

VINEYARD CLUB

September 2026





September Allocation



2024 NOLAN ZINFANDEL (1BTL)
DRY CREEK VALLEY, RETAIL: \$40
96% Zinfandel, 4% Petite Sirah

Notes of juicy strawberry, pomegranate, and Bing cherry combine with subtle hints of spice. The palate is supple and rich with flavors of candied cherry, pomegranate jam, black pepper, and an earthy finish.

NEW VINTAGE RELEASE!



2023 SYDNEY ZINFANDEL (1BTL)
DRY CREEK VALLEY, RETAIL: \$42
94% Zinfandel, 6% Petite Sirah

Aromas of cinnamon and raspberry blend with subtle hints of dried flowers. A rich and concentrated palate unfolds with flavors of blackberry cobbler, star anise, and dark raspberry.

DOUBLE GOLD | 2026 San Francisco Chronicle
GOLD | 2025 Sonoma County Harvest Fair
GOLD | 2026 Texas Intl' Wine Competition



2024 SAWYER ZINFANDEL (2BTLS)
DRY CREEK VALLEY, RETAIL: \$48
95% Zinfandel, 5% Petite Sirah

Enticing aromas of black licorice, fig, blueberry, and spice emanate from this wine. Jammy on the palate with flavors of black cherry, caramel, and a hint of cinnamon, creating a smooth, silky finish.

NEW VINTAGE RELEASE!



2023 BUZZ RESERVE ZINFANDEL (1BTL)
DRY CREEK VALLEY, RETAIL: \$62
96% Zinfandel, 4% Petite Sirah

A nose of sweet red fruit, raspberry, cherry, umami, and cedar. The palate offers a medley of cherry, pomegranate, and spice notes, creating a seamless and balanced experience.

GOLD | 2025 Sonoma County Harvest Fair



2022 SNAKE PATCH PETITE SIRAH (1BTL)
DRY CREEK VALLEY, RETAIL: \$52
95% Zinfandel, 5% Petite Sirah

Layered aromas of dark fruit and spice blend with earthy undertones. The palate is full-bodied and rich with juicy plums, blueberry, blackberry and notes of cacao nibs and umami.

GOLD | 2025 Sonoma County Harvest Fair



2022 COYOTE RSV CAB SAUV (2BTLS)

SONOMA COUNTY, RETAIL: \$56
80% Cabernet Sauvignon, 10% Malbec, 10% Petit Verdot

Aromatics of black currant, bell pepper, and a hint of cedar. On the palate, flavors of vanilla, black cherry, and currant combine with a long lasting finish.

DOUBLE GOLD | 2026 San Francisco Chronicle



2023 SYDNEY RSV ZINFANDEL (2BTLS)
DRY CREEK VALLEY, RETAIL: \$60
88% Zinfandel, 12% Petite Sirah

A bouquet of dewberry, mixed berry pie, clove, and cocoa jump from the glass. On the palate, boysenberry, blackberry jam, black pepper, and a touch of tobacco.

DOUBLE GOLD | 2025 Sonoma County Harvest Fair
GOLD | 2026 San Francisco Chronicle



2024 MOLLY'S RSV ZINFANDEL (2BTLS)
DRY CREEK VALLEY, RETAIL: \$62
96% Zinfandel, 4% Petite Sirah

Notes of dried herbs, fig, and cassis create a mesmerizing experience. Savor juicy flavors of marionberry and mulberry on the palate, harmonizing sweet and tangy sensations.

NEW VINTAGE RELEASE!

Cellar Update

NOTE FROM OUR VINEYARD MANAGER ANTOINE FAVERO

This has been the earliest harvest for me since my first harvest in 1988! Mother Nature has provided us with a smaller crop than usual this year, and combined with early bud break and a mild, warm growing season, the fruit has matured rapidly. We're seeing the vineyards move through their final stages of ripening earlier than we typically would, and the anticipation of harvest is definitely in the air.

At this point in the season, we're keeping a close eye on the vines and tasting fruit regularly as we wait for each vineyard to reach its ideal balance of ripeness, acidity, and flavor. One of the things I love most about this time of year is seeing all the work that went into the vineyards throughout the growing season begin to come together. While an early harvest keeps us on our toes, the fruit we're seeing is showing wonderful concentration and character, and we're excited to see what this vintage brings.

Our sister winery, Jaxon Keys, was incredibly lucky this year, narrowly escaping the Feliz Fire in Hopland two weeks ago. The blaze could be seen from the tasting room, and thanks to prevailing southerly winds, the fire never reached our property and we did not experience any smoke impact. Unfortunately, our neighbors to the south were not as fortunate, and our hearts go out to everyone who was affected.

As we head into harvest, the vineyards are buzzing with activity and the winery is getting ready for another busy and exciting season. There's nothing quite like this time of year in wine country—the anticipation, the early mornings, and finally seeing those first grapes make their way into the winery. We'll keep you posted as harvest unfolds!

— *Antoine Favero*

Winemaker & General Manager - Mazzocco/Wilson Artisan Wines

2026 EVENTS CALENDAR

Saturday, September 19th - Wilson Club Pick-up Party

Saturday, September 26th - Wine Road 50th Anniversary Gala

Friday, October 2nd - Wilson Coyote Sonoma Takeover

Saturday, October 10th - Wilson Club Pick-up Party

Saturday, October TBD - Wilson Club Harvest Dinner

Saturday, November 21st - Wilson Club Pick-up Party

**calendar subject to change & more dates to come!*

Bon Appetit

ROAST CHICKEN & CREAMY POLENTA W/ RED WINE CHERRY TOMATO SAUCE



INGREDIENTS:

2 tsp Kosher Salt
2 tsp Garlic Salt
2 tsp Paprika
2 tsp Brown Sugar
2 tsp Dried Oregano
1 tsp Black Pepper
3 lbs. Bone in, Skin on, Chicken Thighs
2 tbsp Olive Oil

POLENTA:

3 cups Milk
3 cups Water
1 tbsp Kosher Salt
1 tsp Black Pepper
1 ½ cups Ground Polenta

SAUCE:

⅓ cup Olive Oil
4 cup Whole Cherry Tomatoes
1 tbsp Kosher Salt
1 tsp Black Pepper
4 cloves Garlic, minced
1 cup Wilson Zinfandel
1 tsp Red Pepper Flakes
¼ cup Fresh Basil, sliced
1 tbsp Butter
½ cup Parmesan Cheese, grated

Step 1

Pre-heat oven to 400°. Mix the six seasonings together. Dry the chicken thighs with a paper towel. Rub with olive oil and season both sides with spice mixture. Place on a foil lined baking sheet. Bake for 30-40 minutes until browned and thermometer reads 160°. Remove and let rest for 10 minutes.

Step 2

Combine milk & water in a large saucepan and bring to boil. Reduce the heat and slowly add the ground polenta while stirring. Return to a low simmer and keep stirring for 30 minutes until creamy, add more water if necessary.

Step 3

Heat oil in a large saucepan and add whole cherry tomatoes, salt, and pepper. Cook for 20 minute over medium-low heat, stirring often until tomatoes burst. Add garlic, wine, and pepper flakes, and stir for another 10 minutes until a glossy sauce is formed. Stir in basil and butter, then remove from heat.

Spoon the polenta onto a plate, top with the sauce, Parmesan cheese, and basil. Place chicken on top, and finish with a drizzle of sauce. Serve with a glass of 2024 Sawyer Zinfandel

September 2026



Varietal	Retail Bottle Case	SHIP Re-order Bottle Case	PICK-UP Re-order Bottle Case	Qty
2024 Nolan Zinfandel	\$40 \$480	\$26 \$312	\$24 \$288	
2023 Sydney Zinfandel  DOUBLE GOLD	\$42 \$504	\$27 \$328	\$25 \$302	
2024 Sawyer Zinfandel	\$48 \$576	\$31 \$374	\$29 \$346	
2022 Snake Patch Petite Sirah  GOLD	\$52 \$624	\$34 \$406	\$31 \$374	
2022 Coyote RSV Cab Sauv  DOUBLE GOLD	\$56 \$672	\$36 \$437	\$34 \$403	
2023 Sydney Reserve Zinfandel  DOUBLE GOLD	\$60 \$720	\$39 \$468	\$36 \$432	
2023 Buzz Reserve Zinfandel  GOLD	\$62 \$744	\$40 \$484	\$37 \$446	
2024 Molly's Reserve Zinfandel	\$62 \$744	\$40 \$484	\$37 \$446	

Total Bottles _____

Membership Info

NAME: _____

EMAIL: _____

PHONE: _____

IF NO, PLEASE PROVIDE ADDRESS: _____

 SHIPPING OR PICK-UP?: ☐ SHIP ☐ PICK-UP

 USE CREDIT CARD ON FILE?: ☐ YES ☐ NO

 USE ADDRESS ON FILE?: ☐ YES ☐ NO
