

# CELLAR CLUB ZIN

*Welcoming the new vintage!*



2017  
BRIAR  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 789 cases

2 BOTTLES



2017  
SEATON  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 7 years  
Production: 563 cases

2 BOTTLES



2017  
SULLIVAN  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 5 years  
Production: 589 cases

1 BOTTLE



2017  
SONOMA COUNTY  
RESERVE  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 5 years  
Production: 1227 cases

2 BOTTLES



2017  
SERRACINO  
RESERVE  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 7 years  
Production: 447 cases

2 BOTTLES



2017  
MAPLE  
RESERVE  
ZINFANDEL  
Dry Creek Valley

Cellaring: 0 to 6 years  
Production: 422 cases

1 BOTTLE



2017  
POMO  
RESERVE  
ZINFANDEL  
Rockpile

Cellaring: 0 to 7 years  
Production: 350 cases

1 BOTTLE



2017  
THOMAS  
RESERVE  
ZINFANDEL  
Rockpile

Cellaring: 0 to 7 years  
Production: 408 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

☎ (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 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 January 1st**



	Retail Bottle   Case	Club Re-order Bottle   Case	Qty
<b>2017 Briar Zinfandel, Dry Creek Valley</b> Composition: 93% Zinfandel & 7% Petite Sirah 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 Seaton Zinfandel, Dry Creek Valley</b> Composition: 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.	\$34   \$408	\$24   \$286	
<b>2017 Sullivan Zinfandel, Dry Creek Valley</b> Composition: 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 mouth-watering finish.	\$34   \$408	\$24   \$286	
<b>2017 Sonoma County Reserve Zinfandel, Dry Creek Valley</b> 🏆 Composition: 92% Zinfandel, 6% Primitivo & 2% Cabernet Sauvignon Fragrances of black cherry, currants and rose blossoms with hints of cardamom greet the nose while the palate is loaded with boysenberry, raspberry preserves, and cacao, highlighted with crisp acidity and laced with a smidgen of vanilla. This Zinfandel's core is framed with rich supple tannins, accented with velvet and spice.	\$34   \$408	\$24   \$286	
<b>2017 Serracino Reserve Zinfandel, Dry Creek Valley</b> ★ 🏆 Composition: 96% Zinfandel & 4% Petite Sirah Delightful aromatics of gooseberry preserves, wild raspberry, and violets lead to a harmonious flavor medley of chocolate raspberry, toasted almonds, and mocha with hints of spice in the mouth. The tannins are velvety, ending with a smidgen of allspice, a hint of cardamom, and a dusting of cacao.	\$56   \$672	\$39   \$470	
<b>2017 Maple Reserve Zinfandel, Dry Creek Valley</b> ★ Composition: 97% Zinfandel & 3% Petite Sirah Enticing aromas of dark currant and wisteria blossoms fuse with cacao-scented oak and hints of coffee bean, showcasing the intense flavors to follow. An opulent entry opens the way to blackberry marmalade, blueberry, and spice with a smidgen of Madagascar vanilla and traces of cardamom with hazelnut and spice residing in the background. As the layers contribute to the complexity, so do the round supple tannins and integrated oak.	\$60   \$720	\$42   \$504	
<b>2017 Pomo Reserve Zinfandel, Rockpile</b> ★ Composition: 93% Zinfandel, 5% Primitivo & 2% Petite Sirah This high-elevation Zinfandel has briary fruit characteristics of boysenberry, raspberry, and black currant aromas in the nose and a luscious, intricate, and flavorful mouth with wild berry, cardamom, hazelnut, and spice. This finish is complex, comprised of smooth-balanced tannins that contribute to a long, seamless finish.	\$60   \$720	\$42   \$504	
<b>2017 Thomas Reserve Zinfandel, Rockpile</b> ★ Composition: 91% Zinfandel & 9% Petite Sirah This berrylicious Rockpile Zinfandel has intense wild blackberry, currant, and vanilla bean aromas in the nose and an intricate and full-bodied mouth with raspberry preserves, cacao nibs, hazelnut, mocha, and spice. The finish is complex, comprised of round and balanced tannins that contribute to a long, seamless finish.	\$60   \$720	\$42   \$504	

🏆 Gold Medal Winner    ★ Member Only

Total Bottles