

DECEMBER 2019



WINTER RELEASE

# EVOLUTION CLUB

*Warm your winter!*

## SELECTION A

3 bottles each

- 2017 Seaton Reserve Zinfandel
- 2017 Serracino Reserve Zinfandel
- 2017 Sullivan Reserve Zinfandel
- 2017 Florence Reserve Zinfandel

## SELECTION B

2 bottles each

- 2017 Seaton Reserve Zinfandel
- 2017 Serracino Reserve Zinfandel
- 2017 Sullivan Reserve Zinfandel
- 2017 Juan Rodriguez Reserve Zinfandel
- 2017 Antoine Philippe Reserve Zinfandel
- 2017 Kenneth Carl Reserve Zinfandel

## SELECTION C

Customized Case

Select your reserve wines to create your perfect case!



### Contact Us

- [wineclub@mazzocco.com](mailto:wineclub@mazzocco.com)
- (707) 433-3399
- [www.mazzocco.com](http://www.mazzocco.com)

### Evolution Club Releases

- September 2019
- December 2019
- April 2020
- 12 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.mazzocco.com/gatherings](http://www.mazzocco.com/gatherings)

### Wine Club Re-order

- Re-order your club release wines and receive 35% savings on cases and complimentary shipping!
- Mix and match encouraged!
- Expires February 1st



EVOLUTION CLUB | DEC 2019

## 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

#### 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

### 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.



Retail  
Bottle | Case**2017 Seaton Reserve Zinfandel, Dry Creek Valley**

Composition: 98% Zinfandel &amp; 2% Petite Sirah

A rich bouquet of black currants, dusty rose, accented with cinnamon bark and dabs of potpourri greet the nose while the palate is filled with blackberry jam, maple syrup, and a sprinkling of cacao. This Zinfandel's core is framed with ripe luscious tannins, accented with mocha, roasted walnuts and a smidgen of spice.

Cellaring: 0 to 7 years | Production: 275 cases

\$52 | \$624

**2017 Smith Orchard Reserve Zinfandel, Dry Creek Valley** ●

Composition: 97% Zinfandel &amp; 3% Petite Sirah

A tapestry of alluring flavors of gooseberry preserves, wisteria blossoms, and hazelnut welcome the nose while an inviting array of brambly flavors of boysenberry, wild raspberry with spice persists on the mouth, accented with dabs of vanilla and dark chocolate. The tannins are silken and plentiful ending with cassis liqueur cardamom, and a smidgen of sweet habanero pepper.

Cellaring: 0 to 6 years | Production: 1200 cases

\$52 | \$624

**2017 Sullivan Reserve Zinfandel, Dry Creek Valley**

Composition: 97% Zinfandel &amp; 3% Petite Sirah

Captivating aromas of violets and wild cherry with hints of sweet star anis lead to rich layered flavors of black cherry preserves, dark chocolate, cinnamon stick, and spice in the mouth. The crisp, dark concentrated berry finish is framed with luscious tannins laced with baking spices, a dash of Habanero pepper, and a smidgen of cacao.

Cellaring: 0 to 7 years | Production: 375 cases

\$52 | \$624

**2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley**

Composition: 97% Zinfandel &amp; 3% Petite Sirah

This delectable Zinfandel is bursting with notes of wild mountain briary fruit, blueberry, cassis, and a touch of French oak in the nose. The fruit-forward body is embellished with harmonious flavors of freshly picked gooseberries accented with vanilla, displaying velvety tannins hinting of ripe plums and cacao with traces of hazelnut.

Cellaring: 0 to 6 years | Production: 1200 cases

\$52 | \$624

**2017 Serracino Reserve Zinfandel, Dry Creek Valley** ★ ●

Composition: 96% Zinfandel &amp; 4% Petite Sirah

Delightful aromatics of gooseberry preserves, wild raspberry, and violets lead to a harmonious flavor medley of chocolate raspberry, toasted almonds, and mocha with hints of spice in the mouth. The tannins are velvety, ending with a smidgen of allspice, a hint of cardamom, and a dusting of cacao.

Cellaring: 0 to 7 years | Production: 447 cases

\$56 | \$672

**2017 West Dry Creek Reserve Zinfandel, Dry Creek Valley** ●

Composition: 94% Zinfandel &amp; 6% Petite Sirah

Wonderful fragrances of dark chocolate, blackberry preserves, and red raspberry swim in a pool of rose petals. The mouthwatering entry composed of layers upon layers of velvety tannins displaying cassis, highlighted with cacao, vanilla bean, and spice lead to a firm core of balanced tannins accented with cardamom and bright acidity.

Cellaring: 0 to 6 years | Production: 375 cases

\$56 | \$672

**2017 Florence Reserve Zinfandel, Rockpile** ★

Composition: 93% Zinfandel &amp; 7% Petite Sirah

Fragrances of lush brambly berry entwined with threads of toasty oak and wild rose blossoms draw you in. The smooth entry reveals a depth of deliciousness that keeps you sipping. Notes of spicy black pepper and toasty oak punctuate the voluptuous texture of black raspberry with a touch of mocha, maple and plum framed in silky tannins.

Cellaring: 0 to 7 years | Production: 247 cases

\$60 | \$720

**2017 Pomo Reserve Zinfandel, Rockpile** ★

Composition: 93% Zinfandel, 5% Primitivo &amp; 2% Petite Sirah

This high-elevation Zinfandel has briary fruit characteristics of boysenberry, raspberry, and black currant aromas in the nose and a luscious, intricate, and flavorful mouth with wild berry, cardamom, hazelnut, and spice. This finish is complex, comprised of smooth-balanced tannins that contribute to a long, seamless finish.

Cellaring: 0 to 7 years | Production: 350 cases

\$60 | \$720

**2017 Thomas Reserve Zinfandel, Rockpile** ★

Composition: 91% Zinfandel &amp; 9% Petite Sirah

This berrylicious Rockpile Zinfandel has intense wild blackberry, currant, and vanilla bean aromas in the nose and an intricate and full-bodied mouth with raspberry preserves, cacao nibs, hazelnut, mocha, and spice. The finish is complex, comprised of round and balanced tannins that contribute to a long, seamless finish.

Cellaring: 0 to 7 years | Production: 408 cases

\$60 | \$720

Retail  
Bottle | Case**2017 Juan Rodriguez Reserve Zinfandel, Dry Creek Valley ★ *New Release***

Composition: 100% Zinfandel

Fragrances of wild huckleberry preserves and warm baking spices with sweet alyssum are framed by a solid structure of French oak tannins. The silken mouth entry bestows the palate with blackberry jam and fig woven with traces of black chocolate truffle, spice, and hazelnut all bound by sweet oak. Rainier cherry with a smidgen of maple, and bright acidity join mid-palate enhancing the flavors while adding depth and complexity. This Zinfandel offers a unique view into how the artistry of blending and the terroir of Dry Creek Valley bond to produce a stellar wine.

Cellaring: 0 to 6 years | Production: 75 cases

\$150 | \$1800

**2017 Antoine Philippe Reserve Zinfandel, Dry Creek Valley ★ *New Release***

Composition: 95% Zinfandel &amp; 5% Petite Sirah

Displaying the magic of Zinfandel, this stunningly balanced wine with alluring aromas of currants infused with black cherry and rose petals bound by French oak rise from the glass. An opulent entry flows into a mid-palate burst of perfectly ripened blackberry laced with dark chocolate, Madagascar vanilla and spice. Hints of gooseberry marmalade, black raspberry, marzipan, and cacao nibs appear in layers as the wine reveals itself. As the flavors merge at the finish, luscious wild berry and toffee essence lingers on. Beneath the layers of lush fruit, beautifully integrated tannins and oak will allow for further bottle aging.

Cellaring: 0 to 6 years | Production: 75 cases

\$150 | \$1800

**2017 Kenneth Carl Reserve Zinfandel, Dry Creek Valley ★ *New Release***

Composition: 92% Zinfandel &amp; 8% Petite Sirah

Alluring aromatics of perfectly ripened boysenberries, hazelnut, and wisteria blossoms mingle with enticing cacao-laced roasted walnuts and mocha notes. The plush velvety entry of cassis, wild blackberry, and cardamom leads to a robust mid-palate with juicy black cherry, hints of Habanero pepper, dark chocolate, and delicious striations of oak-infused caramel. A firm structure balances beautifully with the succulent berry flavors, creating a wine that captures the beauty of Dry Creek Valley Zin and raises the bar celebrating the visionary behind the Mazzocco brand.

Cellaring: 0 to 6 years | Production: 75 cases

\$175 | \$2100

**2015 Reserve Cabernet Sauvignon, Dry Creek Valley**

Composition: 92% Cabernet Sauvignon, 3% Petit Verdot, 3% Malbec &amp; 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

\$50 | \$600

**2017 Pomo Reserve Petite Sirah, Rockpile 🍷**

Composition: 93% Petite Sirah &amp; 7% Zinfandel

Concentrated fragrances of wild blackberry with hints of western azalea greet the nose while the palate is loaded with dark berry fruit, currant preserves, forest floor, and a smidgen of toasted almonds. This Petite's Sirah's dense core is framed with ripe lush tannins, accented with cassis, a dusting of cacao and a smidgen of allspice.

Cellaring: 0 to 10 years | Production: 199 cases

\$52 | \$624

**2017 Pony Reserve Petite Sirah, Dry Creek Valley**

Composition and tasting notes coming soon!

Cellaring: 0 to 10 years | Production: 75 cases

\$52 | \$624

**2017 Stuhlmuller Reserve Chardonnay, Alexander Valley ★**

Composition: 100% Chardonnay

This berrylicious Rockpile Zinfandel has intense wild blackberry, currant, and vanilla bean aromas in the nose and an intricate and full-bodied mouth with raspberry preserves, cacao nibs, hazelnut, mocha, and spice. The finish is complex, comprised of round and balanced tannins that contribute to a long, seamless finish.

Cellaring: 0 to 4 years | Production: 462 cases

\$36 | \$432

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