

CELLAR CLUB

MIXED REDS

October 2026





Fall Allocation



2024 NOLAN ZINFANDEL (2 BOTTLES)

DRY CREEK VALLEY, RETAIL: \$40

96% Zinfandel, 4% Petite Sirah

A beautiful mix of brightness and depth right from the beginning with inviting aromas of mixed berry pie and backed by essence of honey suckle. Flavors of bright cherry and cranberry come alive on the tongue, followed by hints of rose petal and baking spices. Juicy acidity is complemented with soft tannins that make for a luscious mouthfeel.

NEW VINTAGE RELEASE!

2023 ELLIE'S PETITE SIRAH (1 BOTTLE)

SONOMA COUNTY, RETAIL: \$38

86% Petite Sirah, 14% Zinfandel

Deep purple in the glass, this wine radiates with notes of elderberry, juniper, and black tea. Well-integrated flavors of vanilla and lavender combine with black currant and stewed plums. Bright acidity and firm tannins make for a wine suited for savoring.

NEW VINTAGE RELEASE!



2023 SYDNEY PETITE SIRAH (1 BOTTLE)

SONOMA COUNTY, RETAIL: \$38

80% Petite Sirah, 20% Zinfandel

Deep, dark, and rich, with aromas of dark fruit and an earthy undertone. The palate expresses dark plum, blueberry, black cherry, and umami, along with hints of toasted oak, vanilla, and baking spices.

NEW VINTAGE RELEASE!

2023 SNAKE PATCH PETITE SIRAH (1 BOTTLE)

DRY CREEK VALLEY, RETAIL: \$52

80% Petite Sirah, 20% Zinfandel

Dark purple in the glass, with rich aromas of stewed plum and cassia. Secondary notes of seasoned leather and cacao nibs mingle with fine-grained tannins giving way to a long and velvety finish.

NEW VINTAGE RELEASE!





2023 BOTTICELLI ROCKPILE ZINFANDEL (1 BOTTLE)

DRY CREEK VALLEY, RETAIL: \$65

98% Zinfandel, 2% Petite Sirah

Lush and aromatic, expressing its high elevation roots with aromas of raspberry, sour cherry, and honey suckle. Approachable with flavors of juicy wild olallieberry and herbaceous undertones of dill, and eucalyptus. A solid representative of the Rockpile AVA with a lingering finish and structured tannins.

LIMITED PRODUCTION RELEASE

2024 MOLLY'S RSV ZINFANDEL (2 BOTTLE)

DRY CREEK VALLEY, RETAIL: \$62

96% Zinfandel, 4% Petite Sirah

Expressive aromas of blackberry and raspberry backed by subtle notes of molasses and orange blossom. Medium-bodied with bright acidity and juicy flavors of raspberry, rainier cherry, and honey suckle. A fruit-forward approachable and elegant wine that can be enjoyed now or laid down.

NEW VINTAGE RELEASE!



2024 SAWYER ZINFANDEL (2 BOTTLES)

DRY CREEK VALLEY, RETAIL: \$48

95% Zinfandel, 5% Petite Sirah

Expressive notes of ripe fruit and baking spices come across the nose. On the palate, ripe blackberry, black cherry, and violet come forward. A smooth, mouth-coating caramel finish with lingering tannins makes for a satisfying finish.

NEW VINTAGE RELEASE!

2024 TORI RSV ZINFANDEL (2 BOTTLE)

DRY CREEK VALLEY, RETAIL: \$62

95% Zinfandel, 5% Petite Sirah

Inviting notes of raspberry, black cherry, and pine greet the nose. On the palate, juicy blueberry and black currant are rounded by freshly cracked pepper and dried herbs. This wine is big and bold on the tannins but has a smooth crisp finish.

NEW VINTAGE RELEASE!



Fall Allocation



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 & Sunday, November 7th & 8th - Wine Road's Wine & Food Affair

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 Ellie's Old Vine Zinfandel



WILSON
OF DRY CREEK

CELLAR CLUB RE-ORDER FORM

October 2026



Varietal	Retail Bottle Case	Re-order Price Bottle Case	Qty
2023 Ellie's Petite Sirah	\$38 \$456	\$25 \$296	
2023 Sydney Petite Sirah	\$38 \$456	\$25 \$296	
2024 Nolan Zinfandel	\$40 \$480	\$26 \$312	
2024 Sawyer Zinfandel	\$45 \$540	\$37 \$446	
2023 Snake Patch Petite Sirah	\$60 \$720	\$39 \$468	
2024 Molly's Reserve Zinfandel	\$62 \$744	\$40 \$484	
2024 Tori Reserve Zinfandel	\$62 \$744	\$40 \$484	
2023 Botticelli Rockpile Zinfandel	\$65 \$780	\$42 \$507	

Membership Info

Total Bottles

NAME: _____

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

EMAIL: _____

USE CREDIT CARD ON FILE?: ☐ YES ☐ NO

PHONE: _____

USE ADDRESS ON FILE?: ☐ YES ☐ NO

IF NO, PLEASE PROVIDE ADDRESS: _____

