

FEBRUARY 2020



LATE WINTER RELEASE

# BARREL CLUB MIXED

*Enjoying Winter's End!*

1 BOTTLE EACH



**2017  
BEASLEY  
ZINFANDEL**  
Dry Creek Valley

96% Zinfandel & 4% Petite Sirah

Inviting aromas of ripe blackberry, hazelnut and red raspberry with a touch of cassis greet the nose. The palate is loaded with plush velvety tannins combined with well-rounded flavors of black cherry, grenadine, and laced with mocha, cardamom with a smidgen of cacao and a pinch of clove.

Cellaring: 0 to 5 years  
Production: 670 cases



**2017  
WARM SPRINGS RANCH  
RESERVE ZINFANDEL**  
Dry Creek Valley

97% Zinfandel & 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



**2017  
JAXON  
PETITE SIRAH**  
Mendocino




85% Petite Sirah & 15% Zinfandel

Garnet red with rich wild berry aromas entices the first sip, then you're hooked. The silken entry flows into succulent flavors of ripe juicy gooseberry, blackberry and leather with traces of cacao that satiate the palate. Rich French oak notes seamlessly integrate with opulent flavors, providing a foundation for aging while enhancing the wine's charm and appeal.

Cellaring: 0 to 10 years  
Production: 150 cases

**Double Gold**  
2020 San Francisco Chronicle  
Wine Competition

## Contact Us

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

## Barrel Club Releases

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

## Upcoming Events

Jan 25 Lobster Party  
Feb 1 WAW Chili Cook-off  
Feb 7-9 Valentine Escape  
Feb 8 Valentine Party  
www.mazzocco.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 April 1st

## MEET OUR NEW WINE CLUB COORDINATOR

Happy 2020! I hope you have had a great start to your year. I would like to take a moment to introduce myself. My name is Sinéad Wolfe and I am the new Wine Club Coordinator. I am very excited to be working for Mazzocco. I have worked in the wine industry for 6 years now. I enjoy the wine industry, not just for the love of wine but also because it is an ever evolving industry and generally speaking the views aren't too bad either. My favorite varietal is Zinfandel, so I think I found the perfect home here at Mazzocco.

This is one of my favorite times of the year in Sonoma County. All of the vineyards are "sleeping" and the cover crop is starting to sprout up. It is a fresh new start to a new year, a new vintage. Most of the mornings have a beautiful layer of fog that makes the region look magical. Although harvest is over there is still lots of work to do. The wine has been moved into barrels to age, the vineyards are getting pruned to get ready for the next bloom.

We have a wonderful selection of wine for you this time around. The selections have been curated by Antoine, who is very excited to share these wines with you.

I am looking forward to getting to know all of you whether it be in person, on the phone or email. Please feel free to contact me should you have any questions or concerns, I am always happy to help. Thank you for being a wine club member with Mazzocco, and please enjoy your new releases.

Cheers,

**Sinéad Wolfe**  
Wine Club Coordinator



Sinéad Wolfe | Briar Vineyard

✉ [Sinéad@mazzocco.com](mailto:Sinéad@mazzocco.com)

☎ (707) 433-3399 x103

February 1st | 11 am—5 pm  
*Wilson Artisan Wines Wine & Chili Pairing Competition*

Join us and our sister wineries for the 4th Annual Wine & Chili Pairing Competition! Use code CLUBCHILI to receive club member pricing for your ticket.

REGISTER NOW >

## WHAT WE'VE BEEN UP TO THIS WINTER

Our wines win big...again...

This month we participated in the San Francisco Chronicle Wine Competition. This year we took home a total of 20 gold medals, including a best of class winner and six unanimous double gold winners. On February 15th we will be heading to San Francisco to participate in the competition's public tasting held at Fort Mason.



Mazzocco scores high with Robert Parker...

We're thrilled to announce that three of our Zinfandels were rated 90 points by Robert Parker's *Wine Advocate*. The three wines are three of our favorites: the 2017 Maple Reserve Zinfandel, the 2017 Maria Zinfandel, and the 2017 Fog Zinfandel.

And finally a vineyard update...

It has been a calm winter here weather wise and soon we will begin our winter vineyard maintenance. One of the most important activities in the vineyard (besides harvest) is winter pruning. The prior year's canes are cut back to the spur. Come springtime, new growth will develop from the buds on the spur, which regulates the number and position of shoots on the vine. By limiting the number of shoots, growth is concentrated leading to more flavorful and higher quality grapes.

As we welcome this new year and look forward to all that is to come, we are reminded and are grateful for your loyalty and commitment to the Mazzocco Sonoma Wine Club. Cheers to you and cheers to the new year!

February 8th | 6 pm—9 pm  
*Valentine Cocktail Party*

In the spirit of the holiday, guests will enjoy Mazzocco Sonoma wines alongside chocolate-infused appetizers. Space is limited. Cocktail attire welcomed.

REGISTER NOW >

## BUTTERNUT SQUASH & APPLE SOUP WITH APPLEWOOD BACON

Serves: 6 | Pair With: Warm Springs Ranch Reserve Zinfandel

### INGREDIENTS

- 3 pounds butternut squash (about 1 large squash)
- 5 tablespoons unsalted butter
- 1/2 medium yellow onion, diced
- 6 cups water
- 1 large firm apple, peeled & cut medium dice
- 2 tablespoons packed brown sugar
- 1/3 teaspoon ground cinnamon
- 1/8 teaspoon ground ancho chile or New Mexico chile powder
- 1 pinch sea salt
- 3 thick-cut applewood smoked bacon slices
- Coarsely ground black pepper to taste
- Maple syrup (optional)
- 1/2 cup heavy cream
- Chopped fresh chives for garnish

### DIRECTIONS

Preheat the oven to 375°F. Line a baking sheet with parchment paper.

Cut the butternut squash in half lengthwise, then into quarters. Scoop out the fibers and seeds and reserve.

In a large pot over medium-low heat, melt 4 tablespoons of the butter. Add the onion and reserved squash fibers and seeds and cook, stirring occasionally, until fragrant and the butter turns golden, 8 to 10 minutes. Add the water and bring to a boil, then reduce to a simmer. Insert a steamer basket into the pot and place the squash, cut side down, in the basket. Cover and steam until the squash is tender, about 30 minutes.

Meanwhile, in a small saucepan, combine the remaining 1 tablespoon butter, the apple, brown sugar, cinnamon, chile powder and sea salt and cook, stirring occasionally, until bubbly. Transfer to the prepared baking sheet and spread the apples in a single layer. Bake until the apples are lightly caramelized. Do not let them brown or dry out. Set aside.

Cook the bacon until crisp. An easy and hassle-free way is to lay the slices in a single layer on a parchment-lined baking sheet, season with cracked black pepper and a little maple syrup and roast in a 400°F oven to your desired level of doneness. Check after about 10 minutes; it doesn't take long for the bacon to become crisp. When cool, chop or crumble the bacon and set aside for garnish.

When the squash is tender, transfer it to a plate and let cool. Strain the steaming liquid into a bowl, discarding the solids, and return the liquid to the pot. Scrape the flesh from the squash into the pot.

Using an immersion blender, puree the soup directly in the pot. Alternatively, working in batches, transfer the soup to a blender and puree until smooth. Note: The steam released from hot soup while blending can cause the blender lid to pop off, a mess in your kitchen and possibly burns. To allow steam to escape while blending, hold the lid slightly open or remove the small cap (used for pouring) and cover with a kitchen towel.

Stir the cream into the soup and heat over medium-low heat.

Divide the apples evenly among 6 bowls and ladle in the soup. Garnish each with a bit of crumbled bacon and chopped chives and serve.

Notes: To store the soup, let it cool to room temperature, then transfer to an airtight container and refrigerate for up to 3 days, or freeze for up to 1 month.





## 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 April 1st**



### WINE CLUB RE-ORDER

	Retail Bottle   Case	Club Re-order Bottle   Case	Qty
2017 Beasley Zinfandel, Dry Creek Valley	\$34   \$408	\$24   \$286	
2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley ★	\$52   \$624	\$36   \$437	
2017 Briar Petite Sirah, Dry Creek Valley 🏆	\$35   \$420	\$25   \$294	
2017 Jaxon Petite Sirah, Mendocino County 🏆	\$35   \$420	\$25   \$294	

### Order

Total Bottles

✉ wineclub@mazzocco.com

☎ (707) 433-3399

🌐 www.mazzocco.com

★ Pairing/Recipe Wine     🏆 Gold Medal Winner

### 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 \_\_\_\_\_