

Wine Club Tasting Notes

Bonterra Cabernet Sauvignon

The fruit for this Cabernet Sauvignon was harvested by hand at the peak of ripeness between late September and October, earlier than in past years. The grapes were then destemmed and pressed. After a warm fermentation in stainless steel tanks, the wine underwent malolactic fermentation to soften the mouthfeel. It was then aged for 6 months in 100 percent French oak, 40% of it new, lending complex barrel notes to the finished wine and creating a medium toast level.

A brilliant, dark garnet with a slight violet hue sets the stage for a richly textured Cabernet Sauvignon with great depth of character. Layered notes of black cherry, black currant and spice form a well-structured backdrop for a decadent palate of dark fruit, leather, tobacco and pencil shaving. Full-bodied with ripe tannins, our Reserve Cabernet Sauvignon will continue to evolve for up to five years of additional cellaring.

*Varietal: 100% Cabernet Sauvignon
13.7% ABV*



September 2024

THE WINE VAULT

Wine Club Food Pairing

Garlic and Herb Beef Tenderloin

- 1 lb beef tenderloin (center-cut)
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 tbsp fresh rosemary, chopped (or 1 tsp dried)
- 1 tbsp fresh thyme, chopped (or 1 tsp dried)
- Salt and freshly ground black pepper
- 1 tbsp Dijon mustard (optional, for added flavor)
- 1 tbsp butter (optional, for extra richness)
- Preheat your oven to 400°F (200°C).
- Trim any excess fat from the beef tenderloin. Pat the meat dry.
- Rub the tenderloin with olive oil. Season generously with salt, black pepper, minced garlic, rosemary, and thyme.
- Heat a skillet over medium-high heat. Add a bit of olive oil and sear the tenderloin on all sides until browned, about 2-3 minutes per side.
- Transfer the seared tenderloin to a baking dish or a rimmed sheet pan. Roast in the preheated oven for 15-20 minutes, or until the internal temperature reaches 130°F (54°C) for medium-rare, or 140°F (60°C) for medium.
- Remove from the oven and let the beef rest for 10 minutes before slicing. If desired, melt butter and brush it over the sliced beef for extra richness.

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THE WINE VAULT

Wine Club Tasting Notes

Black Stallion Chardonnay

Each vineyard block was picked on taste and in conjunction with grape analysis. These grapes were picked in the cool mornings and quickly transported to the winery where they were gently pressed. The juice was fermented and generally left on the primary lees for up to seven months with the barrels being stirred twice a month to increase the creamy texture of the wine. Once it was felt there was a delicate balance of fruit and oak, the wine was blended.

Major oak impact gives this wine an old-school attitude showing toasted oak, char and butter on the nose and butterscotch grilled pineapple and vanilla on the palate. A full body and expansive texture make it mouth filling, while good concentration adds to a lingering finish.

*Varietal: 100% Chardonnay
14.5% ABV*



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Wine Club Food Pairing

Lemon Herb Chicken

- 4 boneless, skinless chicken breasts
 - 2 tbsp olive oil
 - 1 lemon, sliced
 - 2 cloves garlic, minced
 - 1 tbsp dried Italian herbs (or any dried herb blend)
 - Salt and pepper, to taste
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- Heat oven to 400°F (200°C).
 - Rub chicken breasts with olive oil, garlic, Italian herbs, salt, and pepper.
 - Place chicken in a baking dish and top with lemon slices. Bake for 20-25 minutes until cooked through.
 - Let rest for a few minutes, then serve.

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Wine Club Tasting Notes

Black Stallion Cabernet Sauvignon

This rich and refined wine does not require years of further aging to achieve ideal balance and can be enjoyed upon release. Grapes were pressed off skins based on tannin expression, within a few days of dryness, keeping press fractions separate when desired for wine texture. Lots were aged on oak and racked 2-3 times prior to final blend and bottling. The lots in the blend were specifically selected for dark fruit and ripe character, and rounded yet firm tannin, indicative of the mountains that run through the center of California's north coast, uniting Napa, Sonoma, Lake, and Mendocino counties.

The 2021 Cabernet Sauvignon is the inaugural vintage of the Black Stallion North Coast Collection – a prestigious appellation on the California coast that continues the signature profile of slightly softer, and approachable Cabernet Sauvignon. The wine opens with stunning aromas of raspberry, blackberry, and toasty notes of cedar; the palate carries bold, velvety flavors of dark cherry, juicy plum and a hint of baking spice. Intense, concentrated fruit and round tannins with brightly balanced acidity extends to an elegant finish.

*Varietal: 100% Cabernet Sauvignon,
14.5% ABV*



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Wine Club Food Pairing

Rosemary Garlic Beef Skewers

- *1 lb beef sirloin or ribeye, cut into 1-inch cubes*
- *2 tbsp olive oil*
- *3 cloves garlic, minced*
- *1 tbsp fresh rosemary, chopped (or 1 tsp dried)*
- *1 tbsp soy sauce*
- *1 tbsp balsamic vinegar*
- *Salt and black pepper, to taste*
- *Skewers (wooden or metal)*
- In a bowl, combine olive oil, minced garlic, chopped rosemary, soy sauce, balsamic vinegar, salt, and black pepper. Add the beef cubes and toss to coat evenly. Marinate in the refrigerator for at least 30 minutes, or up to 2 hours for more flavor.
- If using wooden skewers, soak them in water for 30 minutes to prevent burning. Thread the marinated beef cubes onto the skewers.
- Preheat your grill to medium-high heat or your oven to 400°F (200°C).
- Grill the beef skewers for 8-10 minutes, turning occasionally, until the beef reaches your desired level of doneness (medium-rare to medium). If using an oven, place the skewers on a baking sheet and roast for 15-20 minutes, turning once halfway through.
- Allow the skewers to rest for a few minutes before serving. Garnish with extra rosemary if desired.
- Serve the beef skewers with a side of roasted vegetables or a simple salad. They're also great with a side of creamy polenta or couscous.

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Saracina Sauvignon Blanc

The grapes were hand-picked, whole cluster pressed, and barrel fermented with native yeast in neutral Burgundian barrels. The wine did not undergo malolactic fermentation. Acid levels were brilliantly elevated, and the tiny berries produced excellent fruit intensity and above average weight. The wine remained on the lees for four months with two months bâtonnage.

Juicy and seriously snappy, it opens with lemon verbena, chamomile, lime leaf, and musk melon aromatics. The palate is electrifying, with great natural acidity striking a balance alongside the texture gained from lees contact. It's a delicious, mouthwatering, and complex expression of Sauv Blanc that you shouldn't miss.

Varietal: 100% Sauvignon Blanc

13.2% ABV



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THE WINE VAULT

Wine Club Food Pairing

Herb Crusted Baked Salmon

- 4 salmon fillets
 - 2 tbsp olive oil
 - 1 tbsp fresh lemon juice
 - 1 tsp dried dill (or 1 tbsp fresh dill)
 - 1 tsp dried parsley (or 1 tbsp fresh parsley)
 - 1/2 tsp garlic powder
 - Salt and pepper, to taste
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- Heat your oven to 400°F (200°C).
 - Place salmon fillets on a baking sheet lined with parchment paper. Brush with olive oil and lemon juice.
 - In a small bowl, mix dill, parsley, garlic powder, salt, and pepper. Sprinkle this herb mixture evenly over the salmon fillets.
 - Bake for 12-15 minutes, or until the salmon flakes easily with a fork.
 - Serve warm, garnished with a lemon wedge if desired.

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