

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
 (707) 433-3399
 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

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

☎ (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 Allsop | 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

EVOLUTION CLUB

Re-order your club release wines and receive
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Expires November 1st



WINE CLUB RE-ORDER

	Retail Bottle Case	Club Re-order Bottle Case	Qty
2017 Smith Orchard Reserve Zinfandel, Dry Creek Valley Composition: 97% Zinfandel & 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	\$52 \$624	\$34 \$406	
2017 Warm Springs Ranch Reserve Zinfandel, Dry Creek Valley Composition: 97% Zinfandel & 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	\$52 \$624	\$34 \$406	
2017 West Dry Creek Reserve Zinfandel, Dry Creek Valley Composition: 94% Zinfandel & 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	\$56 \$672	\$36 \$437	
2017 Pomo Reserve Zinfandel, Rockpile ★ Composition: 93% Zinfandel, 5% Primitivo & 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	\$60 \$720	\$39 \$468	
2016 Juan Rodriguez Reserve Zinfandel, Dry Creek Valley ★ Composition: 95% Zinfandel & 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	\$150 \$1800	\$98 \$1170	
2016 Antoine Philippe Reserve Zinfandel, Dry Creek Valley ★ 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	\$150 \$1800	\$98 \$1170	
2016 Kenneth Carl Reserve Zinfandel, Dry Creek Valley ★ Composition: 91% Zinfandel & 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	\$175 \$2100	\$114 \$1365	
★ Member Only	Total Bottles		

MAZZOCCO SONOMA

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