



2026 FALL WINE CLUB NEWSLETTER



DEAR FRIENDS + MEMBERS,

A few years ago, I probably would have cringed at the idea of putting ice in red wine. Or rekindling the wine spritzer.

Today, I find myself smiling about it.

For a long time, the wine world focused on teaching people the right way to enjoy wine. The right glass. The right serving temperature. The right food pairing. The right occasion to open that perfectly cellared bottle. Many of those right things to do are simply impediments to opening and enjoying wine. Traditions that were forged so long ago that we don't question their existence. I am applauding a new generation of wine drinkers making the wine their own to enjoy the way they see fit.

As a team, we spend a tremendous amount of time meticulously farming, tasting, blending, and dissecting Zialena wines. Winemaking is not for the weary! Naturally, we have opinions about how best to showcase them. If you ask me how I prefer to serve Sauvignon Blanc, I'll happily tell you chilled. If you ask me whether Cabernet Sauvignon benefits from a decanter, the answer is probably yes.

After spending a lifetime around wine, I've come to appreciate that the most important part of wine culture isn't how a bottle is served; it's that the bottle gets opened in the first place. I am finding myself appreciating the instinct to make wine service your own. What matters to me is not whether someone follows every rule or point of etiquette.

At Zialena, we work diligently to produce wines of character and distinction. We farm every acre ourselves, and my sister Lisa and I believe craftsmanship matters. We care deeply about Aunt Lena's raviolis, genuine hospitality, and the traditions that have shaped wine culture in our family for four generations.

This Fall 2026 release includes four wines we love to serve in different ways, but each has one thing in common: they were made to be opened, not admired from a distance.

I hope you make Zialena your own experience and be sure to share it with family, friends, and strangers soon to be both.



Pictured: Mark Mazzoni, Lonnie Mazzoni (Mom), and Lisa Mazzoni



OPEN DAILY 10A-4:30P
RESERVATIONS ENCOURAGED, WALK-INS WELCOME
21112 River Road, Geyserville, CA 95441
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Our *2025 Sauvignon Blanc* is bright, energetic, and full of life. Traditionally, I'd suggest serving it well chilled alongside seafood and fresh vegetables. But on a warm Sonoma County afternoon, try dropping a few frozen green grapes into the glass. They'll keep the wine cold without watering it down, and when the glass is empty, you'll have a perfectly wine soaked snack waiting for you at the bottom.

The *2023 Mazzoni Vineyard Cabernet Sauvignon* is our everyday expression of the Mazzoni estate. Try marinating a tri tip with just a splash of this wine in your own house marinade the day before you intend to cook it. Leave the bottle open on the counter and let it be there peacefully as a reminder that you have something special to do the next day. The following night enjoy your grill time, and as your tri tip rests pour yourself a glass and celebrate your patience.

The *2022 Heritage Cabernet Sauvignon* is perhaps the wine most likely to inspire ceremony, but some of my favorite wine experiences have been the simplest. Pair it with wood-fired mushrooms, good sourdough bread, and salted butter. The wine has plenty to say on its own and doesn't always need a steak to tell its story.

And our members and guests' favorite: the *2022 Cappella, Red Blend*. Pair it with Joe's Supreme (soup) from the Mazzoni Family cookbook. Together they reflect a celebration of simple ingredients transformed through patience. The slow-simmered broth, tender beef, Swiss chard, and Parmigiano-Reggiano echo the savory character of the 2022 Cappella, where aromas of fir forest and bacon jam give way to notes of vanilla cola, soft leather, black pepper, and blueberry. The suggested pairing is both rustic and refined, a reflection of my family's table, where recipes and wines are crafted to be shared.

However, whenever you choose to open Zialena wines, my hope is that they become part of your family gatherings or a well-deserved bottle you keep to yourself. Maybe you will invite someone you don't know to share a bottle! After all these years, I've come to believe that the best bottle is rarely the one saved for later.

Cheers,

Mark Mazzoni

Fourth Generation Farmer + Winemaker
Zialena Winery



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2026 FALL WINE CLUB SELECTION & TASTING NOTES



The **2025 Sauvignon Blanc** offers a beautifully expressive, more generous interpretation of the variety, leaning toward ripe fruit rather than overt herbaceousness. Aromas of honeysuckle, lemon thyme, Shasta daisy, and a subtle flinty petrol note open to a palate layered with kiwi, papaya, and cantaloupe rind. A brilliant, luminous color and unexpectedly rich texture give the wine added depth, while a creamy finish accented by fresh apricot lingers gracefully. With its riper profile and fuller weight, this vintage is especially well suited for a fall release and pairs beautifully with seasonal cuisine. 14.2% ABV



The **2022 Cappella** is an intriguing and beautifully layered field blend that rewards exploration with every sip. Aromas of fir forest, bacon jam, and wild river bramble introduce a palate of vanilla cola, wet river rock, redwood duff, and supple leather, creating a savory yet inviting profile. Notes of anise flower, black pepper, and fresh blueberry carry through a long, expressive finish. Its depth and complexity make it an exceptional companion to boldly seasoned dishes, where its character shines alongside adventurous flavors and spice. 14.5% ABV



The **2023 Mazzoni Vineyard Cabernet Sauvignon** marks a fitting milestone, arriving ten years after our memorable 2013 vintage and echoing many of the qualities that made it a favorite. Aromas of cedar, clove, black licorice, and warm black olive lead into a richly textured palate layered with baked black cherry, toasted walnut, malt, juniper berry, white pepper, and classic cassis with ripe blackberry character. The wine lingers with a generous finish of rum raisin, caramel, and sun-ripened plum, offering both immediate appeal and the structure to reward careful cellaring. 14.5% ABV



The **2022 Heritage Cabernet Sauvignon** is a classically structured Cabernet Sauvignon with remarkable depth and aging potential. Aromas of smoked fig, pencil shavings, and savory resin unfold into a layered palate of early-season plum, molasses, hickory, ground peppercorn, and dried sage. The finish lingers with notes of Asian five spice and sarsaparilla, adding warmth and complexity. Subtle brick hues at the rim hint at the wine's age-worthy character, while its broad structure and commanding presence make it a Cabernet that truly benefits from decanting before serving. 15.2% ABV



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2026 FALL WINE CLUB - MAZZONI FAMILY RECIPE

JOE'S SUPREME

A MAZZONI FAMILY RECIPE

"This is my version of a delicious soup that Bob and Alexis Rosa, Nanc, Chris, and I enjoyed one beautiful California evening at a quaint little Italian restaurant in San Francisco. It was made from leftover beef and chicken stock, though the flavor should always favor the beef." — Joe Mazzoni

INGREDIENTS

- 1 small whole chicken
- 3 pounds bone-in chuck roast
- 1 small onion, left whole
- 2 carrots, diced
- 2 celery stalks, diced
- 1 sprig fresh parsley, left whole
- 2–3 Swiss chard leaves, chopped
- ½ cup pastina
- 8 quarts water
- Kosher salt and freshly ground black pepper, to taste
- Freshly grated Parmigiano-Reggiano, for serving
- Crusty sourdough bread, for serving

METHOD

- 1 In a large stockpot, combine the chicken, chuck roast, onion, carrots, celery, parsley, water, salt, and pepper. Bring to a gentle simmer and cook for approximately 4 hours, allowing the broth to develop rich flavor.
- 2 Strain the broth and skim off any excess fat. Remove the beef from the bone and shred into bite-sized pieces. Return the carrots, celery, and beef to the broth, discarding the onion and parsley.
- 3 Add the chopped Swiss chard and pastina, then simmer for 20 minutes, stirring occasionally until the pasta is tender.
- 4 Serve hot with freshly grated Parmigiano-Reggiano and slices of warm, crusty sourdough for soaking up every last spoonful of broth.

SERVES 8–10

JOE'S NOTES

The cooked chicken makes an excellent second meal served cold with a simple green salad, or it can be enjoyed alongside the soup.

For a Southwestern twist, stir in 1–2 chopped green chiles, thicken the broth with 2 tablespoons cornstarch mixed with cold water, and add diced leftover chicken.

LISA'S MODERN UPDATE

Lisa Mazzoni recommends browning the chuck roast before adding it to the stockpot. Developing a rich caramelized crust adds another layer of depth to the broth while preserving the spirit of Joe's original recipe. Finish each bowl with plenty of freshly grated Parmigiano-Reggiano, a generous crack of black pepper, and serve alongside warm, crusty sourdough—perfect for dipping into the rich, slow-simmered broth.

ENJOY WITH 2022 CAPPELLA

ZIALENA • GEYSERVILLE, CALIFORNIA

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