

BARREL CLUB MIXED

Welcoming the new vintage!

1 BOTTLE EACH



2017
BRIAR
ZINFANDEL
Dry Creek Valley

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.

Cellaring: 0 to 6 years
Production: 789 cases



2017
SERRACINO
RESERVE ZINFANDEL
Dry Creek Valley

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.

Cellaring: 0 to 7 years
Production: 447 cases

Gold | 92 pts
2019 Sunset International
Wine Competition



2017
STUHMULLER
RESERVE CHARDONNAY
Alexander Valley

100% Chardonnay

Tempting aromas of Iris blossoms, toffee, and honeydew melon lead the way to oak infused crème brûlée, pear, and Key lime notes in the mouth. This wonderfully refreshing crisp Chardonnay finishes with Meyer lemon and honeysuckle with hints of vanilla bean and bright acidity.

Cellaring: 0 to 4 years
Production: 462 cases

Contact Us

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

Barrel Club Releases

September 2019
December 2019
February 2020
May 2020
3 bottles each release

Upcoming Events

Aug 24 | Sparkling Release
Aug 31 | Harvest Dinner
Oct 4-5 | Harvest Fair Pouring
Nov 2-3 | Wine & Food Affair
www.mazzocco.com/gatherings

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 November 1st



A NOTE FROM THE WINE CLUB COORDINATOR

I hope you're all having 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!

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 WE'VE BEEN UP TO THIS SUMMER

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 38th 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 12th 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 and wines...

We are excited to be welcoming Alex as our new Shipping & Inventory Coordinator to help with all of your shipping needs this club season. In addition, Sara & Lizet have joined our tasting room team this summer so be sure to say hello to them the next time you visit. In addition to new members of our team, 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*!

And finally a vineyard update...

It has been a warm summer here in Healdsburg, and the harvest season is rapidly approaching! 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. Only a couple weeks late, we look forward to bringing in the first lot in early-mid September and will keep our fingers crossed for no early rains to maximize hang-time!



Telluride, CO



Winemaker Antoine Favero and the Mazzocco crew



Jinnen Afsu | 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.



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 November 1st



WINE CLUB RE-ORDER

	Retail Bottle Case	Club Re-order Bottle Case	Qty
2017 Briar Zinfandel, Dry Creek Valley	\$29 \$348	\$20 \$244	
2017 Warm Springs Ranch Zinfandel, Dry Creek Valley	\$34 \$408	\$24 \$286	
2017 Serracino Reserve Zinfandel, Dry Creek Valley ★ ●	\$56 \$672	\$39 \$470	
2017 Thomas Reserve Zinfandel, Rockpile ★	\$60 \$720	\$42 \$504	
2017 Stuhlmuller Reserve Chardonnay, Alexander Valley	\$36 \$432	\$25 \$302	

Total Bottles

● Gold Medal Winner ★ Member Only

Order

✉ wineclub@mazzocco.com

☎ (707) 433-3399

🌐 www.mazzocco.com

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 _____