

ZIALENA®

2025 SPRING WINE CLUB SELECTION & TASTING NOTES



DEAR MEMBERS & FRIENDS,

If you're tuned into Sonoma County's wine industry, you know there's been a recent surge of stories highlighting the legacy of farmers who laid the foundation of our famous winegrowing region. From Virginia Boone's article celebrating 100 years of farming to the Sonoma County Winegrowers' new video series with Amy G on farmer interdependence called "Shoulder to Shoulder", the names of families like the Pedroncellis, the Martinellis, and many others — Italian immigrant families with rich histories — are at the heart of these stories. Among these early pioneers are the Mazzonis and our relatives, the Trusendis, who made lasting marks on Sonoma County's vineyards and culture.

The story of the Mazzoni and Trusendi families begins in 1897 when Abramo Trusendi and his brother-in-law Giuseppe Mazzoni arrived from Carrera, Italy as young men, eventually settling in the Geyserville area of Sonoma County. Here, they not only raised families but also kept the business of winemaking alive through Prohibition, selling jug wine from their barn along Highway 101. If you've visited Zialena, the last jug of the "Mazzoni Special" is on display, it was \$2.50!

Today, as Giuseppe's great-grandchildren, Mark and I are proud to manage our family's estate, a place the Mazzoni and Trusendi families have been since 1931, and where grape vines from both families thrive together.



Now, as we embark into 2025, we're excited to honor this long-standing relationship and the handshake of our ancestry with two Zinfandels that bear new labels, each showcasing our family names and an emblem. The first, a ravioli stamp, familiar and symbolic, as we've gone full circle on honoring Aunt Lena's commitment to Italian hospitality. Second, the iconic weathervane on the Trusendi home, an iron buck named Bruce, and a nod to more than a building; a family home and a place to gather. Look for it when you enter the estate on River Road and Moody Lane.

In the spirit of community that brought us to this point, thank you for being part of our continued effort to keep these stories alive and relevant! Cheers to 100+ years of family and friendship.

Warm regards,

LISA MAZZONI

General Manager and Co-Owner, Zialena Winery

ZIALENA.COM

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

SCORE + FOLD



ZIALENA
Geyserville, Ca.



ZIALENA®

2025 SPRING WINE CLUB SELECTION & TASTING NOTES

2022
MAZZONI
VINEYARD
zinfandel



The 2022 Mazzoni Vineyard Zinfandel is the first vineyard-designated wine in the Zialena portfolio, eponymously honoring a four-generation farming legacy. Zinfandel has been vinified by the Mazzoni family since 1931, and this bottling captures that devotion through careful picking, sorting, and oak exposure. With its striking ruby hue, it exudes youthful vibrancy from an old-vine vineyard. The nose reveals enticing aromas of Montmorency cherry intertwined with delicate floral notes reminiscent of violets, gradually unfolding into hints of fresh rosemary and herbs. On the palate, this medium-plus-bodied wine strikes a harmonious balance between finesse and flavor, delivering spicy warmth from white peppercorn and clove that perfectly complements ripe plum. Its silky texture and low tannins create a seamless, approachable profile, ideal for enjoying now or for cellaring to develop further complexity.

14.7% ALC

2022
TRUSENDI
VINEYARD
zinfandel



The 2022 Trusendi Vineyard Zinfandel is the newest addition to the Zialena lineup, honoring the journey of Abramo and Giuseppe from Italy to Geyserville in 1897. The Trusendi block, an adjacent vineyard site on Moody Lane, is cultivated and produced by Winemaker Mark Mazzoni. This small-lot Zinfandel offers richness, depth, and vibrant character, opening with aromas of raspberries, hyacinth, and cherry rhubarb, accented by hints of peppery baking spice. On the palate, its medium-plus body reveals ripe cherry, black tea, and white peppercorn, with a subtle vanilla note from oak aging. Smooth, well-structured, and lively with balanced acidity, this wine evokes a storied past and promises to age gracefully for years to come.

14.9% ALC

2024
ROSÉ
of sangiovese



The 2024 Rosé of Sangiovese from the Mazzoni family's bench vineyard is as vibrant and refreshing as its Provencal counterparts. Its delicate pale salmon hue hints at the elegance within. On the nose, intriguing aromas of wet stone and yellow onion skin meld with the tropical allure of golden kiwi and the zest of ruby red grapefruit. The palate is a delightful interplay of mineral notes, young strawberry, and underripe pineapple, all framed by strikingly bright acidity. With its crispy texture, this rosé is a lively expression of both terroir and craft, perfect for sipping on a sunlit afternoon.

13.9% ALC

ZIALENA.COM

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

SCORE + FOLD

CHICKEN CACCIATORE

FROM THE MAZZONI FAMILY COOKBOOK, SERVES 4

Chicken cacciatore, with its rustic tomato-based sauce, earthy vegetables, and aromatic herbs, pairs wonderfully with Zialena Zinfandel. The wine's bold fruitiness and spice complement the dish's savory and slightly tangy flavors.

ENHANCING THE PAIRING The 2022 Mazzoni Vineyard Zinfandel, with its hints of ripe plum, white peppercorn, and silky texture, matches the dish's hearty yet comforting nature without overpowering it.

FOR A COMPLETE EXPERIENCE Serve the chicken cacciatore with crusty bread or over polenta, allowing the wine and food to elevate each other in every bite and sip.

INGREDIENTS

1 Chicken	1 Chicken bouillon cube (or 1 c. chicken broth)	2 (8-oz.) cans tomato sauce
Flour	½ c. Red or white wine	1 (6-oz.) can tomato paste
Salt	½ lb. Fresh mushrooms	Italian seasoning
Garlic salt	1 T. Parsley, chopped	Oregano
1 onion, chopped	Paprika (dash)	Marjoram
4 to 5 cloves garlic, chopped	Parmesan cheese	Thyme
1 Bay leaf	1 tsp. sugar	Fresh rosemary, chopped
Basil leaves	1 lg. (No. 203) can crushed tomatoes	

METHOD

Dredge chicken pieces in flour to which salt, garlic salt, pepper and a dash of paprika have been added. Brown on all sides. Set aside. Clean pan. Sauté onion and garlic until brown. Add tomatoes, tomato sauce, tomato paste and all other ingredients (except the wine and sugar), with the various seasonings to taste. Simmer on low heat for about a half hour. Add chicken and continue cooking until done. Remove and debone chicken. Replace chicken. Add wine and a roux made with 1 teaspoon flour and ¼ cup water to thicken. Add sugar. Let cook one-half hour more. Refrigerate overnight. Next day, reheat and serve. You can serve the same day cooked, but letting it set overnight gives it a better flavor. Serve over polenta.

ZIALENA.COM

TASTE - TOUR - SHOP

