

CELLAR CLUB ZIN

Spring is in the Air!

2 BOTTLES 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-round 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
STONE
ZINFANDEL**
Alexander Valley

100% Zinfandel

Delectable Alexander Valley fruit with incredible aromatics of red currants laced with dark chocolate truffle, vanilla bean, wisteria, and spice that excite the nose. Velvety tannins with a flavorful core of succulent blueberry and cherry preserves woven with just the right touch of crème brulee and spice greet the mouth. The Stone is well-balanced with seamless flavors that flow over the palate harmoniously.

Cellaring: 0 to 7 years
Production: 447 cases



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

95% Zinfandel & 5% Petite Sirah

Captivating aromas of violets, wild cherry, and potpourri meld seamlessly in the nose followed by a fleshy palate of boysenberry and hazelnut framed by luxurious and inviting tannins. This is a well-balanced Zinfandel with round plush tannins and a long caressing finish, hinting of exotic spices, Madagascar vanilla with a smidgen of coffee bean.

Cellaring: 0 to 7 years
Production: 408 cases



**2017
SERRACINO
RESERVE ZINFANDEL**
Dry Creek Valley

96% Zinfandel & 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



**2017
SMITH ORCHARD
RESERVE ZINFANDEL**
Dry Creek Valley

97% Zinfandel & 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



**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

MEET OUR NEW WINE CLUB COORDINATOR

Hello from beautiful Wine Country! 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.

Spring is in the air! The sun is starting to come out more, and the mustard plants have started to flower. Slowly the vineyards are waking up. Soon there will be little buds popping through, and the 2020 vintage will be underway. This is such a beautiful time of year in Wine Country, mornings still have a touch of fog and the afternoons are warm enough to enjoy a glass of Zinfandel on the patio.

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

✉ Sinead@mazzocco.com

☎ (707) 433-3399 x103

Upcoming Events...

BARREL TASTING PREVIEW PARTY 1
March 6 | 6 - 9 pm

Be the first to taste & purchase our limited production Zinfandels for a limited time at a very special price.

[REGISTER NOW >](#)

BARREL TASTING
March 6-8 & 13-15 | 11 am—5 pm

Your opportunity to visit 80+ wineries, and sample their available barrel selections.

[REGISTER NOW >](#)

BARREL TASTING PREVIEW PARTY 2
March 13 | 6 - 9 pm

Our final preview party of the month. Taste & purchase our limited production Zinfandels at a very special price.

[REGISTER NOW >](#)

WHAT WE'VE BEEN UP TO THIS WINTER

Our wines **win big**..again...

This January 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.

Barrel Tasting approaches...

As always, we will be participating in both barrel tasting weekends, on March 7-8 and 14-15. We will have preview parties on both those Friday evenings, the 6th and 13th, so we hope to see you at the winery for the first opportunity to taste the 2019 vintage!

And finally a **vineyard update**...

It has been a calm winter here weather wise and we have begun 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. Before we know it, spring will arrive, and bud break will be here.

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.



MARCH 2020



WINE CLUB RE-ORDER FORM

CELLAR CLUB ZIN

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 May 1st



RE-ORDER WINES

	Retail Bottle Case	Club Re-order Bottle Case	Qty
2017 Beasley Zinfandel, Dry Creek Valley	\$34 \$408	\$24 \$286	
2017 Stone Zinfandel, Alexander Valley	\$34 \$408	\$24 \$286	
2017 Warm Springs Ranch, Dry Creek Valley	\$34 \$408	\$24 \$286	
2017 Smith Orchard Reserve Zinfandel, Dry Creek Valley	\$52 \$624	\$36 \$437	
2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley	\$52 \$624	\$36 \$437	
2017 Serracino Reserve Zinfandel, Dry Creek Valley	\$56 \$672	\$39 \$470	
Gold Medal Winner Member Only	Total Bottles		

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

Wine Club Re-order

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

Cellar Club Releases

March 2020
November 2020

12 bottles each release

Upcoming Events

Mar 6 Preview Party I
Mar 7-8 Barrel Tasting I
Mar 13 Preview Party II
Mar 14-15 Barrel Tasting II
www.mazzocco.com/gatherings



CELLAR CLUB | MAR 2020