

# BARREL CLUB RED

*Warm your winter!*

1 BOTTLE EACH



**2017**  
**VERANO**  
**ZINFANDEL**  
Dry Creek Valley

97% Zinfandel & 3% Petite Sirah

Berrylicious! Aromas of freshly picked blackberry, blueberry, and spice tantalize the nose. An intricate mouthwatering palate of chocolate-laced cherries, nougat, and French oak mingling with warm baking spices embrace the mouth. The harmonious and velvety tannins are accented with fresh fruit-forward acidity and a dusting of cacao.

Cellaring: 0 to 7 years  
Production: 1250 cases

**Double Gold**  
2019 Sonoma County Harvest Fair  
**Gold | 91 pts**  
2019 Sunset International Competition



**2017**  
**WEST DRY CREEK**  
**ZINFANDEL**  
Dry Creek Valley

100% Zinfandel

Deliciously fragrant and refined! This wine typifies why the Dry Creek Valley is renowned for Zinfandel. Boysenberry aromas merge with a hint of hazelnut and caramel, enticing you to sip. An opulent, velvety texture reveals raspberry and brambly fruit flavors highlighted with French oak and cacao with a smidgen of hibiscus. A bright fruity essence emerges mid-palate to join hints of blackberry and savory tamarind bound by vanilla bean.

Cellaring: 0 to 6 years  
Production: 503 cases



**2015**  
**RESERVE**  
**CABERNET SAUVIGNON**  
Dry Creek Valley

92% Cabernet Sauvignon,  
3% Petit Verdot, 3% Malbec &  
2% Cabernet Franc

Gorgeous flavors of cassis, wild blackberry, violet blossoms, and cacao tantalize the nose. The luscious mid-palate impression is comprised of currant preserves, black cherry, rose, and forest floor. The finish is seamless melding the rich velvety extracted tannins with wild berries and leather, framed in French oak and accented with a smidgen of cardamom.

Cellaring: 1 to 10 years  
Production: 275 cases

### Contact Us

wineclub@mazocco.com  
 (707) 433-3399  
 www.mazocco.com

### Barrel Club Releases

September 2019  
December 2019  
February 2020  
May 2020  
3 bottles each release

### Upcoming Events

Nov 29 Black Friday  
Dec 14 Tres Amigos Party  
Jan 18-19 Winter Wineland  
Feb 7-9 Valentine Getaway  
www.mazocco.com/gatherings

### Wine Club Re-order

Re-order your club release wines and receive 30% savings on any quantity and complimentary shipping on orders of 1 case or more!  
Expires February 1st

## A NOTE FROM THE SALES MANAGER



I hope you're all having a great fall and enjoying our favorite season here at the winery! I want to take this opportunity to introduce myself. My name is Troy Monteyne and I have recently moved into the position of Sales Manager here at Mazzocco. I've been with Mazzocco for 3 years, and have had the opportunity to interact with many of you in the Tasting Room all these years. It has been a pleasure to get to know many of you and I look forward to getting to know more and more of our members!

Every vintage has its challenges and this year we had a few, with power outages and evacuations due to the Kincade Fire. However, we were incredibly lucky at Mazzocco as our staff stayed safe, and our winery and vineyards were unaffected. Antoine and his cellar staff have done a great job overcoming the challenges and are hard at work producing another stellar vintage to share with you. Our hearts go out to our sister winery Soda Rock, and we are awed by their ability to get back up and running so quickly. We truly appreciate all the well wishes that we have received from all of you in our Mazzocco family and we were touched to know that you were thinking of us. Now that things are returning to normal, we look forward to seeing you at the winery, so that we can get back to doing what we do best, sharing Antoine's stunning wines with you.

Now, we turn our eye towards the festive season and look forward to gatherings of friends and family. We hope that you include us at your dinner tables and celebrations and share the gift of zinfandel with your loved ones. All of us at Mazzocco want to wish you and yours a wonderful holiday season!

As always, feel free to contact me with any questions you may have, and thank you for being a wine club member at Mazzocco!

Cheers,

Troy Monteyne  
Sales Manager

✉ troy@mazzocco.com  
☎ (707) 433-3399 x105

## WHAT WE'VE BEEN UP TO THIS FALL

Our wines win big...

In September we participated in the Sonoma County Harvest Fair. This year we took home 12 gold medals, with three of those being unanimous double gold winners. We always enjoy attending the Harvest Fair as it gives us the opportunity to come together as a community, and to share delicious Sonoma County wines.



Mazzocco wins Best Hidden Gem...

We're thrilled to announce that we won the "Best Hidden Gem" award from CellarPass's 2019 Destination Awards. This would not be possible without your loyal support and excitement for our winery. We strive to provide each one of you with an unforgettable wine country experience and we hope that you feel like a member of our winery family. Come visit us so we can provide you with a memorable wine country experience!

And finally a vineyard update...

It has been a very mild fall here in Healdsburg, and the harvest season came a little later than the past few years. Following a hot, but not-too-hot summer, the grapes needed a little more time to ripen. The weather cooperated, which allowed for a nice even ripening process in the vineyard. As Antoine has always said, "Great wine is made in the vineyard." and the growing season has been spectacular this year. Only a couple weeks late, we harvested through October, and the grapes are now either undergoing their native yeast fermentation in stainless steel tanks, or have already been moved into French Oak barrels for aging. Early signs are positive, and we can't wait to share the vintage with you in 2021. Cheers to another fantastic harvest at Mazzocco!





## SCALLOPS, MANGO & AVOCADO SALAD

Serves: 4 | Pair With: Stuhlmuller Reserve Chardonnay

### INGREDIENTS

#### LIME VINAIGRETTE

- Juice of 2 limes
- 1/4 cup olive oil
- 1/2 tsp coarse salt
- Freshly ground pepper to taste

#### SALAD

- 1 mango
- 1 avocado, halved, pitted, peeled & cut into 1/2 inch cubes
- Juice of 1/2 lime
- 1 tbsp unsalted butter, melted
- 12 sea scallops
- Coarse salt & freshly ground pepper to taste
- 6 cups mixed salad greens
- 2 green onions, including tender green tops, sliced diagonal-

### DIRECTIONS

#### LIME VINAIGRETTE

1. In a small bowl combine lime juice and whisk in olive oil.
2. Season with the salt and pepper. Set aside until ready to serve. (Vinaigrette can be made up to 2 hours in advance.)

#### SALAD

1. Stand the mango on one of its narrow sides on a cutting board. Using a sharp knife, cut slightly off center, slicing off all the flesh from one side of the pit in a single piece. Repeat on the other side of the pit. Hold 1 section, flesh side up, in your hand. With the tip of the knife, score the flesh lengthwise and then crosswise, forming 1/2 inch cubes and taking care not to cut through the peel. Press against the center of the peel to force the cubes upward, then run the knife along the base of the cubes to free them, allowing them to drop into a nonreactive bowl. Repeat with the remaining section. Add the avocado and lime juice to the mango cubes and toss together. Set aside.
2. Preheat a broiler. Line a rimmed baking sheet with aluminum foil.
3. Put the melted butter in a shallow bowl. Add the scallops and turn to coat lightly. Arrange the scallops on the baking sheet, spacing them evenly. Season with salt and pepper. Slip the scallops under the broiler about 6 inches from the heat source and broil until golden on top, about 1.5 minutes. Turn the scallops over and broil until the tops are golden and the centers are nearly translucent, about 1 minute more. Remove from the broiler.
4. In a bowl, toss the salad greens with half of the vinaigrette and divide them among chilled individual plates. Divide the mango and avocado cubes evenly among the salad greens, scattering them on top. Place 3 scallops on each salad. Add any pan juices from the scallops to the remaining vinaigrette, stir to mix, and then drizzle the vinaigrette on and around the scallops.
5. Garnish the salads with the green onions.
6. Serve immediately with a glass of Stuhlmuller Reserve Chardonnay.



## BARREL CLUB MIXED & RED

Re-order your club release wines and receive 30% savings on any quantity and complimentary shipping on orders of 1 case or more! Mix and match encouraged!

**Expires February 1st**



### WINE CLUB RE-ORDER

	Retail Bottle   Case	Club Re-order Bottle   Case	Qty
2017 Verano Zinfandel, Dry Creek Valley 🏆	\$32   \$384	\$22   \$269	
2017 West Dry Creek Zinfandel, Dry Creek Valley	\$38   \$456	\$27   \$319	
2017 Thomas Reserve Zinfandel, Rockpile ★	\$60   \$720	\$42   \$504	
2017 Maria Petite Sirah, Dry Creek Valley 🏆	\$35   \$420	\$25   \$294	
2015 Reserve Cabernet Sauvignon, Dry Creek Valley	\$50   \$600	\$35   \$420	
2018 Sauvignon Blanc, Alexander Valley	\$28   \$336	\$20   \$236	
2017 Stuhlmuller Reserve Chardonnay, Alexander Valley ★	\$36   \$432	\$25   \$302	

Total Bottles

★ Pairing/Recipe Wine    🏆 Gold Medal Winner    ★ Member Only

### Order

✉ wineclub@mazzocco.com  
 ☎ (707) 433-3399  
 🌐 www.mazzocco.com

### WINE CLUB RE-ORDER INFORMATION

Name \_\_\_\_\_

Email \_\_\_\_\_

Phone \_\_\_\_\_

### PAYMENT INFORMATION

Use Credit Card on file at Mazzocco?     Yes     No, see payment information below

Credit Card # \_\_\_\_\_ Exp \_\_\_\_\_ CVV \_\_\_\_\_ Billing Zip \_\_\_\_\_