

SEPTEMBER 2019



FALL RELEASE

# EVOLUTION CLUB

*Welcoming the new vintage!*

## SELECTION A

3 bottles each

2017 Pomo Reserve Zinfandel  
2017 Smith Orchard Reserve Zinfandel  
2017 Warm Springs Ranch Reserve Zinfandel  
2017 West Dry Creek Reserve Zinfandel

## SELECTION B

2 bottles each

2017 Pomo Reserve Zinfandel  
2017 Smith Orchard Reserve Zinfandel  
2017 Warm Springs Ranch Reserve Zinfandel  
2016 Juan Rodriguez Reserve Zinfandel  
2016 Antoine Philippe Reserve Zinfandel  
2016 Kenneth Carl Reserve Zinfandel

## SELECTION C

Customized Case

Select your reserve wines to create your perfect case!



### Contact Us

 [wineclub@mazzocco.com](mailto:wineclub@mazzocco.com)  
 (707) 433-3399  
 [www.mazzocco.com](http://www.mazzocco.com)

### Evolution Club Releases

September 2019  
December 2019  
April 2020

12 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](http://www.mazzocco.com/gatherings)

### Wine Club Re-order

Re-order your club release wines and receive 35% savings on cases and complimentary shipping! Mix and match encouraged!

Expires November 1st



EVOLUTION CLUB | SEP 2019



## 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](mailto: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 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 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.



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WINE CLUB RE-ORDER FORM

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**Expires November 1st**



### WINE CLUB RE-ORDER

	Retail Bottle   Case	Club Re-order Bottle   Case	Qty
<p><b>2017 Smith Orchard Reserve Zinfandel, Dry Creek Valley</b>                      Composition: 97% Zinfandel &amp; 3% Petite Sirah                      Gooseberry preserves, wisteria blossoms, and hazelnut welcome the nose while brambly flavors of boysenberry, wild raspberry and spice persists on the mouth, accented with dabs of vanilla and dark chocolate. Tannins are silken with sweet habanero pepper.                      Cellaring: 0 to 6 years   Production: 1200 cases</p>	\$52   \$624	\$34   \$406	
<p><b>2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley</b>                      Composition: 97% Zinfandel &amp; 3% Petite Sirah                      Delectable and bursting with notes of wild mountain briary fruit, blueberry, cassis, and a touch of French oak in the nose. The body is fruit-forward with flavors of freshly picked gooseberries accented with vanilla. Tannins hint a ripe plum and cacao with hazelnut.                      Cellaring: 0 to 6 years   Production: 1200 cases</p>	\$52   \$624	\$34   \$406	
<p><b>2017 West Dry Creek Reserve Zinfandel, Dry Creek Valley</b>                      Composition: 94% Zinfandel &amp; 6% Petite Sirah                      Fragrances of dark chocolate, blackberry preserves, and red raspberry in a pool of rose petals. Mouth entry is composed of velvety tannins displaying cassis highlighted with cacao, vanilla bean, and spice lead to a firm core of balanced tannins accented with bright acidity.                      Cellaring: 0 to 6 years   Production: 375 cases</p>	\$56   \$672	\$36   \$437	
<p><b>2017 Pomo Reserve Zinfandel, Rockpile ★</b>                      Composition: 93% Zinfandel, 5% Primitivo &amp; 2% Petite Sirah                      This high-elevation Zin has briary fruit characteristics of boysenberry, raspberry, and black currant aromas and a luscious, intricate, and flavorful mouth with wild berry, cardamom, hazelnut, and spice. The finish is comprised of smooth balanced tannins.                      Cellaring: 0 to 7 years   Production: 350 cases</p>	\$60   \$720	\$39   \$468	
<p><b>2016 Juan Rodriguez Reserve Zinfandel, Dry Creek Valley ★</b>                      Composition: 95% Zinfandel &amp; 5% Petite Sirah                      Aromas of wild cherry preserves and chocolate bark spiced with peppercorn are framed by a solid structure of French oak tannins. Black currant jam and blackberry woven with traces of vanilla bean, mocha, spice and hazelnut all bound by French oak lavish the palate.                      Cellaring: 0 to 6 years   Production: 75 cases</p>	\$150   \$1800	\$98   \$1170	
<p><b>2016 Antoine Philippe Reserve Zinfandel, Dry Creek Valley ★</b>                      Composition: 100% Zinfandel                      This balanced and lush Zinfandel allures with aromas of cassis infused with gooseberries and cherry blossoms bound by French oak. Bursts of ripened black cherry laced with cacao, vanillin and spice flows mid-palate. Beneath the layers are beautifully integrated tannins.                      Cellaring: 0 to 6 years   Production: 75 cases</p>	\$150   \$1800	\$98   \$1170	
<p><b>2016 Kenneth Carl Reserve Zinfandel, Dry Creek Valley ★</b>                      Composition: 91% Zinfandel &amp; 9% Petite Sirah                      Tempting aromatics of perfectly ripened black cherry, huckleberry preserves, and violets mingle with enticing dark chocolate truffle and blueberry notes. A firm structure balances beautifully with succulent berry flavors creating a wine that captures Dry Creek Valley Zin.                      Cellaring: 0 to 6 years   Production: 75 cases</p>	\$175   \$2100	\$114   \$1365	
<p>★ <i>Member Only</i></p>			Total Bottles

