a bright acidity linger on the finish making it pure satisfaction.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 24% new French Oak
Cellaring	0 to 5 years
Production	16 barrels



2018 SYDNEY ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

This high elevation Zinfandel is elegant with deep ruby medium body. Enticing hints of boysenberry and red plum layered with a subtle touch of dried thyme. Once tasted, a richness of blackberry and baking spices slips through. An earthy undercurrent of leather and cassis notes make this a perfectly well-rounded wine for every occasion.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 23% new French Oak
Cellaring	0 to 7 years
Production	21 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
Cellaring	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
Cellaring	0 to 7 years
Production	6 barrels



2018 TREBORCE RESERVE ZINFANDEL | 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



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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.

While our tasting room remains closed for the foreseeable future, we are thankful for the continued support from our members over the past year. It was wonderful to see some new and familiar faces out on the deck this summer and fall, and we can't wait to share this view again with you soon. 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. Without all of you, our smiles would not be able to shine so bright, so thank you.

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 Thursday, February 4th 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 February 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 February 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, click the link below 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 Heartland Zinfandel





VINEYARD ZIN CLUB RE-ORDER FORM

February 2021



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: March 31

Varietal	Retail Bottle Case	SHIP Re-order Bottle Case	PICK-UP Re-order Bottle Case	Qty
2018 Forchini Old Vine Zinfandel	\$42 \$504	\$27 \$328	\$25 \$302	
2018 Heartland Zinfandel	\$42 \$504	\$27 \$328	\$25 \$302	
2018 Sydney Zinfandel	\$42 \$504	\$27 \$328	\$25 \$302	
2018 Forchini Old Vine Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2018 Molly's Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	
2018 Treborce Reserve Zinfandel	\$60 \$720	\$39 \$468	\$36 \$432	



= Member Exclusive



= Award-Winning

Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: YES NO

IF NO, ALT. SHIPPING ADDRESS: _____

CITY/STATE/ZIP: _____

PLEASE USE CREDIT CARD ON FILE: YES NO

IF NO, PROVIDE CC #: _____

EXP: _____ CVV#: _____

BILLING ZIP: _____

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