

CLUB WILSON



COYOTE CLUB

October 2020



Fall Allocation

2 bottles of each

*Default wine case selection

2017 ROCKPILE RSV PETITE SIRAH | Retail: \$52

Rockpile Collection, Rockpile

Dark and sexy in her gorgeous dark purple cloak, this murkiest of wines, offers sultry dusty rose and violet floral aromas and boasts sumptuous blackberry and black currant scents. Her slight aromatic smokiness tickles the nose. Filling the mouth with spice, this wine flows throughout with a mellow oakiness, well-balanced tannins and a Jack Daniels long-lasting finish. Let her sit to gather the fresh, bright black raspberry, slight fennel and vanillan oak.

Composition	89% Petite Sirah & 11% Zinfandel
Oak Aging	18 months on 30% new French Oak
Cellar	0 to 8 years
Production	5 barrels



2018 BOTTICELLI RSV ZINFANDEL | Retail: \$60

Rockpile Collection, Rockpile

Showing off a rich purple hue with brick undertones, this wine smells like oak, berries, and caramel! Add that to ginger cookies and the smell is simply divine. On the palate, it shows medium tannins and a mellow mouthfeel making it worthy of easy-drinking. Light notes of raspberry and tobacco come to the forefront, with raisins, vanilla, and herbs settling in at the finish.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 26% new French Oak
Cellar	0 to 8 years
Production	9 barrels

2018 MOLLY'S RSV 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	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 26% new French Oak
Cellar	0 to 8 years
Production	9 barrels



2018 SAWYER RSV ZINFANDEL | Retail: \$60

Estate Collection, Dry Creek Valley

Unequivocally Dry Creek Valley Zinfandel in its purest form, this wine is the perfect balance of spice and jam. Expressive of its terroir, this benchmark reserve has aromas of boysenberry, baking spices and white pepper. Notes of blackberry pie, cinnamon and vanilla dance across the palate. This wine exhibits refreshing acidity paired with excellent structure.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 26% new French Oak
Cellar	0 to 8 years
Production	9 barrels

2018 SNAKEPATCH RSV ZINFANDEL | Retail: \$60

Grower Series, Dry Creek Valley

Sporting the cloak of a deeply hued red garnet, our wine's dangerous namesake has nothing on this glamour-puss! Offering aromas of dark plum and blackberry, following flavors are heady and complex, with smatterings of light sagebrush, green bean, sawdust, molasses, and toasted chestnut. Blueberries, violets, and white peppercorn chime in, with a touch of bay leaf and leather finishing up the oral parade.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 26% new French Oak
Cellar	0 to 8 years
Production	6 barrels

2018 THOMAS RSV ZINFANDEL | Retail: \$60

Rockpile Collection, Rockpile

Appealing in its dark cranberry color when given a hearty swish in the glass, this high altitude Zin offers warm and spicy scents of dried fruit and vanilla. Some dark forest notes come forward, along with a suggestion of mild Bing cherry. The mouthfeel is enticingly silky, with a strong cherry component, as well as boysenberry and cassis. Rounded baking spices hit the palate, along with some earthiness to create a lengthy finish. Moderate acidity keeps this wine bright.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 30% new French Oak
Cellar	0 to 8 years
Production	9 barrels



= Member Exclusive Wines

CLUB WILSON



Diane's Update

It's the start of August, and I've been slowly working my way through bottling, as the supply chain has been slow. Supplies from Europe have been delayed, such as capsules, corks, and glass. The trouble is that once you get behind by three or four weeks, it just keeps backing up! I'd say it was mainly the fault of the corks and capsules. So, we are finishing up a month late.



Our last bottling of Reserve Zinfandels are finally completed and I can now focus on closely watching the grapes. This year we've been having a pretty nice growing season. That late rain in May, combined with the fairly cool July has been good. The days have mostly not been too hot with the nights cold. (At home I just open the windows at night, and we are all comfortable.) As long as we don't get any early fall rains, or fires, those being the main culprit lately, I'll be looking for some longer hang time this season, which improves the flavors. As for harvest around the corner, so far, we've had a very few issues. Harvest looks to be a fairly normal size, and seems not to be super early, so that means right on track. I imagine we'll be starting in September with the Sauvignon Blanc, right around at Labor Day.

We've been cautious at the wineries, implementing social distancing, everyone wears masks, and we offer lots of hand sanitizer. We are faring okay. It is a different model, but the new by appointment system is working, and it's good having people come in well-spaced out.

We didn't go to Canada this year, so we have been spending much more family time together, doing meals together, etc. Phoebe likes the diversion! We are not going out to eat and are certainly thinking twice about any type of big groups. Basically, we have a small bubble and are doing lots of eating outside.

My vegetable garden is doing great this year, probably because I'm here to see to it! But in a funny twist, I'm getting Zucchini just trickling in, which is nice, so I am picking them nice and little, and not getting any monsters. I also think I've got some great pumpkins this year, as they are already coloring! Heirloom tomatoes are just starting to come in. It's fun to be here to see the garden progress!

– Diane Wilson

Wine Club Update

A NOTE FROM DEE

We hope all is well and you are healthy and safe during this time of craziness! The Wilson team are all doing great and we are learning to adjust to the new protocols and safety standards set into place. Although things are forever changing, we're doing our best to stay upbeat and optimistic.

With the new reservation system set into place, it has been refreshing to see some familiar faces. Without our wine club members, it would be hard to keep a smile on our faces. For that, we thank you!

To those of you whom have not been able to visit and have had to cancel your trip to Wilson Winery, we want you to know, you are truly missed. The highlight of my day is when you call in and I get to have a personal conversation with you. It makes my day, and one day I look forward to putting a face to your voice and name.

We are excited about the 2018 Vintage and cannot wait to share these wines with you. Since we are all spending a lot of time at home, we thought it would be fun to share a recipe we've paired with one of your wine club wines and it is delish.

The Wilson Family and team want you all to know how much we've appreciated your support during these crazy times. You truly are amazing. Cheers to better days ahead accompanied by excellent wine!

COVID-19 & WINE CLUB SHIPMENTS

We have great news regarding all future wine club shipments! All wine clubs will process as normal. We are thrilled and cannot wait to share the 2018 Vintage with you! It truly is fantastic!

A note regarding shipping: The shipping carriers are about a week behind in deliveries. Thank you in advance for your patience as this is out of our hands. We plan to ship temperature control though-out September and October to those states who showcase high temperatures.

A note for pick-up members: Your wine will be ready to pick-up the day after your club is charged. We ask that you wear your mask and wait outside the tasting room doors for someone to greet you. We will then gather your information and retrieve your wine. If you are interested in a tasting, you will need to make a reservation at www.wilsonwinery.com. Your wine club code is COYOTE.

– Dorothy "Dee" Albritton
Wine Club Manager

CLUB WILSON



Bon Appetit

SMOKED PAPRIKA-RUBBED STEAKS WITH VALDEON BUTTER



INGREDIENTS:

- 4 large garlic cloves, thinly sliced
- 1/2 tablespoon kosher salt
- 1 tablespoon Pimentón de la Vera (smoked Spanish paprika)
- Pinch of cayenne
- Pinch of dried oregano
- 1/4 cup extra-virgin olive oil
- Four 10-ounce rib-eye steaks, about 1 inch thick
- 4 tablespoons unsalted butter, softened
- 1 tablespoon finely chopped shallot
- 1 scallion, dark-green part only, finely chopped
- 2 ounces Valdeón or other intense and creamy blue cheese, crumbled (1/3 packed cup), at room temperature

Step 1

On a work surface, using the flat side of a chef's knife, mash the garlic to a paste with the salt. Scrape the garlic into a small bowl. Stir in the paprika, cayenne and oregano. Gradually stir in the olive oil. Spread the mixture on a large platter, add the steaks and turn to coat, rubbing in the marinade. Let stand at room temperature for 1 to 4 hours or refrigerate overnight.

Step 2

Meanwhile, in a medium bowl, mash the butter with the shallot and scallion. Stir in the Valdeón. Scrape the blue cheese butter onto a sheet of plastic wrap and pat it into a 4-inch log. Wrap and refrigerate until firm, at least 30 minutes.

Step 3

Light a grill or preheat a grill pan. Scrape some of the marinade off the steaks and grill over a medium-hot fire, turning once, about 8 minutes for medium-rare meat. Slice the butter 1 inch thick, set a pat on each steak and serve.

RECOMMENDED PAIRING: 2018 Sawyer RSV Zinfandel





COYOTE CLUB RE-ORDER FORM



October 2020

Re-order any of your club shipment wines and receive an additional 10% off.
Total savings is 35% (Ship) 40% (Pick-up) and 1¢ ground shipping on case re-orders. Mix & match!

RE-ORDER DEADLINES Pick-up: October 31 | Ship: November 15

Varietal	Retail		SHIP Re-order		PICK-UP Re-order		Qty
	Bottle	Case	Bottle	Case	Bottle	Case	
2017 Rockpile Reserve Petite Sirah	\$52	\$624	\$34	\$406	\$31	\$374	
2017 Snakepatch Reserve Petite Sirah	\$50	\$600	\$33	\$396	\$30	\$360	
2018 Botticelli Reserve Zinfandel	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Molly's Reserve Zinfandel 	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Sawyer Reserve Zinfandel	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Snakepatch Reserve Zinfandel	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Thomas Reserve Zinfandel	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Tori Reserve Zinfandel	\$60	\$720	\$39	\$468	\$36	\$432	
2018 Duetto Reserve Zinfandel	\$90	\$1,080	\$59	\$708	\$54	\$648	
2017 Diane Marie Reserve Zinfandel	\$140	\$1,680	\$91	\$1,092	\$84	\$1,008	
2017 Kenneth Carl Reserve Zinfandel	\$145	\$1,740	\$94	\$1,128	\$87	\$1,044	



= Member Exclusive Wines

Total Bottles _____

WINE CLUB RE-ORDER INFORMATION

NAME _____

EMAIL _____ PHONE _____

PLEASE USE CREDIT CARD ON FILE YES NO IF NO, PROVIDE CC# _____

PLEASE SHIP TO ADDRESS ON FILE YES NO EXP. _____

IF NO, ALT. SHIPPING ADDRESS _____

