

CASK CLUB ZIN

Spring is here!

1 BOTTLE EACH



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 brûlée and spice greet the mouth. The Stone is well-balanced with seamless flavors that flow over the palate harmoniously.

Cellaring: 0 to 6 years
Production: 650 cases



2017
SULLIVAN
ZINFANDEL
Dry Creek Valley

95% Zinfandel & 5% Petite Sirah

Alluring fragrances of black currant, French plum, and sweet alyssum are woven with briary fruit. Rich flavors of blackberry pie and spice greet the mouth followed by brambly fruit, boysenberry, and a smidgen of Madagascar vanilla. Laced throughout are round velvety tannins, accented with chocolate truffle, toffee and bright acidity that enhance a mouthwatering finish.

Cellaring: 0 to 5 years
Production: 589 cases



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
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
SULLIVAN
RESERVE ZINFANDEL
Dry Creek Valley

97% Zinfandel & 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



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.

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 New Release	\$28 \$336	\$20 \$235	
<i>Gold Medal Winner</i>		Total Bottles	_____

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



CASK CLUB | APR 2020