

# Wine Club Tasting Notes

## ***Very Dark Red Cabernet Sauvignon***

When tasked with crafting an intense and aromatic California Cabernet Sauvignon that commands the attention of the palate as much as it does the eye, the VDR winemaking team was up for the challenge. The team, led by master winemaker Dave Nagengast, has developed exceptional Cabernet Sauvignon vineyard sources in California's Central Coast, and they are excited about the fruit being produced after a couple of very good vintage seasons. To hearken to the roots of the VDR brand, Cabernet Sauvignon is rounded out with the addition of Petite Sirah and Petit Verdotto create an ideal sugar-to-acid ratio, a voluptuous palate and intensely dark color.

*The name says it all. Very Dark Red Cabernet Sauvignon is inky, smooth and seductive—a deeply colored and intensely aromatic example of the varietal. Deep and velvety, this wine unveils primal dark fruit flavors of ripe plum and dark cherries which unfolds into layers of rich mocha and a luscious finish of toasted oak.*

*Varietal: 100% Cabernet Sauvignon  
14.5% ABV*



December 2024

THE WINE VAULT

# Wine Club Food Pairing

## ***Pan-Seared Steak with Balsamic-Red Wine Reduction***

- 2 boneless ribeye or New York strip steaks
- 1 tbsp olive oil
- Salt and freshly ground black pepper
- 2 tbsp butter
- 1 small shallot, finely chopped
- 2 cloves garlic, minced
- 1 cup Cabernet Sauvignon
- 2 tbsp balsamic vinegar
- 1/2 cup beef broth (low-sodium)
- 1 tsp fresh thyme (or 1/2 tsp dried thyme)
- 1 tbsp fresh parsley, chopped
- Pat the steaks dry with paper towels. Season generously with salt and freshly ground black pepper on both sides.
- Heat the olive oil in a large skillet over medium-high heat.
- Once the oil is hot and shimmering, add the steaks to the pan. Sear for 4-5 minutes per side for medium-rare.
- When the steaks are done to your desired level, remove them from the skillet and place them on a plate.
- In the same skillet, add the butter over medium heat. Once melted, add the chopped shallot and cook for 2-3 minutes.
- Add the minced garlic and cook for 30 seconds more until fragrant.
- Pour in the Cabernet Sauvignon and balsamic vinegar, scraping up any browned bits from the bottom of the skillet. Let the mixture simmer for 5-7 minutes, reducing by half.
- Add the beef broth and thyme, and continue simmering for another 5 minutes.
- Place the rested steaks on plates and drizzle the balsamic-red wine reduction over the top.

December 2024

THE WINE VAULT



# Wine Club Tasting Notes

## St Supery Sauvignon Blanc

The Sauvignon Blanc was harvested in the cool morning hours in an effort to preserve the delicate acid structure and flavors. Once in the cellar, the grapes were pressed to tank and immediately chilled and settled. Fermentations were completed in stainless steel tanks at cool temperatures to maintain and enhance the natural fruit flavors.

*A crisp, inviting sauvignon blanc with ripe green lime and pink grapefruit combined with notes of lemon crème and a hint of anise on the palate. The wine presents green and yellow hues with bright aromatics of grapefruit, lime peel, gooseberry, fennel pollen and a touch of caper to create a saline vibrancy. Beautifully balanced with energetic acid structure and a pleasing finish.*

*Varietal: 100% Sauvignon Blanc  
13.5% ABV*



December 2024

THE WINE VAULT

# Wine Club Food Pairing

## ***Goat Cheese and Herb Stuffed Chicken Breast***

- 4 boneless, skinless chicken breasts
- 4 oz goat cheese (softened)
- 1/4 cup fresh spinach chopped
- 2 tbsp fresh parsley, chopped
- 1 tbsp fresh thyme, chopped
- 1 tbsp fresh rosemary chopped
- Zest of 1 lemon
- 1 tbsp olive oil (for cooking)
- Salt and freshly ground black pepper,
- 1/2 cup dry white wine
- 1 tbsp butter (optional, for finishing)
- Fresh lemon wedges (for serving)
- In a small bowl, combine the softened goat cheese with the chopped spinach, parsley, thyme, rosemary, and lemon zest. Mix until smooth and well combined. Season with a pinch of salt and freshly ground black pepper.
- Using a sharp knife, carefully create a pocket in the side of each chicken breast.
- Stuff each chicken breast with the goat cheese mixture, evenly distributing the filling. Secure the opening with toothpicks.
- Heat olive oil in a large skillet over medium-high heat. Season both sides of the stuffed chicken breasts with salt and pepper.
- Add the chicken breasts to the skillet and cook for 5-7 minutes per side, until golden brown and cooked through (internal temperature should reach 165°F / 74°C).
- Slice the stuffed chicken breasts into medallions and arrange on a platter. Drizzle with the pan sauce if using.
- Serve with lemon wedges on the side for an extra burst of citrus.

December 2024



# Wine Club Tasting Notes

## ***Greenwing Cabernet Sauvignon***

East of Washington's majestic Cascade Mountains, the Columbia Valley has earned renown as the source for some of North America's most dynamic and exciting Cabernet Sauvignons. From the storied vineyards of this remarkable region, Greenwing Cabernet Sauvignon takes flight. Honoring both the rich history of the Duckhorn Portfolio, and the winegrowing traditions of Washington, it is a wine for those seeking new places, new flavors and new experiences. Discover Greenwing, and discover Another State of Cabernet.

*This expertly composed Cabernet Sauvignon reveals aromas of Bing cherry, plum and red tea leaf, complemented by subtle nuances of vanilla bean, clove and forest floor. Underlying mineral tones contribute complexity, with hints of brown spice and nutmeg adding layers of depth. The palate is a symphony of pomegranate, plum, tobacco and cedar oil, also boasting polished tannins and concluding with an impressively balanced finish.*

*Varietal: 85% Cabernet Sauvignon, 13% Malbec, 2% Syrah  
14.2% ABV*



December 2024

THE WINE VAULT

# Wine Club Food Pairing

## ***Garlic Herb Roasted Mushrooms with Parmesan***

- *1 lb (450 g) baby bella or cremini mushrooms, cleaned and halved*
- *2 tbsp olive oil*
- *4 cloves garlic, minced*
- *1 tbsp fresh thyme (or 1 tsp dried thyme)*
- *1 tbsp fresh rosemary, chopped (or 1 tsp dried rosemary)*
- *Salt and freshly ground black pepper, to taste*
- *1/2 cup grated Parmesan cheese*
- *2 tbsp fresh parsley, chopped (optional, for garnish)*
  
- Preheat your oven to 400°F (200°C).
- Clean the mushrooms by wiping them with a damp paper towel. Slice them in half if they are large or leave them whole if small.
- In a large bowl, toss the mushrooms with olive oil, minced garlic, thyme, rosemary, salt, and pepper until evenly coated.
- Spread the mushrooms in a single layer on a baking sheet, ensuring they are not overcrowded.
- Roast in the preheated oven for 20-25 minutes, stirring once or twice, until the mushrooms are golden brown and tender.
- Remove the mushrooms from the oven and sprinkle them with the grated Parmesan cheese. Toss gently to coat and let the cheese melt into the warm mushrooms.
- Transfer the mushrooms to a serving dish and garnish with freshly chopped parsley, if desired.

December 2024



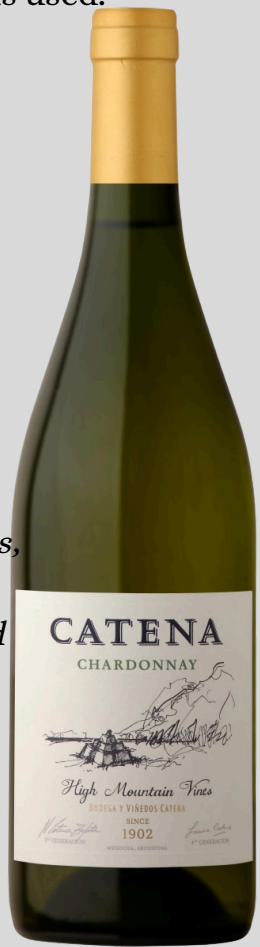
# Wine Club Tasting Notes

## ***Catena Chardonnay***

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. This wine goes through a cold settling for 8-18 hours at 5-10°C. The juice is then fermented for approximately 15-25 days at a maximum temperature of 17°C. Elevage: 10-12 months in French oak. Barrel selection varies depending on vineyard and vintage First, second and third use barrels used.

*The Catena Chardonnay combines the unique expressions of three high altitude vineyard sites. The wine shows an intense greenish color with yellow notes. The extraordinary combination of these vineyards offer honey and tropical fruit flavors while lending notes of citrus, pears, peaches, and white flowers with a strong minerality and a delicated note of vanilla. The mouthfeel is clean, with a fresh, clean acidity.*

*Varietal: 100% Chardonnay  
13.4% ABV*



December 2024

THE WINE VAULT

# Wine Club Food Pairing

## ***Garlic and Herb Roasted Potatoes***

- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 tbsp fresh rosemary, chopped
- 1 tbsp fresh thyme, chopped
- 1 tsp lemon zest
- Salt and freshly ground black pepper, to taste
- 2 tbsp fresh parsley, chopped
- Optional: 1 tbsp grated Parmesan cheese (for extra richness)
- Preheat your oven to 400°F (200°C).
- Wash and halve the baby potatoes (or quarter them if they are larger). If using larger potatoes, cut them into bite-sized pieces.
- In a large bowl, toss the potatoes with olive oil, minced garlic, rosemary, thyme, lemon zest, salt, and pepper. Make sure the potatoes are evenly coated with the seasoning.
- Spread the seasoned potatoes in a single layer on a baking sheet lined with parchment paper or a silicone mat.
- Roast in the preheated oven for 25-30 minutes, or until the potatoes are golden and crispy on the outside and tender on the inside. Be sure to flip the potatoes halfway through cooking for even browning.
- Once the potatoes are done, remove them from the oven. If desired, sprinkle the roasted potatoes with grated Parmesan cheese while they're still hot, allowing it to melt into the potatoes.

December 2024

THE WINE VAULT