



CASK CLUB ZIN

Fall is all around us!

1 BOTTLE EACH



**2018
BRIAR
ZINFANDEL**
Dry Creek Valley

91% Zinfandel & 9% Petite Sirah

Deliciously balanced with intense aromas of dark fruit—black cherry, wild blueberry, and black currant—bound by mocha notes. A taste sensation of vibrant fruit supported by velvety tannins with luscious flavors of cassia, boysenberry preserves, a smidgen of vanilla, and a sprinkling of cacao nibs, finishing with cardamom and spicy notes.

Cellaring: 0 to 6 years
Production: 900 cases



**2018
SEATON
ZINFANDEL**
Dry Creek Valley

96% Zinfandel & 4% Petite Sirah

Luscious fragrances of wild blackberry and chocolate truffle, followed by lively sensations of baked spices, French plum, and a touch of dusty rose entice the nose. The mouth offers dark ripe berries flavors, gooseberry pie and hazelnut, ending with sweet nuances of maple syrup and a smidgen of spicy Habanero pepper.

Cellaring: 0 to 7 years
Production: 565 cases



**2018
SULLIVAN
ZINFANDEL**
Dry Creek Valley

97% Zinfandel & 3% Petite Sirah

Tempting fragrances of red currant, raspberry, and wisteria blossoms are woven with briary fruit. Rich flavors of black cherry pie and spice greet the mouth followed by brambly fruit, blackberry, and a smidgen of dark chocolate. Laced throughout are round velvety tannins, accented with vanilla, cardamom and bright acidity that enhance a mouthwatering finish.

Cellaring: 0 to 5 years
Production: 626 cases



**2018
WEST DRY CREEK
ZINFANDEL**
Dry Creek Valley

100% Zinfandel

Delectably fragrant and refined! This wine typifies why the Dry Creek Valley is renowned for Zinfandel. Blackberry aromas merge with a hints of allspice and toffee, enticing you to sip. An opulent, velvety texture reveals black raspberry and brambly fruit flavors highlighted with French oak and mocha with a smidgen of hibiscus. A bright fruity essence emerges mid-palate to join hints of boysenberry and savory tamarind bound by vanilla bean.

Cellaring: 0 to 6 years
Production: 404 cases



**2018
SERRACINO
RESERVE ZINFANDEL**
Dry Creek Valley

92% Zinfandel, 5% Petite Sirah & 3% Carignane

Wonderful aromatics of baking spices, blackberry, and wisteria lead to a harmonious flavor medley of chocolate truffle, nougat, and vanilla bean with hints of gooseberry in the mouth. The tannins are velvety, ending with a smidgen of French oak, a hint of dusty rose, and a dusting of cacao.

Cellaring: 0 to 7 years
Production: 471 cases



**2018
WEST DRY CREEK
RESERVE ZINFANDEL**
Dry Creek Valley

98% Zinfandel & 2% Petite Sirah

Delightful fragrances of wild currant, black fig preserves, and cacao swim in a pool of rose petals. The mouthwatering entry composed of layers upon layers of velvety tannins displaying Rainier cherry, highlighted with Madagascar vanilla bean, and spice lead to a firm core of balanced tannins framed with French oak and bright acidity.

Cellaring: 0 to 6 years
Production: 291 cases

A NOTE FROM THE WINE CLUB COORDINATOR

The most wonderful time of the year is upon us: Harvest. The vineyards will soon be all picked and the cellar will be bursting with grapes ready to be made into delicious Mazzocco wine. This Harvest will certainly be unlike any other we have ever experienced and we have safety measures set for our vineyard and cellar workers. This harvest gives us the opportunity to appreciate the natural beauty around us. The vines have been working hard all year to produce beautiful grape clusters that are ripe for the picking. All of our vineyards are handpicked to preserve the integrity of the clusters as well as the vines.

Once the grapes are picked, they are brought into the winery and that's where the "crush" happens. We press all of the juice out of the berries, literally crushing them. From there the juice (and skins for red wine) goes for a long soak in the fermentation tanks before being pressed and strained into barrels. Harvest is a very exciting time around the winery. We always look forward to seeing our members during this time of year. It really brings the whole community of Mazzocco together.



In other exciting news we have created a new wine club level! We are proud to introduce our Aviation club. The Aviation club will receive 4 shipments per year (September, December, February and May) with 6 bottles in each shipment for a total of 24 bottles a year. Members in this level will receive 24 different red wines throughout the year and members get to enjoy a 25% discount off of their club releases as well as all the other wonderful club benefits. If you are interested in changing your membership over to the Aviation club let us know, we would be happy to make the change for you.



We would like to take a moment to thank you for being members with us. We know that 2020 has been a difficult year for everyone. Thank you for sticking with us and continuing to enjoy Mazzocco Wine. We strive to create desirable wines that you can enjoy for any occasion. This year has certainly proven that celebrating the little things is important, and we hope that you are enjoying some Mazzocco wine with each celebration.

As always, feel free to contact me with any questions you may have, and thank you for being a wine club member at Mazzocco!

Cheers,
Sinéad Wolfe

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MEMBER RESOURCES

We are open for seated outdoor tastings and curbside pick-ups, in addition to lodging for your next visit to wine country! Inquire within to book a reservation for all services. We look forward to your next visit! Covid-19 safety precautions & measures apply.



CURBSIDE PICK-UP

Available daily, 11 am - 5 pm.
Call ahead and we'll have it ready to be loaded into your car.
(707) 433-3399

[SCHEDULE PICK-UP >](#)



BOOK A RESERVATION

Enjoy a seated garden tasting!
Reservations are required and are available daily 11 am - 3:30 pm.
Book your reservation today!

[RESERVATIONS >](#)



WAW ACCOMMODATIONS

Contact our Reservations Department to book your stay at one of our inns, suites, or vineyard properties.
(707) 395-0929

[LODGING INQUIRY >](#)

ZINFANDEL & SHRIMP PAELLA

Serves: 4 - 6 | Pair With: Mazzocco Briar Zinfandel

INGREDIENTS

- Large paella pan (optional)
- ¼ cup extra-virgin olive oil 1/4
- Kosher salt & freshly ground pepper
- 1 Spanish onion, diced
- 4 garlic cloves, crushed
- Bunch flat-leaf parsley leaves, chopped, reserve a little for garnish
- 1 can (15 oz) whole tomatoes, drained and hand-crushed
- 4 cups short grain Spanish rice
- 5½ cups warm water
- ½ cup Zinfandel
- 1 tsp smoky paprika or to taste
- Generous pinch saffron threads
- 1 lb jumbo shrimp, peeled and de-veined
- 1 cup cut asparagus
- Lemon wedges, for serving

DIRECTIONS

1. Heat oil in a paella pan or wide shallow skillet over medium-high heat.
2. Sauté onions, garlic and parsley for 2-3 minutes on medium heat making a sofrito.
3. Add tomatoes and wine and cook until mixture caramelizes a bit and the flavors meld.
4. Fold in the rice and stir-fry to coat the grains.
5. Pour in water and simmer for 10 minutes gently moving the pan around so the rice cooks evenly and absorbs the liquid.
6. Add smoky paprika and saffron.
7. Add shrimp, tucking them into the rice. Cook for 8 minutes.
8. Give the paella a good shake and let simmer, without stirring, until the rice is al dente. Cook for about 15 minutes.
9. Add asparagus and cook.
10. When paella is cooked and the rice looks fluffy and moist, turn up the heat for 40 seconds until you can smell the rice toast at the bottom, then it's perfect.
11. Remove from heat and rest for 5 minutes.
12. Garnish with parsley and lemon wedges.
13. Serve with a glass of Briar Zinfandel.



OCTOBER 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 December 1st



WINE CLUB RE-ORDER

| | Retail Bottle Case | Club Re-order Bottle Case | Qty |
|--|----------------------|-----------------------------|-----|
| 2018 Briar Zinfandel, Dry Creek Valley | \$29 \$348 | \$20 \$244 | |
| 2018 Seaton Zinfandel, Dry Creek Valley | \$36 \$432 | \$25 \$302 | |
| 2018 Sullivan Zinfandel, Dry Creek Valley | \$36 \$432 | \$25 \$302 | |
| 2018 West Dry Creek Zinfandel, Dry Creek Valley | \$38 \$456 | \$27 \$319 | |
| 2018 Smith Orchard Reserve Zinfandel, Dry Creek Valley 🏆 | \$54 \$648 | \$38 \$454 | |
| 2018 West Dry Creek Reserve Zinfandel, Dry Creek Valley | \$56 \$672 | \$39 \$470 | |
| 2018 Serracino Reserve Zinfandel, Dry Creek Valley ★ | \$60 \$720 | \$42 \$504 | |
| 2018 Chemise Grenache, Dry Creek Valley 🏆 | \$36 \$432 | \$25 \$302 | |
| 2018 Stuhlmuller Reserve Chardonnay, Alexander Valley | \$40 \$480 | \$28 \$336 | |

🏆 Gold Medal Winner ★ Member Only

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 _____

Club Pick-up & Ship Dates

Pick-up: Starting October 1st
Shipping: Week of October 5th

Upcoming Club Releases

April 2021
October 2021

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 December 1st

Call ahead for curbside pick-up

6 bottles each release



CASK CLUB | OCT 2020