

ZIALENA®

2026 SPRING WINE CLUB SELECTION & TASTING NOTES



DEAR MEMBERS & FRIENDS,

Spring feels especially meaningful this year. I am honored to share that Zialena and Mazzoni Vineyards have been inducted into the Sonoma County Winegrowers Century Club. This distinction recognizes families who have continuously farmed in Sonoma County for one hundred years or more. Our farming story began in 1897, and to stand alongside other multigenerational growers who helped shape this region is both humbling and deeply emotional.

Sonoma County may be young compared to the world's oldest wine regions, but its agricultural roots run deep. Italian families, like ours, have tended this land through changing eras and evolving tastes, through challenges and triumphs, always keeping farming and family at the heart of their lives. For the Mazzoni family, growing grapes and making wine has never been simply a business. It has been a way of life, feeding our community, honoring and evolving our old-country heritage, and creating a place where people can gather. That instinct to nourish others shaped every generation before us and continues to guide Mark and me today.

I often think of Aunt Lena and the quiet, effortless hospitality she embodied. Her home was a place of warmth and welcome, where food was always cooking, time slowed down, and everyone belonged. My mother, Lonnie, keeps Aunt Lena's cherished ravioli stamp, and each Christmas we gather to make ravioli together, preserving a tradition that reminds us hospitality begins long before the wine is poured. It begins with care, comfort, and connection.

When we built Zialena, we hoped our 120-acre estate would reflect that same spirit. We imagined a place that feels like being welcomed into a family home, where the patio invites lingering, the tasting room feels like an impromptu kitchen gathering, and stories are shared as easily as a glass of wine. Above all, we wanted guests to feel the heartbeat of this land our family has walked for more than a century.

Spring is when that vision truly comes alive. The vineyard stirs with fresh green energy, the air warms, and the estate fills with a sense of renewal. Whether you join us for an 1897 tasting, enjoy a glass of our 2025 Rosé of Sangiovese on the patio, or simply pause to take in the sweeping, three hundred- and sixty-degree views of Alexander Valley, our hope is that you feel embraced by four generations of Mazzoni family hospitality. This is the legacy we inherited, and the one we are proud to carry forward.

To our locals, wine club members, neighbors, friends, and extended family, thank you. Your presence turns our history into something living and meaningful. As we celebrate this milestone, we do so with deep gratitude for the community that has supported us. We look forward to welcoming you this spring and summer and sharing the place that has shaped our family for more than one hundred and twenty-five years.

With appreciation,

LISA MAZZONI

General Manager 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

SCORE + FOLD



ZIALENA
Geyserville, Ca.

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2023
TRUSENDI
VINEYARD
zinfandel



The TRUSENDI VINEYARD ZINFANDEL opens with a denser expression of Zinfandel, layered with fresh pink rose petal, and a red fruit perfume reminiscent of Santa Rosa plum. Sourced from one of the oldest grafted blocks of the Mazzoni Clone, the vines are hand-harvested and hand-sorted with meticulous care, a reflection of both vine age and process. Bright acidity and fine tannins give the wine elegance and age-worthiness, allowing it to drink beautifully now while rewarding patience over the next five to seven years. More than fruit alone, it captures a sense of place, lineage, and generational friendships, making this Zinfandel singular and deeply personal. 14.2% ALC

2023
MAZZONI
VINEYARD
zinfandel



With a burst of Montmorency cherry, this eponymous MAZZONI VINEYARD ZINFANDEL has an immediate burst of fruit layered with fresh green herbs, sage, bay leaf, and cardamom, like a farmer's market basket brought home at peak season. Bright red fruit carries the mid palate, with subtle notes of vanilla cola from French oak aging. Crafted from large clusters that are carefully hand-harvested, hand-sorted, we had a long, cool fermentation in concrete with a small portion of whole cluster contact that lent delicacy, texture, and a quiet mineral thread. Sentimental at heart, and central to Zialena's winegrowing story, it is an everyday Zinfandel that breaks from the jammy herd. Best enjoyed outdoors by the grill, an open bottle within reach, and the easy joy of a family gathering unfolding in the backyard. 14.4% ALC

2025
ROSÉ OF
sangiovese



The 2025 ROSÉ OF SANGIOVESE offers notes of grapefruit pith, cracked white peppercorn, ripe pear skin, and savory allium, carried by bright, crunchy acidity, a fresh, inviting texture, and a pink color so pure it feels pulled from a sun washed 1970s Malibu surfer flick. Straight off the vine, gentle skin contact begins with a light foot tread, followed by a second whole cluster pressing. The wine is raked into a concrete egg and cold fermented, then aged for six months until spring bottling. This is an easy, expressive Rosé of Sangiovese meant to be served well chilled from an ice bucket, preferably one from a favorite aunt, (here's looking at you Aunt Jean) and shared freely. Enjoy it wherever people linger, gather, and say the word Sangiovese with raucous exuberance and zero apologies for finishing the bottle. 14.3% ALC

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WAGYU CHILI SERVES 8-10

DEVELOPED EXCLUSIVELY FOR ZIALENA BY CAMBER EVENTS

INGREDIENTS

2 Lbs. Ground American Wagyu Beef
¼ C. Chili Powder
2 C. Yellow Onions, Diced
1 C. Carrots, Diced
1 C. Celery, Diced
6 Cloves Garlic, Finely Chopped
¼ C. Chili Powder
¼ C. Garlic Powder

½ C. Smoked Paprika
1 Tbsp. Freshly Ground Black Pepper
2 Tbsp. Instant Espresso Powder
½ Bottle (375ml) ZIALENA MAZZONI
VINEYARD ZINFANDEL
2 Tbsp. Worcestershire Sauce
2 Tbsp. Mild Hot Sauce (such as Crystal)
1 Can (28oz.) Bianco DiNapoli Organic
California Chopped Tomatoes

2 Bay Leaves
5 Thyme Stems
Kosher Salt, To Taste

TO SERVE

1 C. Bellwether Farms Crème Fraîche
2 Bunches Scallions, Thinly Sliced

METHOD

1. BROWN THE BEEF

Heat a large, heavy-bottomed pot over medium-high heat with 2 Tbsp neutral oil. Working in batches, season the Wagyu generously with salt and sear until deeply browned and caramelized. Transfer to a paper towel-lined plate.

2. BUILD THE BASE

Drain excess fat from the pot, leaving about ¼ cup. Reduce heat to medium and add the onions, carrots, and celery with a pinch of salt. Cook until softened and lightly caramelized, about 5 minutes. Stir in the garlic, chili powder, onion powder, garlic powder, smoked paprika, black pepper, and espresso powder. Cook until fragrant, about 1 minute. Add additional oil if needed.

3. SIMMER

Return the beef to the pot. Add the Zinfandel and reduce by half. Season with salt, then stir in the Worcestershire sauce and tomatoes. Bundle the bay leaves and thyme in cheesecloth to create a sachet and add to the pot. Bring to a gentle simmer and cook for 1-2 hours, stirring occasionally, until flavors are well integrated. Adjust seasoning as needed.

4. SERVE

Ladle into bowls and finish with a dollop of crème fraîche and a sprinkle of scallions. Chili may be refrigerated for up to 5 days and improves in flavor overnight.

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TASTE - TOUR - SHOP

