

BARREL CLUB MIXED

Fall is all around us!

1 BOTTLE EACH



2018
SERRACINO
RESERVE ZINFANDEL
Dry Creek Valley

92% Zinfandel, 5% Petite Sirah
& 3% Carignane

Wonderful aromatics of baking spices, blackberry, and wisteria lead to a harmonious flavor medley of chocolate truffle, nougat, and vanilla bean with hints of gooseberry in the mouth. The tannins are velvety, ending with a smidgen of French oak, a hint of duty rose, and a dusting of cacao.

Cellaring: 0 to 7 years
Production: 471 cases



2018
CHEMISE
GRENACHE
Dry Creek Valley

95% Grenache & 5% Syrah

Alluring berry fragrances of raspberry and mulberry lead to Rainier cherry and honey flavors on the palate. The mouth entry is inviting comprising of refined tannins with traces of nutmeg and allspice. This well-balanced wine has bright acidity finishing with hints of cinnamon bark and cacao butter.

Cellaring: 0 to 8 years
Production: 600 cases

91 pts | Gold
2020 Sunset International
Wine Competition



2019
HONEYBEE
CHARDONNAY
Mendocino

93% Chardonnay & 7% French
Colombard

Exotic aromas of Asian pear and kiwi with traces of French oak and honeysuckle entice the nose. Zesty citrus Meyer lemon on the front palate expand to reveal white peach, guava, vanilla bean, and wonderful minerality that lead to a complex, crisp finish.

Cellaring: 0 to 4 years
Production: 1009 cases

Club Pick-up & Ship Dates

Pick-up starting: September 1st
Shipping: Week of September 14th

Call ahead for curbside pick-up

Upcoming Club Releases

December 2020
February 2021
May 2021
September 2021
3 bottles each release

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

The most wonderful time of the year is upon us: Harvest. The vineyards will soon be all picked and the cellar will be bursting with grapes ready to be made into delicious Mazzocco wine. This Harvest will certainly be unlike any other we have ever experienced and we have safety measures set for our vineyard and cellar workers. This harvest gives us the opportunity to appreciate the natural beauty around us. The vines have been working hard all year to produce beautiful grape clusters that are ripe for the picking. All of our vineyards are handpicked to preserve the integrity of the clusters as well as the vines.

Once the grapes are picked, they are brought into the winery and that's where the "crush" happens. We press all of the juice out of the berries, literally crushing them. From there the juice (and skins for red wine) goes for a long soak in the fermentation tanks before being pressed and strained into barrels. Harvest is a very exciting time around the winery. We always look forward to seeing our members during this time of year. It really brings the whole community of Mazzocco together.



In other exciting news we have created a new wine club level! We are proud to introduce our Aviation club. The Aviation club will receive 4 shipments per year (September, December, February and May) with 6 bottles in each shipment for a total of 24 bottles a year. Members in this level will receive 24 different red wines throughout the year and members get to enjoy a 25% discount off of their club releases as well as all the other wonderful club benefits. If you are interested in changing your membership over to the Aviation club let us know, we would be happy to make the change for you.



We would like to take a moment to thank you for being members with us. We know that 2020 has been a difficult year for everyone. Thank you for sticking with us and continuing to enjoy Mazzocco Wine. We strive to create desirable wines that you can enjoy for any occasion. This year has certainly proven that celebrating the little things is important, and we hope that you are enjoying some Mazzocco wine with each celebration.

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,
Sinéad Wolfe

 Sinead@mazzocco.com
 (707) 433-3399 x103

MEMBER RESOURCES

We are open for seated outdoor tastings and curbside pick-ups, in addition to lodging for your next visit to wine country! Inquire within to book a reservation for all services. We look forward to your next visit! Covid-19 safety precautions & measures apply.



CURBSIDE PICK-UP

Available daily, 11 am - 5 pm.
Call ahead and we'll have it ready to be loaded into your car.
(707) 433-3399

[SCHEDULE PICK-UP >](#)



BOOK A RESERVATION

Enjoy a seated garden tasting!
Reservations are required and are available daily 11 am - 3:30 pm.
Book your reservation today!

[RESERVATIONS >](#)



WAW ACCOMMODATIONS

Contact our Reservations Department to book your stay at one of our inns, suites, or vineyard properties.
(707) 395-0929

[LODGING INQUIRY >](#)

ZINFANDEL & SHRIMP PAELLA

Serves: 4 - 6 | Pair With: Mazzocco Briar Zinfandel

INGREDIENTS

- Large paella pan (optional)
- ¼ cup extra-virgin olive oil 1/4
- Kosher salt & freshly ground pepper
- 1 Spanish onion, diced
- 4 garlic cloves, crushed
- Bunch flat-leaf parsley leaves, chopped, reserve a little for garnish
- 1 can (15 oz) whole tomatoes, drained and hand-crushed
- 4 cups short grain Spanish rice
- 5½ cups warm water
- ½ cup Zinfandel
- 1 tsp smoky paprika or to taste
- Generous pinch saffron threads
- 1 lb jumbo shrimp, peeled and de-veined
- 1 cup cut asparagus
- Lemon wedges, for serving

DIRECTIONS

1. Heat oil in a paella pan or wide shallow skillet over medium-high heat.
2. Sauté onions, garlic and parsley for 2-3 minutes on medium heat making a sofrito.
3. Add tomatoes and wine and cook until mixture caramelizes a bit and the flavors meld.
4. Fold in the rice and stir-fry to coat the grains.
5. Pour in water and simmer for 10 minutes gently moving the pan around so the rice cooks evenly and absorbs the liquid.
6. Add smoky paprika and saffron.
7. Add shrimp, tucking them into the rice. Cook for 8 minutes.
8. Give the paella a good shake and let simmer, without stirring, until the rice is al dente. Cook for about 15 minutes.
9. Add asparagus and cook.
10. When paella is cooked and the rice looks fluffy and moist, turn up the heat for 40 seconds until you can smell the rice toast at the bottom, then it's perfect.
11. Remove from heat and rest for 5 minutes.
12. Garnish with parsley and lemon wedges.
13. Serve 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 |
|-------------------------------------------------------------------------|----------------------|-----------------------------|-----|
| 2018 Briar Zinfandel, Dry Creek Valley NEW RELEASE | \$29 \$348 | \$20 \$244 | |
| 2018 Serracino Reserve Zinfandel, Dry Creek Valley ★ NEW RELEASE | \$60 \$720 | \$42 \$504 | |
| 2018 Chemise Grenache, Dry Creek Valley 🏆 NEW RELEASE | \$36 \$432 | \$25 \$302 | |
| 2019 Honeybee Chardonnay, Mendocino NEW RELEASE | \$30 \$360 | \$21 \$252 | |

Total Bottles

Order

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

★ Member Only 🏆 Gold Medal Winner

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 _____