

ZIALENA®

2025 FALL WINE CLUB SELECTION & TASTING NOTES



DEAR MEMBERS & FRIENDS,

Growing up in Geyserville, my love for food started with a simple Sunday ritual – dinner at Catelli's. It was the one restaurant outing we had as a family, and I still remember the rhythm of the meal: soup, salad, a pasta course, and finally the entrée. I didn't realize it then, but that pace, the deliberate enjoyment of every bite, shaped how I experience food and wine today. I still believe that the time you take with a meal is directly tied to the joy it brings.

At home now, Maura and I try to keep that spirit alive around our small dinner table. With just enough room for four plates and a bottle of wine at the center, we talk, play music, supervise homework, and occasionally catch a Warriors game. Our kids may still be in the chicken nugget phase (we've all been there), but I'm working on their palates. I ask them to describe flavors, the words they come up with range from hilariously off-base to surprisingly insightful. And while I haven't let them near the stove yet, I'm confident they'll get there.

This fall, I'm especially proud to introduce a trio of wines that reflect where Zialena has been, and where we're going:

2024 SAUVIGNON BLANC Bright, fresh, and made for sharing as an apéritif or main course!

2022 MAZZONI VINEYARD CABERNET SAUVIGNON Our first-ever vineyard-designated Cabernet Sauvignon from the home ranch. We're very proud of this new label.

2021 HERITAGE VINEYARD CABERNET SAUVIGNON A deeper, age-worthy expression of site and winemaking using custom barrels from Tonnellerie Bernard.

The new MAZZONI VINEYARD CABERNET SAUVIGNON holds a special place for me. The 2022 vintage gave us beautifully healthy fruit, which allowed for extended skin contact, over 25 days, in our open-top tanks. That extra time lets the tannins resolve in a way that balances freshness with long-term potential. It's thrilling to see what this site, our family's land, can deliver when we give it room to express itself.

Whether you're plating pasta, ordering sushi (yes, I bring Cabernet to sushi and chase umami bombs), or just sitting down with family at the end of a long day, I hope these wines find their way to your table. Because at Zialena, our winemaking philosophy has always been in service of mealtime, of slowing down, opening a bottle with care, and sharing something meaningful with the people around you.

From our table to yours,

MARK MAZZONI
Winemaker and Co-Owner, Zialena Winery



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RESERVATIONS ENCOURAGED, WALK-INS WELCOME
DAILY 10A-4:30P
21112 River Road, Geyserville, CA 95441 707.955.5992



ZIALENA
Geyserville, Ca.



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2024
SAUVIGNON
blanc



Bright, fresh, and anything but ordinary, our 2024 SAUVIGNON BLANC opens with zesty aromatics of key lime peel, lemon thyme, and Greek basil, leading into a palate layered with grapefruit pith, kiwi skin, and subtle grassy tones. A unique feature of this vintage is the inclusion of seven vines of Golden Chasselas—a rare variety discovered through a happy grafting mistake in our Cappella Vineyard. Mark hand-harvests these vines the same morning we pick the Sauvignon Blanc, considering it a lucky omen that kicks off harvest each year. Fermented in a concrete egg with overnight skin contact. 14.3% ALC

2022
MAZZONI
VINEYARD
CABERNET
sauvignon



Rooted in four generations of family farming, the 2022 MAZZONI CABERNET SAUVIGNON represents a pinnacle of the Mazzoni family's winemaking journey to date. The wine opens with herbaceous aromatics of bay leaf, clove, and oregano, followed by a silky palate of fresh blueberry, and a touch of sweet coffee on the finish. This vintage enjoyed one of our longest fermentation periods in concrete, harvested in early October and pressed off skins in November — allowing time to develop depth without sacrificing freshness. The vineyard where this fruit is grown was chosen by Mark's grandfather, planted by his father, and now vinified by Mark himself — making this wine a tribute to three generations of dedication to Alexander Valley terroir. 14.6% ALC

2021
HERITAGE
CABERNET
sauvignon



Our 2021 HERITAGE CABERNET SAUVIGNON is the most meticulously crafted wine in our portfolio—the result of thoughtful selection, precision, and patience. Aromatics of black walnut, toasted graham, and powdered cocoa give way to a rich palate of sun-ripened plum, tarragon, and a savory note of warm black olive tapenade. Each bin for Heritage is hand-selected by Mark at harvest, with the processing slowed by half to allow only perfect berries—no stems—to enter the fermentation vessel. This wine is both fermented and aged in custom barrels from Tonnellerie Bernard, using a rare method where the barrel heads are removed and small lots (600 lbs) are coaxed through fermentation with gentle punchdowns. 14.9% ALC

REPLENISH YOUR CELLAR



2021 CAPPELLA

A wine that has personality and a sense of place. With aromatics of mission fig, warm Bing cherry, and chicory, this wine carries both richness and energy. The palate is plush yet structured, with the feeling of a freshly baked cobbler, full of dynamic fruit and flavor.

2020 ESTATE ZINFANDEL

From Winemaker Mark Mazzoni this is a marquis example of California Zinfandel. Layered and rich, the nose sings with red fruits, lead pencil shavings, and spices of nutmeg and oregano. Dense on the palate with strawberry rhubarb pie, wet leaf tobacco, ground white pepper, and a meaty richness all while keeping its acidity clean and inviting.

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SHORT RIB PAPPARDELLE

DEVELOPED EXCLUSIVELY FOR ZIALENA

Rich, slow-cooked Short Rib Pappardelle from Chef Francisco Aguilera of Camber Events.

ENHANCING THE PAIRING — The 2022 Mazzoni Cabernet Sauvignon, with notes of bay leaf, clove, blueberry, and a hint of sweet coffee, **this wine** complements the savory depth of the ragu while its natural acidity lifts the richness of the beef.

INGREDIENTS

4 Lbs. Bone-In Beef Short Ribs,
Cut Crosswise Into 2" Pieces

¼ C. Extra Virgin Olive Oil

1 Large Sweet Onion, Diced

4 Cloves Garlic, Minced

7 Oz. Sofrito (Thinly Sliced Onion, Carrots
And Celery)

1 T. Flour

2 T. Tomato Paste

¼ C. Balsamic Vinegar

2 C. Dry Red Wine

5 Sprigs Fresh Oregano

1 Can (28oz.) San Marzano Style
Crushed Tomatoes

2 C. Beef Stock

9 Oz. Pappardelle Egg Pasta

Chopped Chives

Ricotta Cheese

Salt

Freshly Ground Pepper To Taste

METHOD

Preheat oven to 325°F. Season the meat with salt and pepper.

In a large oven-proof pot (Dutch oven), heat the oil over a medium-high setting. Once the oil is hot, add the beef. Brown the meat on all sides, about 5 minutes. Remove the beef from the pot and transfer it to a plate. Set aside.

Reduce heat to medium. Add the onion and garlic to the pot. Sauté until fragrant, about 2 minutes. Add the sofrito. Sauté for 3 minutes or until hot.

Stir in flour and tomato paste. Cook together for 1 minute. Add the balsamic vinegar. Cook for about 5 minutes, being sure to scrape the bits off the bottom of the pot with a wooden spoon. Add the red wine and simmer until liquid is reduced by half, about 5 minutes.

Meanwhile, prepare the oregano by tying the stems together with a kitchen string.

Once wine is reduced, add browned beef and the oregano bunch. Add the crushed tomatoes and the beef stock. Bring the liquid to a simmer over medium-high heat. Cover the pot and transfer it to the oven. Cook for 3 ½ hours, or until the beef is very tender and starts to separate from the bones.

Remove the meat and place it on a cutting board. Discard the oregano. Shred the meat into smaller pieces.

Thicken the sauce slightly with an immersion blender. Pulse for about 2 minutes. Return the meat to the pot with the sauce. Salt and pepper to taste.

Add the cooked pasta to the sauce and cook for 2 minutes more.

Divide pasta onto plates. Serve sprinkled with chopped chives and a dollop of ricotta cheese.

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TASTE - TOUR - SHOP

