

# CELLAR CLUB RED

*Welcoming the new vintage!*



2017  
**BRIAR**  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 789 cases

1 BOTTLE



2017  
**WARM SPRINGS RANCH**  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 1250 cases

2 BOTTLES



2017  
**MARIA**  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 5 years  
Production: 248 cases

1 BOTTLE



2017  
**WEST DRY CREEK**  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 503 cases

2 BOTTLES



2017  
**SEATON**  
RESERVE  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 7 years  
Production: 275 cases

2 BOTTLES



2017  
**WEST DRY CREEK RESERVE**  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 375 cases

1 BOTTLE



2015  
**RESERVE**  
CABERNET  
SAUVIGNON  
Dry Creek Valley

Cellaring: 1 to 10 years  
Production: 275 cases

2 BOTTLES



2017  
**POMO**  
RESERVE  
PETITE SIRAH  
Rockpile

Cellaring: 0 to 10 years  
Production: 199 cases

1 BOTTLE

*Wine Club Re-order*

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

*Cellar Club Releases*

November 2019  
March 2020  
  
12 bottles each release

*Upcoming Events*

November 2-3 Wine & Food Affair  
December 14 Tres Amigos Release  
January 18-19 Winter Wineland  
February 7-9 Valentine Getaway  
[www.mazzocco.com/gatherings](http://www.mazzocco.com/gatherings)

## A NOTE FROM THE WINE CLUB COORDINATOR

I hope you all had a fantastic summer! I want to take this opportunity to formally introduce myself. My name is Liz Goebel and I'm your wine club coordinator. I've been with Mazzocco for 9 years, and in the club coordinator position since 2014. It has been my absolute pleasure to interact with many of you – whether over e-mail, phone, or in person – during my time at the winery.



To those of you who have joined the Mazzocco club over the summer and are preparing to receive your first wine club release, we welcome you and hope you enjoy your inaugural shipment!

New for the fall 2019 season: you may have noticed that we've re-designed our newsletter! In addition, we are providing an insert in your club release with a detailed list of which wines are included, as well as a re-order form that you may use as a guide to mark down your favorites and take advantage of our re-order special: 30% off and complimentary shipping on one or more cases. Mixing/matching is encouraged!

In addition to the re-designed newsletter, we have added a handful of new wines to the portfolio this year. Keep your eyes peeled for the *Tombstone Zinfandel*, *Florence Petite Sirah*, *Brandy Barrel-Aged Vino Rosso*, and the long-awaited return of the *Inheritance Cabernet Sauvignon*!

Lastly, keeping you all in mind, we have worked closely with Antoine this season to curate a special selection of wines for you to enjoy with family and friends.

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,

Liz Goebel | Wine Club Coordinator

✉ [liz@mazzocco.com](mailto:liz@mazzocco.com)

☎ (707) 433-3399 x106

## WHAT'S NEW AT MAZZOCCO

Our wines went on the road...

New this year, Mazzocco wines were poured at two exciting and unique events over the summer! First was the *38<sup>th</sup> Annual Telluride Wine Festival* in Telluride, Colorado. The beauty of Telluride in June rivals that of wine country and we were delighted to participate in this celebration of wine and food! Second, was the *12<sup>th</sup> Annual Outsidelands Music and Arts Festival* in San Francisco, California. Being featured in the *Winelands* tent was a fun way to engage with our existing fans in the Bay area in addition to converting many new ones onto Mazzocco Zins!

Our estate vineyards become **certified sustainable**...

We're proud to say that all of our Estate vineyards are now certified sustainable! In Antoine's words, sustainability means "being kind to the earth" while cutting down on waste and pollution. Conserving water & energy, promoting natural pest control, and minimizing overall waste are some of the ways we hope to reduce our carbon footprint and support Sonoma's initiative to be the nation's first 100% sustainable wine region by the end of 2019!

There are some **new faces**...

We've had a number of staffing changes at Mazzocco and we are excited to share them with you! We are happy to announce that Troy has taken the role of Mazzocco Sales Manager. He is excited by the new opportunity and looks forward to continuing to build great relationships with our club members. Alex has moved into the role of Shipping & Inventory Coordinator and is available to help with all your shipping needs. Natalie has come onboard as back office support and will also be helping out in the tasting room on weekends. We've also welcomed Sara & Lizet to the tasting room team, and Andres has stepped in as inventory & tasting room support, so be sure to say hello to them the next time you visit.

And finally a **vineyard update**...

It was a warm summer here in Healdsburg, and we now find ourselves in the midst of a bountiful harvest. Following a cool and wet winter, the vines had a plentiful supply of water, leading to very healthy canopies that needed a bit more management than usual. As Antoine has always said, "Great wine is made in the vineyard," and the growing season has been exceptional this year. Harvest came a little late, but it has been abundant and the fruit has been outstanding in quality. By the end of October, harvest should be complete and the red wines will spend the next 18 months aging in French oak barrels. We are looking forward to a fantastic 2019 vintage!



Telluride, CO



Winemaker Antoine Favero and the Mazzocco crew



J'nnen Ailsup | Outside Lands, SF

## ROASTED DUCK BREAST WITH RED WINE JUS

Serves: 6 | Pair With: 2017 Briar Zinfandel

### INGREDIENTS

#### FOR THE BLACKBERRY RED WINE JUS

- 2 inches of grapevine cuttings\*
- 1/2 cup blackberry juice
- 1/2 cup Briar Zinfandel
- 1 clove black garlic, minced\*\*
- Salt and sugar to taste
- 4 sprigs of rosemary and thyme

\*any fruit wood may be substituted

\*\*roasted garlic may be substituted

#### FOR THE MASHED POTATOES w/MUSHROOMS, SHALLOTS & HERBS

- 4-6 russet potatoes, mashed
- 3 shallots, peeled and caramelized in cast-iron skillet
- Thyme and rosemary
- 3/4 cup sautéed wild mushrooms\*
- 1 Tbsp virgin olive oil
- Salt and pepper to taste

\*Chanterelles and maitake recommended

#### FOR THE ROASTED DUCK BREAST

- 6 duck breasts
- Sea salt
- Freshly ground black pepper
- 6 Tbsp virgin olive oil
- 2 Tbsp unsalted butter
- 2 shallots, peeled & minced
- 2 celery ribs, diced
- 1 carrot, peeled & diced
- 4 thyme springs, leaves removed
- 1 bay leaf
- 3 Tbsp sherry vinegar
- 6 sprigs thyme for garnish
- 1 bay leaf

### DIRECTIONS

#### FOR THE BLACKBERRY RED WINE JUS

1. Turn grill up to high heat and char the grapevine cuttings.
2. Combine charred grapevine cuttings, berry juice, red wine, and garlic in a saucepan over medium heat. Reduce by half and add salt and sugar to taste. Strain sauce to remove grapevine cutting, rosemary and Thyme. Discard.

#### FOR THE MASHED POTATOES w/MUSHROOMS, SHALLOTS & HERBS

1. Heat cast-iron frying pan on medium heat, add shallots, mushrooms, and herbs. Sauté until shallots and mushrooms turn color.
2. Follow your favorite mashed potato recipe to completion. (Recommending) Heating butter and cream together before folding into potatoes and adding salt during the fold, which ensures even seasoning, eliminates the need to reheat the finished product and decreases the risk of over mashing.
3. After potatoes are mashed, fold in chopped shallots, mushrooms, and olive oil.
4. Serve with steamed heirloom purple carrots and Zucchini.
5. Season to taste.

#### FOR THE ROASTED DUCK BREAST

1. Preheat oven to 350°.
2. Season the duck breasts generously with salt and pepper.
3. Sear duck breasts, skin side down, in an oven-proof pan over medium-high heat until nearly crisp. Carefully turn and place pan in the oven until meat is just firm or reads 130° on a meat thermometer. Remove to a carving board and loosely tent with foil.
4. In a large sauté pan, heat olive oil and butter over medium heat until foam subsides. Add shallots, celery, carrot, thyme and bay leaves and sauté until soft. Deglaze the pan with sherry vinegar, and season with salt and pepper to taste.
5. Spoon a generous amount of vegetables onto six warm plates, then fan sliced duck breast in front of mashed potatoes with sea salt and a sprig of thyme.—and enjoy with a glass of Briar Zinfandel.



## CELLAR CLUB 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 January 1st**



|  | Retail<br>Bottle   Case | Club Re-order<br>Bottle   Case | Qty |
|--|-------------------------|--------------------------------|-----|
| <b>2017 Briar Zinfandel, Dry Creek Valley</b><br>Composition: 93% Zinfandel & 7% Petite Sirah<br>Perfectly balanced with intense aromas of dark fruit—blackberry, wild cherry, and French plum—bound by vanilla bean notes. A taste sensation of vibrant fruit supported by velvety tannins with luscious flavors of chocolate truffle, raspberry preserves, a smidgen of allspice, and a dusting of powdered cacao, finishing with cardamom and spicy notes.  | \$29   \$348            | \$20   \$244                   |     |
| <b>2017 Warm Springs Ranch Zinfandel, Dry Creek Valley</b> 🍷<br>Composition: 95% Zinfandel & 5% Petite Sirah<br>Captivating aromatics of violets, wild cherry, and potpourri meld seamlessly in the nose followed by a fleshy palate of boysenberry and hazelnut framed by luxurious and inviting tannins. This is a well-balanced Zinfandel with round plush tannins and a long caressing finish, hinting of exotic spices, Madagascar vanilla with a smidgen of coffee bean.   | \$34   \$408            | \$24   \$286                   |     |
| <b>2017 Maria Zinfandel, Dry Creek Valley</b><br>Composition: 91% Zinfandel & 9% Petite Sirah<br>Brilliant fragrances of gooseberry preserves and chocolate truffle with hints of French oak open to a spicy core of boysenberry and raspberry with dabs of potpourri and spice on the palate. The opulent finish is long, velvety and complex, exhibiting cassis, vanilla bean, and a smidgen of sweet allspice.  | \$38   \$456            | \$27   \$319                   |     |
| <b>2017 West Dry Creek Zinfandel, Dry Creek Valley</b><br>Composition: 100% Zinfandel<br>Deliciously fragrant and refined! This wine typifies why the Dry Creek Valley is renowned for Zinfandel. Boysenberry aromas merge with a hint of hazelnut and caramel, enticing you to sip. An opulent, velvety texture reveals raspberry and brambly fruit flavors highlighted with French oak and cacao with a smidgen of hibiscus. A bright fruity essence emerges mid-palate to join hints of blackberry and savory tamarind bound by vanilla bean. | \$38   \$456            | \$27   \$319                   |     |
| <b>2017 Seaton Reserve Zinfandel, Dry Creek Valley</b><br>Composition: 98% Zinfandel & 2% Petite Sirah<br>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 black berry 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.   | \$52   \$624            | \$36   \$437                   |     |
| <b>2017 West Dry Creek Reserve Zinfandel, Dry Creek Valley</b> 🍷<br>Composition: 94% Zinfandel & 6% Petite Sirah<br>Wonderful fragrances of dark chocolate, blackberry preserves, and a 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.   | \$56   \$672            | \$39   \$470                   |     |
| <b>2015 Reserve Cabernet Sauvignon, Dry Creek Valley</b><br>Composition: 92% Cabernet Sauvignon, 3% Petit Verdot, 3% Malbec & 2% Cabernet Franc<br>Gorgeous flavors of cassis, wild blackberry, violet blossoms, and cacao tantalize the nose. The luscious mid-palate impression is comprised of currant preserves, black cherry, rose, and forest floor. The finish is seamless melding the rich velvety extracted tannins with wild berries and leather, framed in French oak and accented with a smidgen of cardamom.                        | \$50   \$600            | \$35   \$420                   |     |
| <b>2017 Pomo Reserve Petite Sirah, Rockpile</b> 🍷<br>Composition: 93% Petite Sirah & 7% Zinfandel<br>Concentrated fragrances of wild blackberry with hints of western azalea greet the nose while the palate is loaded with dark berry fruit, currant preserves, forest floor, and a smidgen of toasted almonds. This Petite's Sirah's dense core is framed with ripe lush tannins, accented with cassis, a dusting of cacao and a smidgen of allspice.  | \$52   \$624            | \$36   \$437                   |     |

🍷 Gold Medal Winner

Total Bottles