

# Wine Club Tasting Notes

## ***Educated Guess Cabernet Sauvignon***

The primary source for the Cabernet fruit is from the famed Beckstoffer Crimson Ridge Vineyard. This vineyard is known for its volcanic soils and has a western facing orientation, which provides the wine with amazing structure and depth due to its extended hang time. The Napa Cabernet portion of the blend comes from vineyards in Oakville and Rutherford and brings to the blend a perfect sense of elegance and smooth velvety tannins.

*The North Coast Cabernet Sauvignon opens with concentrated aromas of dark berries, plums, and a hint of cracked peppercorn. The final blend is luscious and full bodied, excites the senses, and is packed full of exotic flavors of tea spice, dark chocolate, and fruit preserves.*

*Varietal: 95% Cabernet Sauvignon; 5% Petite Sirah  
14.5% ABV*



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# Wine Club Food Pairing

## *Steak au Poivre*

### **For the Steak:**

- 2 (8-10 oz) ribeye or filet mignon steaks
- 2 tbsp black peppercorns (coarsely crushed)
- 1 tbsp olive oil
- Salt, to taste
- 1 tbsp unsalted butter

### **For the Brandy Cream Sauce:**

- 1/4 cup brandy or cognac
  - 1/2 cup heavy cream
  - 1/2 cup beef broth (preferably low-sodium)
  - 1 small shallot, finely chopped
  - 1 tbsp Dijon mustard
  - 1 tbsp unsalted butter
  - Salt and freshly ground black pepper, to taste
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- Generously coat both sides of each steak with the crushed black peppercorns.
  - Heat the olive oil in a heavy skillet. Once the oil is hot, add the steaks to the pan.
  - Sear the steaks for 4-5 minutes per side
  - Add the butter to the skillet and spoon it over the steaks to enhance flavor and richness.
  - Once cooked to your liking, remove the steaks from the skillet and set them aside to rest.
  - In the same skillet, remove excess fat if necessary, leaving about 1 tablespoon of drippings in the pan.
  - Add the chopped shallot and cook.
  - Pour in the brandy or cognac. Allow the brandy to cook down and reduce by half.
  - Stir in the beef broth, Dijon mustard, and a pinch of salt and pepper.
  - Lower the heat, then stir in the heavy cream and cook for an additional 3 minutes.
  - Finish the sauce by whisking in the butter.

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## ***Gessami Blanco***

What strikes many as an unusual blend is fairly common in Penedes – aromatic whites made from a mix of “northern” and indigenous varieties. In the case of Gessami, it is a blend of the native Muscat (both Frontignan 35%, and de Alexandria 15%, which are grown by Gramona) and the non-native but heat-tolerant Gewürztraminer 15%, and Sauvignon Blanc 35%. Over a third of the cuvée is Sauvignon Blanc, which provides a fresh herbal lift and vibrant acidity. To ensure a balanced wine, the grapes are picked just as they reach ripeness to ensure plenty of acidity to balance the 6g/L of residual sugar that is retained. Depending on the vintage, either one or both Muscat varieties are used in addition to a small proportion of Gewürztraminer to boost the aromatics. Such a floral and alluring wine is fittingly named Gessami, which in English means Jasmine.

*Wonderful floral-scented nose, revealing white flowers, roses, jasmine, apricots, and forest notes. Refreshing mouth feel, displaying a bouquet of white flowers and a pleasant citrus feel. Superb long fragrant finish.*

*Varietal: Blend of Sauvignon Blanc, muscat and Gewurztraminer*

11% ABV



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## Wine Club Food Pairing

### ***Garlic Butter Shrimp***

- 1 lb (450g) large shrimp, peeled and deveined
- 2 tablespoons butter
- 3 garlic cloves, minced
- 1 tablespoon lemon juice
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)
- 1 tablespoon olive oil (optional)
- Heat the butter (and olive oil, if using) in a large skillet over medium heat.
- Add the minced garlic and sauté for 1 minute, until fragrant.
- Add the shrimp to the skillet in a single layer. Season with salt and pepper.
- Cook the shrimp for 2-3 minutes per side, until they turn pink and opaque.
- Drizzle the shrimp with lemon juice and toss to coat evenly.
- Garnish with fresh parsley.

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# Wine Club Tasting Notes

## ***Very Dark Red Red Blend***

After night harvesting the grapes in Hames Valley, they were brought to the winery, destemmed, crushed and fermented at about 80°F. Daily pump overs were performed to extract optimal flavor and color, then at dryness, the must was pressed, settled, and racked clean for aging on American and Hungarian oak. To retain varietal character, each lot was fermented and aged separately prior to blending.

*Very Dark Red—the name speaks for itself. VDR is a non-traditional proprietary red blend headlined by a rare combination of Petite Sirah and Petit Verdot – two grape varieties known for their extraordinarily deep violet hues, concentrated flavors and full-bodied profiles. Big and bold, VDR not only turns heads, it turns the curious into evangelists with its layered complexity, lush mouthfeel, supple tannins and smooth, lingering finish.*

*Varietal: Red Blend  
15% ABV*



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# Wine Club Food Pairing

## *Beef and Mushroom Ragu with Pasta*

### **For the Ragu:**

- *1 lb ground beef*
- *1 small onion, chopped*
- *2 garlic cloves, minced*
- *1/2 lb mushrooms, chopped*
- *1/2 cup red wine (same red blend you're drinking)*
- *1 can (14 oz) crushed tomatoes*
- *1/2 cup beef broth*
- *1 tsp dried thyme*
- *Salt and pepper to taste*
- *2 tbsp heavy cream (optional)*

### **For the Pasta:**

- *1 lb pasta (pappardelle or any pasta you like)*
- *Salt (for pasta water)*

- Heat a large pan over medium heat. Add the ground beef and cook until browned.
- Add the chopped onion and garlic.
- Stir in the mushrooms and cook for another 5 minutes until they release their moisture.
- Pour in the wine and let it cook for 2-3 minutes. Then add the crushed tomatoes, beef broth, thyme, salt, and pepper. Simmer on low for 30 minutes.
- Optional: Stir in heavy cream for a richer sauce.
- Boil salted water in a large pot. Cook the pasta according to the package directions.
- Toss the cooked pasta with the ragu, adding a little pasta water if needed for consistency.
- Serve with grated Parmesan and a sprinkle of fresh parsley.

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## Wine Club Tasting Notes

### **Eshcol by Trefethen Chardonnay**

The dedication of the Trefethen family is manifest in every aspect of the operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality. Eshcol rounds out the Trefethen portfolio as an introduction to their estate grown and sustainably produced wines. Crafted for those looking for Napa Valley quality in an accessible wine, Eshcol delivers an incredible value.

*Refreshing aromas of lemon and white peach are layered with hints of grapefruit and pepper. Soft on the palate, citrus flavors are complemented by notes of mango and baked apple, leading to a well-rounded, complex finish.*

*Varietal: 100%  
Chardonnay  
13.5% ABV*



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# Wine Club Food Pairing

## ***Pan-Seared Lemon Herb Chicken with Cucumber and Tomato Salad***

### **For the Chicken:**

- 2 boneless, skinless chicken breasts
- 1 tbsp olive oil
- Salt and freshly ground black pepper, to taste
- 1 tsp dried thyme
- 1 tsp dried oregano
- Zest and juice of 1 lemon

### **For the Salad:**

- 1 cucumber, sliced
- 1 pint cherry tomatoes, halved
- 1/4 red onion, thinly sliced
- 1 tbsp olive oil
- 1 tbsp white wine vinegar
- Salt and freshly ground black pepper, to taste
- Fresh basil or parsley, chopped (optional)
- Season the chicken breasts with salt, pepper, thyme, oregano, lemon zest, and lemon juice.
- Heat the olive oil in a skillet over medium-high heat.
- Cook the chicken for 5-6 minutes per side, or until golden brown and cooked through (internal temperature should reach 165°F/74°C). Remove from the skillet and let it rest for a few minutes.
- Prepare the Salad:
- While the chicken is cooking, combine the sliced cucumber, halved cherry tomatoes, and red onion in a large bowl.
- Drizzle with olive oil and white wine vinegar, and toss to combine. Season with salt and pepper to taste.
- Garnish with fresh basil or parsley, if desired.

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