



BARREL CLUB RED

Spring is Here!

1 BOTTLE EACH



2017
SEATON
ZINFANDEL
Dry Creek Valley

95% Zinfandel & 5% Petite Sirah

Succulent fragrances of black cherry and dark chocolate, followed by lively sensations of baked spices, vanilla bean, and a touch of violets entice the nose. The mouth offers dark ripe berries flavors, blueberry pie, and nougat, ending with sweet nuances of cinnamon and a dusting of spicy Cayenne.

Cellaring: 0 to 7 years
Production: 563 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 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
FLORENCE
PETITE SIRAH
Rockpile


91% Petite Sirah & 9% Zinfandel

Superb fragrances of brambly, dark raspberry and black currants with a drop of spice greet the nose while the palate is loaded with dark berry fruit, cherry cola, and a smidgen of Madagascar Bourbon vanilla. This Petite Sirah's core is framed with ripe lush tannins, accented with frangipane and a dusting of cacao.

Cellaring: 0 to 10 years
Production: 100 cases

Gold
San Francisco Chronicle
Double Gold
Sonoma County Harvest Fair

Contact Us

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 www.mazzocco.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

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

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