

CELLAR CLUB

ZINS ONLY

October 2026





Fall Allocation



2024 NOLAN ZINFANDEL (1 BOTTLE)

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 complimented with soft tannins that make for a luscious mouthfeel.

NEW VINTAGE RELEASE!



2024 MOLLY'S ZINFANDEL (2 BOTTLES)

SONOMA COUNTY, RETAIL: \$45

94% Zinfandel, 6% Petite Sirah

Indulge in alluring aromas of caramel, forest floor, black cherry, and herbs. The taste reveals bright red fruit notes of strawberry and cherry, and ends with a smooth finish.

NEW VINTAGE RELEASE!



2024 TOMBSTONE ZINFANDEL (2 BOTTLES)

SONOMA COUNTY, RETAIL: \$45

95% Zinfandel, 5% Petite Sirah

Big, bold fruit flavors of blackberry and black cherry are complimented with a floral note of violet and earthy undertones. The palate comes to life with toasted vanilla and ripe cherry that explode in the mouth alongside juicy tannins.

NEW VINTAGE RELEASE!

2024 WEDDING CAKE ZINFANDEL (2 BOTTLES)

DRY CREEK VALLEY, RETAIL: \$45

96% Zinfandel, 4% Petite Sirah

A bouquet of blueberry, cocoa, leather, and toasted oak greet the nose. Rich flavors of Boysen berry and marionberry jam compliment the soft tannins and delicate 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 (1 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!



2023 SYDNEY RSV ZINFANDEL (2 BOTTLES)

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. Beautiful concentration and a lingering finish make this another delicious vintage

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



2024 TORI RSV ZINFANDEL (1 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

Thursday, October 1st - Wilson Coyote Sonoma Takeover

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

Saturday, October 17th - Wilson Club Harvest Winemaker 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

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 Molly's Reserve Zinfandel

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



Varietal	Retail Bottle Case	Re-order Price Bottle Case	Qty
2024 Nolan Zinfandel	\$40 \$480	\$26 \$312	
2024 Molly's Zinfandel	\$45 \$540	\$29 \$351	
2024 Tombstone Zinfandel	\$45 \$540	\$29 \$351	
2024 Wedding Cake Zinfandel	\$45 \$540	\$29 \$351	
2023 Sydney Reserve Zinfandel	\$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: _____

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

