



CASK CLUB

November 2022





Winery News

CELLAR UPDATES



The crop always depends on the weather and we had near-perfect conditions in July this year. With mostly cooler days and the occasional morning fog, the grapes had time to mature, growing nice and slow. Fast forward to the end of August, and not only did we have the usual white varieties and Pinot Noir coming in, but even four Zins were ready to be harvested!

Already running ahead of schedule, the weather played a joke on us and sent five days over 100 degrees in the first eight days of September. This changed the pace and we rushed to get grapes picked before they desiccated on the vine.

It's now the middle of October and we have all of this year's crop crushed at Wilson & deLorimier which is very, very unusual. Not long ago, it was typical to be harvesting until the beginning of November! Overall, I'm happy with the quality for the 2022 vintage but you can anticipate smaller lots for the Zin and Petite Sirah and Cabernet to be about average.

As for finished wines, we started releasing some of the new Zins in August. As a sneak peek, I'll mention that there is a new entry for our Grower's Series coming this fall from Chalk Hill that should be quite nice. I think all of the wines from 2020 are coming around nicely; that actually was a really nice growing year.

— *Diane Wilson*
Proprietor & Winemaker

WINE CLUB UPDATES

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.

We've starting planning our event calendar for 2023 and are thrilled to be getting back to hosting members for special gatherings. Keep an eye out for more news via email and 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 new vintage wines that are being released in your allotments. As Diane mentioned, she has added a new entry to her Grower's Series, called, "Conte" from the Chalk Hill AVA. Ronald Conte planted these vines using Ulises Valdez Sr.'s esteemed St. Peter's church clone from Rockpile, and is one not to miss for all you big and bold Zinfandel fans!

I've had such a great pleasure meeting some of you and putting the face to the name. I'd actually love to meet each and every one of you one day soon so when you make plans to come visit Wilson in the future, please do ask your host to come get me. I'd be happy to stop by and say hello.

Thank you for your continued support as a Wilson member and we hope you enjoy your fall allocation!

— *Dorothy "Dee" Albritton*
Wine Club Manager



Fall Allocation



2020 COYOTE RSV ZINFANDEL

SONOMA COUNTY, RETAIL: \$54

92% Zinfandel, 8% Petite Sirah

Connoisseur's Guide | "California's 2020 vintage is a mixed bag when it comes to red wines, especially those that are generally picked late in the season, but as this wine attests, it would be a mistake to dismiss the vintage out of hand. It reflects the Wilson predisposition for heady ripeness and palatal heft yet is a very specific Zinfandel with plenty of fruity clout and a long and juicy, very persistent, oak-enriched blackberry presence, and it is not washed out by unmanageable heat. If built to age for three to five years, its explicit richness is sure to satisfy lovers of lavish big Zins right now."

90 PTS | *Connoisseur's Guide to California Wine*
GOLD | Sonoma County Harvest Fair



2020 HEARTLAND ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$42

94% Zinfandel, 6% Petite Sirah

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, yet bright finish.

GOLD | Sonoma County Harvest Fair



2020 NOLAN ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$40

95% Zinfandel, 5% Petite Sirah

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.



2020 CYPRESS RIDGE ZINFANDEL

RUSSIAN RIVER VALLEY, RETAIL: \$42

95% Zinfandel, 5% Petite Sirah

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, silky finish.

GOLD | Sonoma County Harvest Fair



2020 BOTTICELLI ROCKPILE ZINFANDEL

ROCKPILE, RETAIL: \$65

95% Zinfandel, 5% Petite Sirah

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 PTS | Sunset International Wine Competition



2020 ELLIE'S OLD VINE ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$42

96% Zinfandel, 4% Petite Sirah

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 PTS | International Women's Wine Competition
GOLD | Sonoma County Harvest Fair



Bon Appetit

MUSHROOM, KALE, & BUTTERNUT SQUASH PASTA

RECOMMENDED PAIRING: 2020 ELLIE'S OLD VINE ZINFANDEL



INGREDIENTS:

- 1/2 cup butter
- 2 cups heavy cream
- 2 tsp. salt - more to taste
- 1 tsp. pepper - more to taste
- 2 tbsp. garlic, minced
- 1/2 cup shitake mushrooms, chopped
- 1/2 cup cremini mushrooms, sliced
- 1/4 cup white onion, diced
- 1/2 cup green onion, chopped
- 2 cups kale, shredded
- 1 cup butternut squash, diced
- 1 cup smoked gouda cheese, shredded
- 1/4 cup toasted almonds, slivered
- 6 cups bowtie pasta, cooked al dente

Step 1

In a large frying pan, melt butter. Once melted, add onion, garlic, and butternut squash, cooking on medium heat until onion starts to caramelize. Add shitake & crimini mushrooms and cook for another 4-6 minutes.

Step 2

Once mushrooms begin to brown, add kale, heavy cream, gouda cheese, salt, and pepper to taste. Cook 2-3 minutes, or until cheese is melted and kale begins to wilt. Add bowtie pasta and stir, cooking for another 2-3 minutes until pasta is well-combined.

Step 3

Serve and garnish with slivered almonds and green onions. Enjoy alongside a glass of Buzz Zinfandel!