



CASK CLUB

September 2022



Fall Allocation

2020 CYPRESS RIDGE ZINFANDEL | Retail: \$42

Grower Series, Russian River Valley

Brick-red in the glass, one swirl of this wine gives aromas of strawberry, ripe cherry, and jasmine. Flavors of cherry jam and raspberry lead to subtle notes of allspice and molasses. Medium-bodied richness, and subtle tannins make for a layered and silky finish.

| | |
|-------------|---------------------------------|
| Composition | 94% Zinfandel & 6% Petite Sirah |
| Oak Aging | 14 months on French oak |
| Cellar | 0 to 5 years |
| Production | 16 barrels |

2020 NOLAN ZINFANDEL | Retail: \$40

Estate Collection, Dry Creek Valley

The aromas express red fruit characteristics combined with a cinnamon spice component. The palate is supple and rich with notes of candied cherry, pomegranate, baking spices, and an earthy finish.

| | |
|-------------|---------------------------------|
| Composition | 95% Zinfandel & 5% Petite Sirah |
| Oak Aging | 16 months on French oak |
| Cellar | 0 to 4 years |
| Production | 18 barrels |

2020 ELLIE'S OLD VINE ZINFANDEL | Retail: \$42

Estate Collection, Dry Creek Valley

Initial aromas of red fruit combine with an expressive nose of raspberry jam, black cherry, and bramble berry. The palate comes together with juicy fruit characteristics and hints of licorice. Structured but soft tannins exhibit a rich mouthfeel.

 90 Points | 2022 Int'l Women's Winemaking Competition

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|-------------|----------------------------------|
| Composition | 90% Zinfandel & 10% Petite Sirah |
| Oak Aging | 16 months on French oak |
| Cellar | 0 to 4 years |
| Production | 24 barrels |

2020 COYOTE RESERVE ZINFANDEL | Retail: \$54

Artist Collection, Sonoma County

Alluring notes of forest floor, bramble, vanilla, and spice compliment the nose. The palate is vibrant with candied raspberry, sour cherry, floral notes, and a smooth caramel finish.

 90 Points | 2022 Connoisseur's Guide to California Wine

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|-------------|-----------------------------|
| Composition | 100% Zinfandel |
| Oak Aging | 18 months in 25% French oak |
| Cellar | 0 to 5 years |
| Production | 16 barrels |

2020 HEARTLAND ZINFANDEL | Retail: \$42

Grower Series, Dry Creek Valley

Vibrant aromas of raspberry & strawberry collide with notes of dried herbs and baking spices. True medium across the palate – leading to flavors of ripe cherry, raspberry, and pomegranate and a balanced and bright finish.

| | |
|-------------|---------------------------------|
| Composition | 94% Zinfandel & 6% Petite Sirah |
| Oak Aging | 14 months on French oak |
| Cellar | 0 to 4 years |
| Production | 17 barrels |

2020 BOTTICELLI ROCKPILE ZINFANDEL | Retail: \$65

Estate Collection, Dry Creek Valley

Lush and aromatic, this wine expresses a bouquet of ripened boysenberry, caramel, and dusty oak. On the palate it showcases silky tannins and notes of wild blackberry, cassis, and bay leaf.

 90 Points | 2022 Sunset Int'l Competition

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

 = Award Winner



Diane's Update

A NOTE FROM OUR WINEMAKER



So, here we are at the end of summer, which brings the wrap-up cellar work. We finished the bottling around the first part of July, then spent time getting all of the barrels topped up. We spend time cleaning and organizing, so we are in good shape for harvest, which is just around the corner! We also were able to get all the tanks organized and ready. We anticipate harvest starting at the end of August for various whites, including the Sauvignon Blanc, and also for the Pinots. It always depends on the weather, but we had near-perfect weather conditions in July, with some fog and cooler days which keep the grapes going nice and slowly, giving them time to mature. We had just a few days of 90*'s, which helps the sugars come up. In the past few years, we've had many more hot days in July, with days staying hot later into the evening.

That quick cool-down we saw is great for the grapes. At this point, all the grapes seem to be chugging along nicely. I have seen some hens and chicks, which means different sized berries within the bunch, but they are coming along just fine and shouldn't be a problem.

As for finished wines, we will start releasing some Zins in August. As a sneak peek, I'll mention that there is a new entry for our Grower's Series coming online this fall from Chalk Hill, that should be quite nice.

I think the wines from 2020 we bottled are starting to come around; that actually was a really nice growing year. I have to say that the past couple of years have been easy wine-making years! The harvest has shifted a lot in the last fifteen years, with it being a bit hotter in the summer. April and May have been getting warmer, so that speeds up everything. Once we hit version by the end of the summer, there is only so much we can do.

Many of you know that we left on the cruise on June 12th. I'm glad we did it, but the cruise port stops were in big cities, so it was different than exploring quaint little towns as in the past. As usual, we had great times with all of you friends that were on the cruise. After the cruise was over, Ken and I drove around Norway for six days, which was interesting. I've now hit most of the big cities there, but we enjoyed seeing many of the small towns in Norway.

In other news, we welcomed our new grandson, Bridger, on June 8th, 2022. He seems to be a happy little guy who likes to be held a lot, and loves being snuggled into someone. We look forward to seeing him develop!

– Diane Wilson
Proprietor & Winemaker



Dee's Update

A NOTE FROM OUR CLUB MANAGER

Hello to all you wonderful Wilson wine club members! I hope you've had a marvelous summer and enjoyed some fun in the sun while sipping on some of your favorite Wilson wines!

For us here at Wilson, our summer has shined bright. Hosting our wine club members on our iconic deck has been a blessing! For me personally, I've had such a great pleasure meeting some of you and putting the face to the name. Thank you to those whom have asked to meet me while on your visit, I appreciate you and your efforts in doing so. I'd actually love to meet each and every one of you one day soon! I am very much a people person and getting me out of my office when I can is refreshing! When you make plans to come visit Wilson in the future, please do ask your host to come get me, I'd love to meet you!

We've starting planning our upcoming events and are thrilled. Keep an eye on your emails with event invites and make sure to sign-up early to secure your spot. If you have a memorable event you've attended at Wilson in the past and would like us to bring it back, your feedback is always welcomed and appreciated.

We are excited about the 2019/2020 vintages. As Diane mentioned, she has added a new entry to her Grower's Series, called, "Conte" from the Chalk Hill AVA. The Conte family planted these vines using Ulises Valdez's esteemed St. Peter's church clone. Chalk Hill is named for the chalky white ash – more specifically, quartzite-rich volcanic tuff between Alexander Valley and Knight's Valley AVA's. This type of terroir is known for producing rich yet balanced wines. This is one not to miss for all you big and bold Zinfandel fans!

Throughout the years, we've had a lot of our club members ask or are confused as to who Wilson Artisan Wines is. Below is a brief description of who they are and the role they play in the company.

Wilson Artisan Wines is the parent company of the 11 boutique wineries owned and operated by the Wilson family: Coyote Sonoma Winery, deLorimier Winery, Greenwood Ridge Vineyards, Jaxon Keys Winery & Distillery, Matrix Winery, Mazzocco Winery, Pezzi King Vineyards, Rockpile Vineyards, Soda Rock Winery, St. Anne's Crossing Winery, and Wilson Winery. You may receive communication from Wilson Artisan Wines regarding multi-winery events, mixed brand promotions, and the Wilson Artisan Lodging portfolio – all of which include exclusive member savings to which you are entitled as a member of Wilson Winery. Promotions on the Wilson Artisan Wines webstore require a customer login separate from any login you may use on the Wilson Winery webstore or any of our other sister winery webstores. Should you have any questions about orders through Wilson Artisan Wines, please contact sales@wilsonartisanwines.com.

We thank you for your continued support as a Wilson club member. You're the best! Cheers and we hope you enjoy your Fall allocations!

– Dorothy "Dee" Albritton
Wine Club Manager

WINE CLUB SHIPMENTS

SHIPPING MEMBERS: Your order will be scheduled to ship out the week of September 12th 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 Wednesday, August 31st.

PICK-UP MEMBERS: Your club will be ready to pick-up starting September 1st at 11 am. 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 11 am-5pm, and reservations are highly recommended. 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

MUSHROOM, KALE, & BUTTERNUT SQUASH PASTA



INGREDIENTS:

4oz. butter
2 cups heavy cream
2 tsp. salt
1 tsp. pepper
2 tbs. minced garlic
1/2 cup chopped shitake mushrooms
1/2 cup sliced cremini mushrooms
1/4 cup diced white onion
1/2 cup chopped green onion
2 cups shredded kale
1 cup diced butternut squash
1 cup shredded smoked gouda cheese
1/4 cup toasted almonds
6 cups cooked bowtie pasta

Step 1 In a large frying pan, heat butter. Cook onions, garlic, and diced squash on medium heat until onions start to brown. Add mushrooms, and cook for another ~5 minutes.

Step 2 Add kale, cream, gouda cheese, salt, and pepper - cook until cheese is melted, and kale started to wilt ~3 minutes. Add pre-cooked noodles and toss together, cook for another ~3 minutes on medium.

Step 3 Serve and top with toasted almonds and chopped green onions.

RECOMMENDED PAIRING: 2020 Ellie's Old Vine Zinfandel

