

Wine Club Tasting Notes

Ultraviolet Cabernet Sauvignon

Ultraviolet Wines are an homage to the California climate where winemaker Samantha Sheehan grew up - it is a pure expression of fruit ripened under the California sun. Her Cabernet Sauvignon is velvety and balanced, made with minimal intervention and minimal amounts of added sulfur. Samantha fermented in stainless steel tanks using native yeast at about 85 degrees, and does pump overs twice per day. She allows the wine to sit on the skins for an extra 10 days after fermentation is complete, after which the wine goes into neutral French oak. She ages in barrels for 10 months prior to bottling. The wine is filtered but not fined.

Ripe notes of blackberry compote, boysenberry, fresh violet petals and currant. A round mouthfeel with hints of blackberry bramble, black pepper, with bright acidity and velvety tannin.

*Varietal: 97% Cabernet Sauvignon; 3% Cabernet Franc
14% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Herb Crusted Ribeye with Garlic Butter

For the Herb-Crusted Ribeye:

- 2 bone-in ribeye steaks (about 1.5 inches thick)
- 2 tbsp olive oil
- 2 tbsp fresh rosemary, finely chopped
- 2 tbsp fresh thyme, finely chopped
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp kosher salt
- 1 tsp freshly cracked black pepper

For the Garlic Butter:

- 4 tbsp unsalted butter, softened
- 2 garlic cloves, minced
- 1 tbsp fresh parsley, chopped
- 1 tsp fresh rosemary, finely chopped
- 1 tsp fresh thyme, finely chopped
- 1/2 tsp lemon juice
- Salt and pepper to taste
- Preheat your oven to 400°F (200°C).
- Pat the ribeye steaks dry with paper towels. Season generously with salt and pepper.
- Combine the rosemary, thyme, garlic powder, and onion powder. Rub this herb mixture evenly over both sides of the steaks.
- Heat olive oil in a large, oven-safe skillet over medium-high heat.
- Sear the steaks for about 3-4 minutes on each side, until a rich brown crust forms.
- Transfer the skillet to the preheated oven. Roast the steaks for about 6-8 minutes for medium-rare.
- Remove from the oven and let the steaks rest for 5 minutes.
- While the steaks rest, prepare the garlic butter by mixing softened butter, minced garlic, fresh herbs, and lemon juice in a small bowl.

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Kobal Sauvignon Blanc

Kobal Sauvignon Blanc is made from perfectly ripe grapes shaped by both old school and modern technological approaches in the cellar. Some of the wine is barrel fermented with no added yeast to preserve local terroir, and some is cold-fermented for varietal character and freshness. 36-hour skin maceration and lees ageing are responsible for the wine's depth and structure. Aged on lees in stainless steel tanks until bottling when it was lightly filtered and only a tiny amount of sulfite added.

The bouquet is reminiscent of passion fruit, gooseberry, blackcurrant and grapefruit. Pleasant acidity and minerality on the palate are followed by the discreet creamy aftertaste that is typical of wines matured on lees. This is a wine for drinking within 2 years of bottling.

Varietal: 100% Sauvignon Blanc

13.5% ABV



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Wine Club Food Pairing

Citrus & Herb Grilled Salmon

For the Marinade:

- 4 salmon fillets (6 oz each)
 - 3 tbsp olive oil
 - 2 tbsp fresh lemon juice
 - 1 tbsp orange juice
 - 1 tbsp Dijon mustard
 - 1 tsp honey
 - 2 garlic cloves, minced
 - 1 tbsp fresh parsley, chopped
 - 1 tbsp fresh dill, chopped
 - Salt and pepper, to taste
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- In a bowl, whisk together olive oil, lemon juice, orange juice, Dijon mustard, honey, garlic, parsley, dill, salt, and pepper.
 - Place the salmon fillets in a shallow dish or a resealable plastic bag, and pour the marinade over the fish. Make sure the salmon is well-coated.
 - Let the salmon marinate in the refrigerator for 20-30 minutes.
 - Preheat the grill or grill pan to medium-high heat.
 - Grill the salmon for 4-5 minutes per side, until the fish is cooked through and easily flakes with a fork.
 - Remove the salmon from the grill and let it rest for a couple of minutes before serving.

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Wine Club Tasting Notes

Manos Negras Pinot Noir

Real winemakers get their hands dirty. Hands black with wine and dirt, that's what Manos Negras is all about. Rolling up their sleeves and getting their hands dirty. This wine begins with native yeast fermentation in open 5,000 liter cement tanks for 8-10 days, with a maximum temperature of 68° F. The Pressing begins with 10% whole cluster fruit. The cap is pushed down twice per day until about 8% alc/vol is achieved to avoid seed tannin extraction. Then just moistening of the cap until fermentation is complete. Finally it is aged 6 months with neutral French oak.

A wine with delicate color and filled with tart, crunchy red fruits. A light bodied wine with bright freshness and a touch of cedar in the finish.

*Varietal: 100% Pinot Noir
12% ABV*



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Wine Club Food Pairing

Seared Duck Breast with Cherry Balsamic Sauce

For the Duck Breast:

- *2 duck breasts, skin-on*
- *Salt and pepper, to taste*
- *1 tbsp olive oil*

For the Cherry Balsamic Sauce:

- *1/2 cup fresh cherries, pitted and halved (or frozen, thawed)*
- *1/4 cup Olive and Vine Traditional Balsamic Vinegar*
- *1/4 cup chicken or vegetable broth*
- *1 tbsp honey*
- *1 tbsp butter*
- *1 tsp fresh thyme, chopped*
- *Salt and pepper, to taste*

- Score the skin of the duck breasts in a crisscross pattern.
- Season both sides with salt and pepper.
- Heat olive oil in a skillet over medium-high heat.
- Place the duck breasts skin-side down and sear for 5-6 minutes.
- Flip the duck over and cook for an additional 4-5 minutes for medium-rare.
- Remove the duck and let it rest.
- In the same skillet, add the cherries, balsamic vinegar, broth, and honey.
- Bring to a simmer over medium heat, scraping up any browned bits from the pan.
- Cook for about 5 minutes until the sauce has reduced by half.
- Stir in the butter and fresh thyme, then season with salt and pepper to taste.

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TreCase Prosecco Treviso

TreCase--Three Houses--comes from the province of Treviso, just east of Conegliano, the heart of the Prosecco DOC zone. The fruit comes from two family-owned wineries we have partnered with for this special project. The vinification begins with Direct pressing, 1st fermentation in temperature-controlled stainless steel last two weeks. Secondary fermentation according to the Charmat method in pressured autoclave with at least one month on the lees.

Light on its feet with a velvety mousse and a crisp, quenching finish, this does what all Prosecco should do: provides high quality, low cost bubbles for aperitifs, bellinis and cocktails while staying true to its geographical origins.

*Varietal: 100% Glera
11% ABV*



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Wine Club Food Pairing

Goat Cheese and Fig Crostini

- 1 baguette, sliced into 1/2-inch thick rounds
- 4 oz goat cheese, softened
- 6-8 fresh figs, sliced (or use fig jam if fresh figs are not available)
- 1 tbsp honey
- 1 tbsp fresh thyme, chopped (plus extra for garnish)
- Olive oil, for drizzling
- Salt and pepper, to taste
- Preheat your oven to 375°F (190°C).
- Arrange the baguette slices on a baking sheet and drizzle with olive oil. Toast in the oven for 5-7 minutes, or until golden and crisp.
- Spread a generous amount of goat cheese on each toasted baguette slice.
- Top with a slice of fresh fig (or a spoonful of fig jam).
- Drizzle a small amount of honey over the figs for added sweetness.
- Sprinkle with fresh thyme, and season with salt and pepper to taste.
- Serve immediately, garnished with extra thyme.

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