

MAY 2020



SPRING RELEASE

BARREL 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

Gold
2019 Sonoma County Harvest Fair
93 pts | Gold
2019 Sunset International
Gold
2020 San Francisco Chronicle



**2017
FLORENCE
RESERVE ZINFANDEL**
Rockpile

93% Zinfandel & 7% Petite Sirah

Fragrances of lush brambly berry entwined with threads of toasty oak and wild rose blossoms draw you in. The smooth entry reveals a depth of deliciousness that keeps you sipping. Notes of spicy black pepper and toasty oak punctuate the voluptuous texture of black raspberry with a touch of mocha, maple and plum framed in silky tannins.

Cellaring: 0 to 7 years
Production: 247 cases





**2019
SAUVIGNON BLANC**
Mendocino

100% Sauvignon Blanc

Beautifully aromatic! Fragrances of honeydew melon, tangerine and mango entice the senses while the mid-palate is filled with mouthwatering 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

Contact Us

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

Barrel Club Releases

- September 2020
- December 2020
- February 2021
- May 2021
- 3 bottles each release

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 July 1st



BARREL CLUB | MAY 2020

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.



MAY 2020



WINE CLUB RE-ORDER FORM

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 July 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 Seaton Zinfandel, Dry Creek Valley	\$34 \$408	\$24 \$284	
2017 Stone Zinfandel, Alexander Valley	\$34 \$408	\$24 \$284	
2017 Florence Reserve Zinfandel, Rockpile	\$60 \$720	\$42 \$504	
2017 Florence Petite Sirah, Rockpile	\$52 \$624	\$36 \$437	
2019 Sauvignon Blanc, Mendocino New Release	\$28 \$336	\$20 \$235	

Order

Total Bottles

wineclub@mazzocco.com

(707) 433-3399

www.mazzocco.com

Member Only

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

MAZZOCCO SONOMA
1400 Lytton Springs Rd, Healdsburg, CA 95448 | (707) 433-3399
vino@mazzocco.com | www.mazzocco.com



BARREL CLUB | MAY 2020