CASK CLUB

November 2026



September Allocation



2023 ELLIE'S PETITE SIRAH
DRY CREEK VALLEY, RETAIL: $38
86% Petite Sirah, 14% Zinfandel

The glass is filled with scents of elderberry, blueberry, dark chocolate, and violet. Bold flavors of sugar plum, black pepper, and blueberry mingle with strong tannins, showcasing the powerful finesse of this Petite Sirah.

NEW VINTAGE RELEASE!



2024 ELLIE'S OLD VINE ZINFANDEL
DRY CREEK VALLEY, RETAIL: $42
90% Zinfandel, 10% Petite Sirah

Aromas of blackberry jam, pepper, mushroom, cola, and earth lead to a palate bursting with juicy fruit flavors akin to blueberry pie.

GOLD - Sonoma County Harvest Fair



2024 MOLLY'S ZINFANDEL
DRY CREEK VALLEY, 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.

DOUBLE GOLD - Sonoma County Harvest Fair



2024 WEDDING CAKE ZINFANDEL
ALEXANDER 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!



2024 SAWYER ZINFANDEL
DRY CREEK VALLEY, RETAIL: $48
95% Zinfandel, 5% Petite Sirah

Enticing aromas of black licorice, fig, blackberry, 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.

DOUBLE GOLD - Sonoma County Harvest Fair



2024 TORI RESERVE ZINFANDEL
DRY CREEK VALLEY, RETAIL: $62
95% Zinfandel, 5% Petite Sirah

Juicy notes of black fruit and a hint of pine greet the nose. On the palate, blackberry, black cherry, blueberry, and black currant are rounded by freshly cracked pepper and dried herbs.

GOLD - Sonoma County Harvest Fair

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 17 - 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 drizze of sauce. Serve with a glass of 2024 Ellie's Old Vine Zinfandel

WILSON
OF DRY CREEK

CASK CLUB RE-ORDER FORM

September 2026



Varietal	Retail Bottle | Case	Re-order Bottle | Case	Qty
2023 Ellie's Petite Sirah	$38 | $456	$27 | $319	
2024 Ellie's Old Vine Zinfandel	$42 | $504	$29 | $353	
2024 Molly's Zinfandel	$45 | $540	$32 | $378	
2024 Wedding Cake Zinfandel	$45 | $540	$32 | $378	
2024 Sawyer Zinfandel	$48 | $576	$34 | $403	
20224 Tori Reserve Zinfandel	$62 | $744	$43 | $521	

Total Bottles _____

Membership Info

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: _____

_____

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