



AVIATION RED



2020 BRIAR ZINFANDEL

Dry Creek Valley

91% Zinfandel & 9% Petite Sirah

Deliciously balanced with concentrated aromas of dark fruit - black cherry, gooseberry, and French plum - bound by molasses notes. A taste sensation of vibrant fruit supported by velvety tannins in succulent flavors of blueberry, fig preserves, a smidgen of cinnamon, and a sprinkling of cacao, finishing with maple syrup and spicy notes.

Cellaring: 0 to 6 years
Production: 531 cases

DOUBLE GOLD 2022 Harvest Fair

2020 FLORENCE RESERVE ZINFANDEL

Rockpile

85% Zinfandel & 15% Petite Sirah

Bouquets of lush brambly berry entwined with threads of toasted French oak and wisteria blossoms draw you in. The smooth entry reveals a depth of deliciousness that keeps you sipping. Notes of huckleberry and dark chocolate truffle punctuate the voluptuous texture of black plum preserves with a dusting of cinnamon and silky tannins.

Cellaring: 0 to 7 years
Production: 648 cases

2020 FOG ZINFANDEL

Russian River Valley

96% Zinfandel & 4% Petite Sirah

Luscious aromas of French plum clafouti, raspberry, and dark chocolate excite the nose, while round tannins framing a well-defined jammy body caress the mouth. The core is packed with ripe blackberry jam and vanilla finishing with sweet cardamom and a smidgen of black fig laced with spice.

Cellaring: 0 to 5 years
Production: 654 cases

GOLD 2022 Harvest Fair

2020 SEATON RESERVE ZINFANDEL

Dry Creek Valley

96% Zinfandel & 4% Petite Sirah

A symphony of wild blackberry and currant accented with cardamom, French toasted oak, and dabs of cacao greet the nose while the palate is filled with spicy gooseberry preserves and a sprinkling of allspice. This Zinfandel's core is framed with ripe luscious tannins, highlighted with Habanero, hazelnut, and a smidgen of molasses.

Cellaring: 0 to 7 years
Production: 274 cases

GOLD 2022 Harvest Fair

2020 STONE ZINFANDEL

Alexander Valley

100% Zinfandel

Delectable Alexander Valley fruit with incredible aromatics of cherry marmalade laced with mocha, and baking spices tantalize the nose. Velvety tannins with a flavorful core of succulent chocolate raspberry and cacao woven with just the right touch of French oak and habanero greet the mouth with seamless flavors.

Cellaring: 0 to 6 years
Production: 426 cases

GOLD 2022 Harvest Fair

2020 VERANO OLD VINE RESERVE ZINFANDEL

Dry Creek Valley

95% Zinfandel & 5% Petite Sirah

Cherry pie aromas accented with Madagascar vanilla bean and spicy pepper delight your senses while a dense fruity core composed of black currants, boysenberry and cacao with lush French oak frame this Dry Creek old vine Zinfandel. This finish is loaded with an abundance of velvety tannins accented with spicy flavors of cayenne.

Cellaring: 0 to 7 years
Production: 350 cases



WINERY NEWS

Happy New Year to our Mazzocco Family! I am sure, just like us, you are all excited to welcome a new year. We're happy for this new beginning and with it a full year of events to look forward to! This year started with a ton of rain. Parts of Sonoma County experienced some flooding, but thankfully our vineyards remained flood-free. After weeks of endless rain, we are all looking forward to the greenery that will follow once the weather warms. Cover crops will soon sprout in our vineyards renewing our soils in preparation for the growing season. We are all eager for bud break from our vines and spring is just around the corner.

What to Look Forward to...

For the first time in many years, we have a full event calendar year planned here at Mazzocco. For most of the year you can expect a fun-filled event, so be sure to check the [calendar](#) on our website to see all that is to come.

As usual, we will be participating in Wine Road events starting off the year with Winter Wineland, Barrel Tasting is coming in March, and rounding out the year with Wine & Food Affair in November. Enjoy some amazing food at our Wine & Chili Competition in February and Wine & Grilling Showdown in July. There is more I have not listed, so please check the calendar so you don't miss out on all the fun!

What's New With the Mazzocco Team...

In December, our own Dani Madrigal was promoted to Tasting Room Lead Sales. We value all the inspiring ideas she brings to our team, and her love to host a fun

tasting full of laughs. She has worked within the Wilson Artisan Wineries for some years, and has been with us at Mazzocco for the past year.

We also welcome Bailey Anderson from deLorimier. She will be joining our office staff helping as a Back Office Assistant Club members can look forward to speaking with her any time you call in.

It Was a Gold Medal Party...

In the first weekend of December, Mazzocco partnered with our sister wineries to throw a celebration for our accolades won at the Sonoma County Harvest Fair. We served a bite of Antoine's famous barbecue skirt steak paired with our Verano Zinfandel, and released the 2020 vintage Tres Amigos Special Reserve Zinfandels.

Until Next Time...

Enjoy the new year, and book your tasting reservation to see us soon! Tastings will be held indoors through the winter months. Outdoor seating available by request.

Cheers!

Brittany Sapp
WINE CLUB COORDINATOR



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Member Resources

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cottage@mazzocco.com
tastings@mazzocco.com



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ONLINE**

[PLACE AN ORDER >](#)



**BRIAR
COTTAGE**

[LEARN MORE >](#)



**BOOK A
RESERVATION**

[RESERVATIONS >](#)

Club Pick-up & Ship Dates

Pick-up: Available February 1st
Shipping: Starting February 9th

PICK-UPS AVAILABLE DAILY 11 AM - 5 PM

Upcoming Club Releases

May 2023
September 2023
December 2023

6 BOTTLES EACH RELEASE

Save the Date

Wine & Chili Competition Sat, Feb 4
Barrel Tasting Fri-Sun, Mar 3-5
Passport Sat-Sun, Apr 29-30

CLICK [HERE](#) FOR MORE INFORMATION!



FEATURED RECIPE

Mushroom, Kale & Butternut Squash Pasta

SERVES - 6 | PAIR WITH - Mazocco Sonoma Briar Zinfandel



INGREDIENTS

- 4 oz butter
- 2 cups heavy cream
- 2 tsp salt
- 1 tsp pepper
- 2 tbsp minced garlic
- ½ cup chopped shitake mushrooms
- ½ cup sliced cremini mushrooms
- ¼ cup diced white onion
- ½ cup chopped green onion
- 2 cups shredded kale
- 1 cup diced butternut squash
- 1 cup shredded smoked gouda cheese
- ¼ cup toasted almonds
- 6 cups cooked bowtie pasta

DIRECTIONS

- step 1** Pre-cook bowtie pasta and set aside. Chop and prepare all produce.
- step 2** In a large frying pan, heat butter until melted. Add onions, garlic, and diced squash to pan and cook on medium heat until onions start to brown. Add mushrooms, and cook for another 5 minutes.
- step 3** Add kale, cream, gouda cheese, salt, and pepper—cook until cheese is melted and kale is wilted, about 3 minutes. Add pre-cooked pasta and toss together—cook for another 3 minutes on medium heat.
- step 4** Serve and top with toasted almonds and chopped green onions.
- step 5** Enjoy with glass of Briar Zinfandel.



WINE CLUB RE-ORDER

Re-order from the *Aviation Red Wine Club Release* and receive 30% savings on any quantity.
Case re-orders ship complimentary! Mix and match encouraged!

ORDER BY - April 1



VARIETAL	RETAIL BOTTLE CASE	RE-ORDER BOTTLE CASE	QTY
2020 Briar Zinfandel <i>Dry Creek Valley</i> 🏆	\$29 \$348	\$20 \$243	
2020 Stone Zinfandel <i>Alexander Valley</i> 🏆	\$38 \$456	\$26 \$319	
2020 Fog Zinfandel <i>Russian River Valley</i> 🏆	\$42 \$504	\$29 \$352	
2020 Seaton Reserve Zinfandel <i>Dry Creek Valley</i> 🏆	\$56 \$672	\$39 \$470	
2020 Verano Old Vine Reserve Zinfandel <i>Dry Creek Valley</i>	\$58 \$696	\$40 \$487	
2020 Florence Reserve Zinfandel <i>Rockpile</i>	\$65 \$780	\$45 \$546	

TOTAL BOTTLES _____

RE-ORDER INFORMATION

Name _____

Email _____

Phone _____

Use credit card on file: YES NO
If no, add preferred payment below.

Credit Card _____ Exp _____

HANDLING INSTRUCTIONS

Pick-up in tasting room: YES NO

Ship to address on file: YES NO
If no, add alternate address below.

Address _____

City _____ State _____ Zip _____

RE-ORDER BY APRIL 1
PHONE - (707) 433-3399
EMAIL - wineclub@mazocco.com