

VINEYARD CLUB MIXED REDS

December 2022





Winery News

CELLAR UPDATES



The 2022 harvest has officially wrapped up and the wines are resting nicely in barrels. It was a challenging harvest to say the least, but we are ultimately very happy with the outcome. The clusters were beautiful with the sugar levels nearly perfect, so I'm looking forward to releasing a wonderful 2022 vintage.

With harvest finishing up early this year, I was able to spend extra time in my garden which was a real treat. With several varieties of peppers and tomatoes, I was able to can various different types of salsas and hot sauce!

Fast forward to the end of November, and Ken and I are looking forward to enjoying two weeks in Ireland. This has always been a bucket list place to visit for both Ken and I and we are quite excited!

From our family to yours, we wish you a happy holiday season! Cheers!

— *Diane Wilson*
Proprietor & Winemaker

WINE CLUB UPDATES

Hello to all you wonderful Wilson wine club members and happy holiday season!

It's officially fall in wine country and for me personally, I could not be happier! The crisp mornings and the beautiful ever-changing colors give me that warm and cozy feeling. It has been quite chilly in the mornings and we've even seen a decent amount of rain so far in November. We are crossing our fingers for more rain to follow in the upcoming months!

EVENTS! We are so excited to start planning wine club events for the upcoming year. We have a few fun and educational ideas in mind and we look forward to sharing details with you soon. In the meantime, if you haven't grabbed your tickets to the Gold for the Holidays event on December 3rd and 4th, I encourage you to do so. This is a great time to get into the holiday spirit while enjoying small bites paired with gold medal winners! You will have a chance to win great prizes and browse our pre-assembled wine gift sets for that hard to buy for person on your list.

With the chilly weather fast approaching, we've pulled out the outdoor heaters and tents for your warmth and comfort while on your visit to Wilson during the Fall and Winter months.

The Wilson team would like to wish you and your loved ones near and far, a wonderful holiday season full of many blessings, delicious food, accompanied by excellent wine!

— *Dorothy "Dee" Albritton*
Wine Club Manager



Winter Allocation



2019 SYDNEY PETIT VERDOT

DRY CREEK VALLEY, RETAIL: \$40
88% *Petit Verdot*, 12% *Malbec*

The wine displays rich aromas of black currant, dark chocolate, and baking spices. The palate is full-bodied and rich, with flavors of plum sauce, black pepper, maple, and mocha. Mouth-coating tannins and a round, plush texture make for a satisfying finish.

94 PTS | Sunset International Wine Competition
GOLD | Sonoma County Harvest Fair



2020 DUETTO ZINFANDEL

DRY CREEK VALLEY, RETAIL: \$90
94% *Zinfandel*, 6% *Petite Sirah*

Bold on nose with notes of dark fruit, allspice, and eucalyptus. Bramble berry, blueberry, mulberry, violet, and clove make up the palate. The long-lasting finish is rounded with silky tannins.



2020 WILSON FAMILY RED

DRY CREEK VALLEY, RETAIL: \$38
58% *Zinfandel*, 14% *Cabernet Sauvignon*,
14% *Petite Sirah*, 14% *Syrah*

Layered aromas of fruit, baking spice, and oak greet the nose. The palate is complex, with flavors of raspberry, red currant, pomegranate, and subtle notes of dried herbs. The tannins are youthful but will help this wine to age, while the acidity keeps the wine lively and bright.



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 and silky finish.

GOLD | Sonoma County Harvest Fair



2020 FLORENCE ROCKPILE ZINFANDEL

ROCKPILE, RETAIL: \$65
87% *Zinfandel*, 13% *Petite Sirah*

Opening with a nose filled with blackberry, the aromas unfold with hints of dried sage and flint. Flavors of fig jam and cassis lead to a lush and concentrated body with velvety tannins.



2020 MCCLAIN PRIMITIVO

ALEXANDER VALLEY, RETAIL: \$45
94% *Primitivo*, 6% *Petite Sirah*

Juicy red fruit is met with toasted oak on the nose. The palate is bursting with cherry, cranberry, strawberry rhubarb, clove, and brambley berries. The finish is well-rounded, with subtle hints of tart cherry and bright acidity.

95 PTS | International Women's Wine Competition
93 PTS | Sunset International Wine Competition



2020 CYPRESS RIDGE RSV ZINFANDEL

RUSSIAN RIVER VALLEY, RETAIL: \$60
96% *Zinfandel*, 4% *Petite Sirah*

Notes of red fruit, allspice, and vanilla entice the nose of this cool climate Zinfandel. The mouth is full with flavors of pomegranate, cranberry, spiced clove, and caramel complimented by crisp acidity and a bright finish.

GOLD | Sonoma County Harvest Fair



Bon Appetit

DEE'S SCRUMPTIOUS CARROT CAKE

A little story behind this recipe. In 1988, I received a cookbook as a gift from my brother-in-law for Christmas. At the time, he worked as an Aerospace engineer and every couple of years, his group of co-workers published a cookbook. The cookbook always included personal recipes and each and every one I tried was amazing. I can tell you, the carrot cake was my favorite one of all and I've even made some changes over the years to make it my own.

I hope you enjoy it as much as I have throughout the years!



INGREDIENTS:

- 2 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 ½ tsp baking soda
- 2 ½ tsp cinnamon
- 2 cups sugar
- 1 ½ cups vegetable oil
- 4 eggs
- 2 cups carrots, grated
- 1 cup walnuts, chopped
- 1 8oz can crushed pineapple – (reserve 2 tbsp of juice for frosting)

FROSTING:

- 1 stick unsalted butter, softened
- 1 8oz package cream cheese, softened
- 1 tsp vanilla
- 1lb powdered sugar
- 2 reserve tbsp pineapple juice

Step 1

Preheat oven to 350 degrees.

Step 2

In a mixing bowl, sift flour, baking powder, salt, baking soda, and cinnamon together. Add sugar, oil, and eggs, and stir until wet and dry ingredients are well-combined. Mix in carrots, pineapple and nuts. I recommend stirring by hand and not using a mixer for best texture.

Step 3

Grease and flour 2 cake pans. Add cake batter and bake 35-40 minutes, or until golden brown. Use a toothpick to check the center to make sure it is baked thoroughly. Cool at room temperature.

Step 4

Mix all frosting ingredients together with a mixer until creamy. Add frosting on top of one half of the cake, place the other half on top and finish frosting. Decorate to your preference, if you do not have a creative side, no worries..... it is scrumptious either way, I promise!