

CLUB WILSON



# COYOTE CLUB

*October 2021*



# Fall Allocation

\*Winemaker's Selection



## 2019 BUZZ RESERVE ZINFANDEL (2) | Retail: \$60

Grower Series, Dry Creek Valley

This elegant wine has rich nuances of spiced cherry, jasmine, vanilla, and subtle hints of black cardamom. The palate echoes the nose with rip cherry and nutmeg up front, followed by earthy and dusty notes of forest floor and clove. A lovely, medium-bodied reserve Zinfandel with fine-grained tannins and refreshing acidity.

Composition	100% Zinfandel
Oak Aging	22 months on 33% new French Oak

Cellaring	0 to 7 years
Production	6 barrels

## 2019 CYPRESS RIDGE RESERVE ZINFANDEL (2) | Retail: \$60

Grower Series, Russian River Valley

Red fruit with layers of sweet cherry, rose petals, cloves, loamy earth, and raspberry aromas spring from this garnet-colored wine. The palate is balanced by more developed flavors of raspberry jam, caramel, vanilla, and oaky tannins. The rich mouthfeel is balanced by bright acid and minerality to pair well with a wide range of foods.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	22 months on 33% new French Oak

Cellaring	0 to 7 years
Production	5 barrels



## 2019 SNAKE PATCH RESERVE ZINFANDEL (2) | Retail: \$62

Grower Series, Dry Creek Valley

On the nose, you'll be enveloped by jammy dark fruit and dried herbs. Blackberry, blueberry, and black pepper leap from the glass and fill the senses. The palate is rich with brandied cherries, raspberry, and soft notes of vanilla. Strikingly smooth tannins and natural acidity leave you wanting more.

Composition	84% Zinfandel & 16% Petite Sirah
Oak Aging	22 months on 30% new French Oak

Cellaring	0 to 8 years
Production	6 barrels

## 2019 MOLLY'S RESERVE ZINFANDEL (2) | Retail: \$60

Estate Collection, Dry Creek Valley

Expressive aromas of blackberry and raspberry backed by subtle notes of molasses and orange blossom. Medium-bodied with bright acidity and juicy flavors of raspberry, rainier cherry, and honey suckle. A fruit-forward, approachable, and elegant wine that can be enjoyed now or laid down.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 33% new French Oak

Cellaring	0 to 8 years
Production	8 barrels



# Fall Allocation

\*Winemaker's Selection

## 2019 THOMAS ROCKPILE ZINFANDEL (2) | Retail: \$62

Rockpile Collection, Rockpile

Upon first encounter this wine has dark fruit features and a spicy bouquet. On the nose, experience bold notes of marionberry, huckleberry, and faint cedar. Showcasing rich elegance with ripe macerated blue fruit, lilac, and mint on the palate. Bright acidity cuts through the edgy tannins making for a long-lasting mouthfeel.

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months on 30% new French Oak

Cellaring	0 to 7 years
Production	9 barrels



## 2018 MOLLY'S RESERVE PETITE SIRAH (1) | Retail: \$50

Estate Collection, Dry Creek Valley

Intense aromas of sugar plum, allspice, orange peel, black pepper, and violet are rounded by subtle woody notes. Dark flavors of blueberry, huckleberry, black cherry, and black tea take over the palate. This finish is full of mouth drying tannins and balanced acidity.

Composition	80% Petite Sirah & 20% Zinfandel
Oak Aging	20 months on 24% new French Oak

Cellaring	0 to 8 years
Production	5 barrels



## 2018 COYOTE RESERVE CABERNET SAUVIGNON (1) | Retail: \$54

Artist Collection, Dry Creek Valley

Stimulate your senses with smells of black currant, violet, graphite, baking spices, and woody notes of cedar. Bold mouthfeel with black cherry, tobacco, and subtle herbaceous undertones. Well-integrated acidity with chewy tannin makes this wine balanced and will allow for extended cellaring.

Composition	82% Cabernet Sauvignon, 12% Syrah, & 6% Petit Verdot
Oak Aging	30 months on 30% new French Oak

Cellaring	0 to 10 years
Production	14 barrels



 = Award-Winning



# Diane's Update



## VINEYARD ACTIVITY

So, we're coming up on our annual adventure: harvest! At the end of July, only the Pinot at Matrix had started veraison. Overall this year is looking like we'll be having a smallish crop, as the clusters seem small, and I'm only seeing two per cane on the vine. Often there are more, which we sometimes drop for quality control. This is the same across all the varieties I've been using, with the Merlot, Pinot, Zin, and Sauvignon Blanc all seeming small. I'm not sure about the Cab or Chardonnay right now. But, I've been hearing from other growers across the board, with everyone thinking it will be a smaller, earlier crop. This may bode well if we do get some early rain in October (ever hopeful).

After the two minor heat waves, everything is really looking okay. It wasn't too brutal, and most of the properties with grapes did not go over 100\*. We haven't started leaf pulling as of end of July. We had that one year when we pulled too soon and then had a heat wave at the end of July, and ended up with burned fruit. We've been having gorgeous weather through the end of July and into the first weeks of August. The nights are cooling down to the 50's, so that will help develop a nicer crop.

## CELLAR ACTIVITY

By the end of July, we had completed all of the July topping at Wilson, and I had finished adding any missing oak that was still needed. The bottling is all finished, except that we are waiting on the port bottling. The glass coming from Europe has been holding us up, along with many other folks waiting on glass bottles from overseas. I'll be bottling 100 cases of Zinfandel Port. It is tasting really nice, after being barrel aged for three years. I'm looking forward to that!

## TRAVEL PLANS

I have been running my trails, lots of time spent up around Lake Sonoma (the water level is extremely low), and Riverfront Regional Park. I run with a friend, and Ben, our ten year old border collie, usually comes with me. Some parks don't take dogs, but at Riverfront we can run out to Wohler Bridge, and Ben gets to jump into the water. I've also tried out Taylor Mountain Regional Park, which has very pretty views, nice wide trails, and really pretty views of Santa Rosa.

I'm heading to Canada for the last part of August. Ken's been there for a while already. I'll be there for three weeks, and happily, all the kids are coming up for about eleven days together, so I'm looking forward to that very much. I keep thinking about our Baltic Cruise coming up in summer 2022, so we are keeping our fingers crossed things in Europe will be open and fully operational well in advance of that date. I'll see you back at the winery in September!

— *Diane Wilson*  
Proprietor & Winemaker



# Wine Club Update

## A NOTE FROM DEE

We hope you all had a wonderful Summer! It is hard to believe that Fall is upon us already and we are thrilled to introduce our 2019 vintage with you! One of the advantages of being apart of the wine club is, you get to be the first ones to try them! The whole team agrees, 2019 was a stellar year! These wines are juicy, and full-bodied with a ton of structure! You are in for a treat to say the least!

It was a hot summer here in Dry Creek Valley with mostly 90/100 degree temperatures. We are in a severe drought and we pray everyday for a rain storm to sneak up in hopes of watering everything. Our lakes, rivers and reservoirs are nearly empty, therefore we are in dire need of rain. On a positive note, we've had zero fires and the vines are looking healthy and beautiful as ever! Grapevines sure do amaze me with their resilience and ability to withstand just about anything.

We have exciting news! Wine Road is moving forward with Wine & Food Affair this year. If you've never been, I highly suggest putting this event on your calendar. This happens to be one of my favorite events for a few different reasons. I always refer to this event as being warm and cozy! It sets the mood for the holidays and the wine and food pairings are always top notch leaving your palate dancing and your belly full! Keep an eye on future emails with details. You can always check for updates by visiting the Wine Road website at [www.wineroad.com](http://www.wineroad.com).

## WINE & FOOD AFFAIR | November 6-7th, 2021

Secure your tickets & table space for this year's fantastic pairings in beautiful Sonoma County! Head to *The Wine Road's* website at [www.wineroad.com/events/wine-food-affair](http://www.wineroad.com/events/wine-food-affair).

We are thankful for you and your loyalty to Wilson Wines!

– Dorothy “Dee” Albritton  
Wine Club Manager

## COVID-19 & WINE CLUB SHIPMENTS

**SHIPPING MEMBERS:** Dependant upon weather conditions, your wine will ship out the second week in September. Temperature controlled shipping will apply to states where needed. If you have any changes to your shipping address, be sure to update no later than Thursday, September 30th.

**PICK-UP MEMBERS:** Your club will be ready to pick-up starting October 1st at 11am. We will hold your wine club selection for 60 days. If you are not able to pick-up at point, please contact us.

The tasting room is open daily by appointment only. 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

## BUTTERNUT SQUASH BISQUE



### INGREDIENTS:

1 butternut squash, halved  
2 tsp fennel seeds  
2 tbs extra-virgin olive oil  
8 thyme springs  
2 large carrots  
4 slices cured and smoked bacon  
1/2 tsp. chili flakes, plus extra to serve  
1 white onion  
3 cloves of garlic  
500ml chicken or vegetable stock  
2 tbs. crème fraîche, plus extra to serve  
freshly ground pepper, to taste  
micro herbs (optional)

*Step 1* Preheat an oven to 220 F. Line a large baking tray with parchment paper, place thyme sprigs evenly on tray. Drizzle olive oil on the cut sides of the butternut squash, then place (cut-side down) on prepared tray.

*Step 2* Place the carrots and bacon in the middle of a large piece of foil. Drizzle remaining olive oil, and sprinkle fennel seeds and chili flakes over the food. Place in oven and cook for 30 minutes. Remove dish from oven, then add the onion to the baking tray. Enclose the garlic in foil and add to the tray, Roast for an additional 30 minutes, or until tender.

*Step 3* To make the soup - strip thyme leaves from the stalk and add into a large saucepan. Scoop out and discard pumpkin seeds, then scoop out pumpkin flesh and place into saucepan with the carrots and bacon. Peel the onion and garlic, and add into saucepan along with any remaining juices left from baking pan. Use a stick blender to break down slightly, then add stock and 1 1/2 cups of water. Blend until smooth, then stir in crème fraîche. Cook over medium heat until completely warm.

*Step 4* Transfer to serving bowls. Top with extra crème fraîche and micro herbs. Season to taste.  
Serves 6 people.

**RECOMMENDED PAIRING:** 2019 Cypress Ridge Reserve Zinfandel

