



BARREL CLUB

May 2022



Spring Allocation



2018 COYOTE BURNING MAN RED | Retail: \$38

Artist Collection, Sonoma County

Nuanced, focused aromas of black plum and peppercorn mix with floral accents. This wine is a kaleidoscope of big dark fruit in the mouth with side notes of spice. Rich flavors of macerated sugar plum, black raspberry, and blueberry with hints of leather lead to a texture of fine, supple tannins.

 San Francisco Chronicle - **Gold**

Composition	40% Zinfandel, 40% Cabernet Sauvignon, 20% Syrah
Oak Aging	20 months in 25% new French oak
Cellaring	0 to 8 years
Production	14 barrels



2019 WEDDING CAKE ZINFANDEL | Retail: \$44

Estate Collection, Alexander Valley

With a bouquet of blackberry, caramel, dried rose petals, and green tea, this vintage makes a strong first impression. Rich in flavor and texture, the balance between acidity and tannins carry this wine through to a well-rounded finish.

 Sonoma County Harvest Fair - **Double Gold**

Composition	100% Zinfandel
Oak Aging	18 months in 25% new French oak
Cellaring	0 to 5 years
Production	16 barrels



2019 TORI RESERVE ZINFANDEL | Retail: \$62

Estate Collection, Dry Creek Valley

Inviting notes of raspberry, black cherry, and pine greet the nose. On the palate, juicy blueberry and blackcurrant are rounded by freshly cracked pepper and dried herbs. The tannins are silky and lead to a long, smooth finish.

 Sonoma County Harvest Fair - **Gold**

 North Coast Wine Challenge - **Gold & 92 Points**

 LA Invitational - **Double Gold & 95 Points**

Composition	95% Zinfandel & 5% Petite Sirah
Oak Aging	18 months in 38% new French oak
Cellaring	0 to 7 years
Production	8 barrels



Diane's Update

A NOTE FROM OUR WINEMAKER



Sitting here with our currently gorgeous weather and thinking of Spring, we've finished all rack-and-returns, as well as putting the new oak on lots. Then we've moved on to "topping", which just means filling the barrels to the brim, thus preventing the unfinished wines from sitting with too much air on them at the top of the barrels.

Now I am putting together the wines to bottle in April, which will be all of the non-reserve Zinfandels - including both the "Grower Series" and estate wines. It doesn't take me too long on the single vineyard designates, as I know what I am looking for. Then I put together the reserve blends, getting them into the barrels. We do that now to let them integrate well, and aim for bottling those by the end of June or early July.

Overall, I have about three weeks of bottling, or about fifteen days - and prefer to do this in four-day blocks. We just finished bottling all of the whites and rosé, so they'll be released around the end of April. Maybe even available for the Passport to Dry Creek Valley event!

Speaking of events, we participated in the Wine Road's Barrel Tasting again this year, but it was much different than previous years. All tastings were by reservation, instead of drop-in, but it still managed to be a fairly busy weekend for us. This was the first time back in over two years, and it was nice to see some folks visiting from outside of California.

Although the weather has been lovely, it's a scary situation regarding the status of water right now. We actually might need to be watering the vineyards soon, which is almost unheard of so early in the growing season. We were off to such a good start in the fall, but now, not so much. Since the rain has been sparse the past three years, the vines are sensing how dry things are now. Most grapegrowers are predicting another small crop again for this year, and we all have our fingers crossed that the wells hold. Miracle March doesn't look like it will be miraculous (as far as rain goes), so the best we can hope for is that we get some rainfall a few times heading into May.

We are heading to Mexico again next week. It will be a nice "Spring Break" for us, and all of our Canadian contingent of friends are joining as well. They are so happy to be visiting as it's been bitterly cold for them all winter. We'll enjoy some R&R with them, and when we get back, I'll have to start planning out my garden!

— Diane Wilson
Proprietor & Winemaker



Dee's Update

A NOTE FROM OUR CLUB MANAGER

This is my favorite time of the year in wine country. The weather could not be more perfect - on average, it has ranged from high 60's to low 70's. We started the year off with some promising rainfall, however, it decided it would not stick around too long. We are really hoping to use that old saying, "April showers, bring May flowers", so keep your fingers crossed!

The mustard is starting to bloom throughout the vineyards here in Dry Creek Valley, and it is stunningly beautiful! Does it make you want to book your trip to experience this for yourself? We say, DO IT! I can promise you the picturesque views will create an everlasting memory, just make sure to bring your camera. After you finish your tasting at the winery, head over to Lake Sonoma for a picnic lunch and enjoy the classic views of the valley.

We've yet to see bud-break, but typically see this start around the end of March/beginning of April. When bud-break begins, it's an exciting time in wine country because we know the official start to the grapegrowing season has begun!

Many of you have reached out with inquiries about future events for wine club members. We can confirm that we are in the early process of planning some upcoming events and promise that you will be the first ones invited once we finalize them. We are just as excited as you are to enjoy the patio for special events!

Wilson Artisan Wines Presents - Rosé All Day | May 14, 2022

We invite you to visit each of our 11 wineries on Saturday May 14th for our 1st ever Rosé All Day Release Day! Each participating winery will be launching their Rosé on this day, and will offer a small bite paired to this new release. Guests will receive a commemorative wine glass to use for their visit to each winery to enjoy these springtime favorites. Other wines will be available for tasting at each winery as well. Guests are encouraged to wear pink!

[Click here to secure your tickets!](#)

Club Members: \$60 | Non-Member: \$75
Your wine club promocode is: CLUBPINK

Thank you for your continued loyalty and support as a Club Wilson member!

- Dorothy "Dee" Allbritton
Wine Club Manager

WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your order will be scheduled to ship out the week after processing unless otherwise requested, after which you will receive tracking information to help you plan for delivery. If you have moved, relocated, or will not be home to sign for and receive your wine, please contact us to update your shipping information prior to Friday, April 29th.

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

The tasting room is open daily from 11am-5pm, and reservations are highly recommended. Advanced reservations are not required for pick-ups, but we suggest 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/visit 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

ITALIAN BRUNCH TORTE



INGREDIENTS:

- 2 packages (8oz.) crescent roll dough
- 1 teaspoon olive oil
- 1 package (6oz.) fresh baby spinach
- 1 cup fresh mushrooms, sliced
- 7 large eggs, divided
- 1 cup Parmesan cheese
- 2 teaspoons Italian seasoning
- 1/8 teaspoon ground black pepper
- 1/2 lb. ham, thinly sliced
- 1/2 lb. hard salami, thinly sliced
- 1/2 lb. Provolone cheese, sliced
- 2, 12oz. jars sweet red peppers, sliced

Step 1 Preheat oven to 350 degrees. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil. Securely wrap foil around pan. Unroll 1 tube crescent dough and separate into triangles. Press into the bottom of prepared pan to form a crust, sealing seams well. Bake until set, 10-15 minutes.

Step 2 In a large skillet, heat oil over medium heat. Add spinach and mushrooms, cook and stir until mushrooms are tender. Drain on several layers of paper towels. In a large bowl, whisk 6 eggs, Parmesan cheese, black pepper, and Italian seasoning.

Step 3 Layer crust with half of the following: ham, salami, provolone cheese, red peppers, and spinach mixture. Pour half of the egg mixture over the top of the layered mixture. Repeat layers and top with remaining egg mixture.

Step 4 On a work surface, unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams, place over filling. Whisk remaining egg, and brush over dough. Bake, uncovered 1 hour & 20 minutes. Carefully loosen sides from pan with a knife: remove rim from pan. Let stand 20 minutes.

RECOMMENDED PAIRING: 2019 Wedding Cake Zinfandel





BARREL CLUB RE-ORDER FORM

May 2022



Re-order any of your club shipment wines and receive an additional 10% off. Total savings is 25% and complimentary shipping on case re-orders. Mix & match!

RE-ORDER DEADLINE: June 30

Varietal	Retail Bottle Case	Re-order Bottle Case	Qty
2018 Coyote Burning Man Red Blend 	\$38 \$456	\$28.5 \$342	
2019 Wedding Cake Zinfandel 	\$44 \$528	\$33 \$396	
2019 Tori Reserve Zinfandel 	\$62 \$744	\$46.5 \$558	

 = Award Winning

Total Bottles _____

BILLING INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

PLEASE SHIP TO ADDRESS ON FILE: YES NO

PLEASE USE CREDIT CARD ON FILE: YES NO

