

# CASK CLUB MIXED

*Spring is here!*

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



2017  
**SEATON**  
**RESERVE ZINFANDEL**  
Dry Creek Valley

98% Zinfandel & 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



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

94% Zinfandel & 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



2017  
**JAXON**  
**PETITE SIRAH**  
Mendocino County

85% Petite Sirah & 15% Zinfandel

Garnet red with rich wild berry aromas entices the first sip, and 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 the opulent flavors, providing a foundation for aging while enhancing the wine's charm and appeal.

Cellaring: 0 to 10 years  
Production: 150 cases



2019  
**SAUVIGNON BLANC**  
Alexander Valley

100% Sauvignon Blanc

Beautifully aromatic! Fragrances of honeydew melon, tangerine and mango entice the senses while the mid-palate is filled with mouth-watering passion fruit, Meyer lemon, and tamarind. The finish is fresh, crisp, and vibrant laced with jasmine, Key lime and a smidgen of spice.

Cellaring: Enjoy now!  
Production: 600 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.

In these times of uncertainty we would like to take a moment to thank you for being a member with us. Although our tasting room is currently closed, we are doing what we can to ensure that you can still enjoy our wine. We are offering curbside pickups for our will-call members. For our ship-to members, if you are sheltered in place we hope that our wine will brighten your day. We wish you all the best and our thoughts are with you.

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



Sinead Wolfe | Briar Vineyard

✉ Sinead@mazzocco.com

☎ (707) 433-3399 x103

## 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.

And finally a vineyard update...

Although it has been raining here at Mazzocco this past week there are signs of spring in the vineyard. The wildflowers are blanketing the vineyards and the first buds of the 2020 vintage have started to appear. Here's hoping for another great growing season!

## Upcoming Events...

**WINEMAKER PICNIC**  
June 6 | 12 pm - 4 pm

Award-winning winemaker Antoine Favero invites you to our annual vineyard picnic! Join us for a welcome reception with wine and appetizers, followed by a delicious three-course lunch! This is a celebration you won't want to miss!

Save the date, email invitation to follow!

**WILSON ARTISAN WINE & BBQ SHOWDOWN**  
July 25 | 11 am - 5 pm

Join us for a multi-winery wine & grilling pairing competition. Each of our 11 Wilson Artisan Wineries will pair one of their wines with a grilled main dish and a side. We need YOU to tell us who did it best.

Save the date, email invitation to follow!

## SCALLOPS, MANGO & AVOCADO SALAD

Serves: 4 | Pair With: Sauvignon Blanc

### 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

### 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 Sauvignon Blanc.





APRIL 2020



WINE CLUB RE-ORDER FORM

## CASK CLUB MIXED & 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 June 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 Stone Zinfandel, Alexander Valley	\$34   \$408	\$24   \$286	
2017 Sullivan Zinfandel, Dry Creek Valley	\$34   \$408	\$24   \$286	
2017 Seaton Reserve Zinfandel, Dry Creek Valley	\$52   \$624	\$36   \$437	
2017 Smith Orchard Reserve Zinfandel, Dry Creek Valley	\$52   \$624	\$36   \$437	
2017 Sullivan Reserve Zinfandel, Dry Creek Valley	\$52   \$624	\$36   \$437	
2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley	\$52   \$624	\$36   \$437	
2017 West Dry Creek Reserve Zinfandel, Dry Creek Valley	\$56   \$672	\$39   \$470	
2017 Jaxon Petite Sirah, Mendocino County	\$35   \$420	\$25   \$294	
2019 Sauvignon Blanc, Alexander Valley <b>New Release</b>	\$28   \$336	\$20   \$235	
<i>Gold Medal Winner</i>		<b>Total Bottles</b>	_____

### WINE CLUB RE-ORDER INFORMATION

Name \_\_\_\_\_

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

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

#### Order

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

#### Cask Club Releases

October 2020  
 April 2021  
 6 bottles each release

#### Upcoming Events

Postponed Passport Preview Party  
 Postponed Passport to Dry Creek  
 June 6 Winemaker Picnic  
 July 25 WAW BBQ Showdown  
[www.mazzocco.com/gatherings](http://www.mazzocco.com/gatherings)



CASK CLUB | APR 2020