

Wine Club Tasting Notes

Bodega Garzon Tannat Reserva

Located eleven miles from the Atlantic Ocean, the Bodega Garzon estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an intense canopy management. These factors allow the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The greatest wines in the world are found where a grape varietal finds the ideal conditions to express itself in a natural and authentic way. This Tannat is fermented in cement tanks and aged 6-12 months in untoasted French Oak.

Elegant and powerful, Garzon's Tannat Reserva features juicy berry, plum, and red cherry aromas with a hint of spice on the nose. The full-bodied palate is complimented by ripe tannins, balanced acidity, and a lingering freshness.

*Varietal: 100% Tannat
14% ABV*



April 2025

THE WINE VAULT

Wine Club Food Pairing

Leg of lamb with Blue Cheese and Walnuts

For the Lamb:

- 1 leg of lamb (about 4-5 lbs)
- 4 garlic cloves, minced
- 2 tbsp fresh sage, chopped
- 2 tbsp fresh mint, chopped
- 1/4 cup olive oil
- Salt and pepper
- 1 tbsp lemon zest
- 1 tbsp lemon juice

For the Topping:

- 3/4 cup crumbled blue cheese
- 1/2 cup toasted walnuts, chopped
- 1 tbsp fresh mint, chopped
- 1 tbsp fresh sage, chopped
- 2 tbsp olive oil
- Salt and pepper
- Heat your oven to 375°F (190°C).
- In a bowl, mix garlic, sage, mint, olive oil, lemon zest, lemon juice, salt, and pepper. Rub this mixture all over the lamb. Let it marinate for 1-2 hours if you can.
- Place the lamb in a roasting pan. Roast for 1.5-2 hours, until the internal temperature reaches 135°F for medium-rare (or longer for more doneness). Let the lamb rest for 10-15 minutes.
- In a bowl, mix together blue cheese, toasted walnuts, mint, sage, olive oil, salt, and pepper.
- Slice the lamb and top with the blue cheese and walnut mixture.

April 2025

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Garzon Albarino

This Albariño is a wine produced in the Garzón region of Uruguay, a country that has gained increasing recognition for its quality wines in recent years. Albariño thrives in the Garzón terroir. The region's soil, combined with its proximity to the sea, imparts a distinctive freshness to the wine, often described as having vibrant minerality, floral aromas, and citrus and stone fruit notes, with a refreshing finish. Garzón Albariño has quickly become one of the leading wines in Uruguay, earning critical acclaim for its balance, freshness, and excellent quality. The vineyard's commitment to sustainable farming practices and innovative winemaking techniques has further bolstered its reputation on the international wine stage. Today, Garzón Albariño is considered one of the top expressions of this variety outside of Spain.

This Albariño is of a pale yellow color with greenish reflections and fruity aromas reminding of peach; balanced with citric notes. It is fresh and mineral with a marked acidity and a long and rounded aftertaste in mouth. Its ripening time takes place between 3 to 6 months on fine lees in stainless-steel tanks.

*Varietal: 100% Albarino
12.5% ABV*



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Wine Club Food Pairing

Citrus Avocado Salad

- 2 large oranges peeled and segmented
- 1 avocado, sliced
- 1/2 red onion, thinly sliced
- 1/4 cup fresh cilantro, chopped
- 2 tbsp olive oil
- 1 tbsp lime juice
- Salt and pepper to taste

- Peel and segment the oranges, removing any seeds or pith.
- Slice the avocado and thinly slice the red onion.
- Chop the cilantro.
- In a large bowl, combine the orange segments, avocado slices, red onion, and cilantro.
- In a small bowl, whisk together the olive oil, lime juice, salt, and pepper.
- Drizzle the dressing over the salad and gently toss to combine.
- Serve chilled or at room temperature.

April 2025

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Garzon Cabernet Franc

Cabernet Franc is a grape variety that has gained recognition for its versatility and is particularly known for its ability to adapt to cooler climates. At Garzón, the grapes benefit from the region's maritime influence, which results in wines with bright acidity, freshness, and complexity. This wine stands out for its elegance and distinctive flavor profile, offering a modern interpretation of Cabernet Franc.

Of a strong purple color with violet reflections, this noble red wine has mineral aromas coming from ripe peppers, spices and fruits of the forest accompanied by a subtle chocolate note and smoked hints coming from selected barrels. With gentle tannins in mouth, it mixes prunes and ripe blackberries with fresh eucalyptus and mint notes that add to its complexity.

Varietal: 100% Cabernet Franc

13% ABV



April 2025

THE WINE VAULT

Wine Club Food Pairing

Seared Duck Breast with Cherry Sauce

For the Duck Breast:

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

For the Cherry Sauce:

- 1 cup fresh or frozen cherries, pitted
- 1/4 cup red wine (preferably Cabernet Franc)
- 1 tbsp balsamic vinegar
- 1 tbsp honey or maple syrup
- 1/2 tsp fresh thyme (optional)
- Score the skin of the duck breasts in a criss-cross pattern, being careful not to cut into the meat.
- Season both sides of the duck breasts generously with salt and pepper.
- Heat a skillet and add the olive oil.
- Place the duck breasts, skin-side down, into the skillet. Cook for about 6-8 minutes.
- Flip the duck breasts over and cook for an additional 3-4 minutes for medium-rare, or longer if you prefer your duck cooked more.
- Remove the duck from the pan and let it rest.
- In the same skillet, pour in the red wine and scrape up any brown bits left from the duck.
- Add the cherries, balsamic vinegar, honey, and thyme. Stir to combine and bring the mixture to a simmer.
- Cook for about 5-7 minutes. Season with salt and pepper to taste.
- Slice the duck breasts and arrange them on a plate.
- Spoon the cherry sauce over the duck and serve immediately.

April 2025



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Garzon Pinot Noir Rose

Garzón Pinot Noir Rosé is a premium rosé wine produced by Bodega Garzón, located in the Maldonado region of Uruguay. The estate, located near the coast, benefits from a maritime climate that is ideal for growing cool-climate grape varieties, such as Pinot Noir, which is the base for their Rosé wine. The Garzón Pinot Noir Rosé is crafted from carefully selected Pinot Noir grapes, a variety known for its delicate flavors and bright acidity. The wine is characterized by its pale pink color and refreshing profile, offering vibrant notes of red berries, citrus, and subtle floral aromas.

Pinot Noir Rosé is sophisticated, crisp, and dry with a soft mineral character. Intense notes of red cherries, strawberries, and wildflowers lead into a well-balanced, bright palate.

Varietal: 100% Pinot Noir
13% ABV



April 2025

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Wine Club Food Pairing

Grilled Salmon with Goat Cheese and Beet Salad

For the Salmon:

- 4 salmon fillets (about 6 oz each)
- 1 tbsp olive oil
- Salt and pepper to taste
- 1 lemon (for juice)

For the Salad:

- 2 medium beets, roasted and sliced
- 4 cups mixed greens (like arugula or spinach)
- 1/4 cup crumbled goat cheese
- 1/4 cup toasted walnuts (optional)
- 2 tbsp balsamic vinaigrette
- Preheat the grill or grill pan over medium-high heat.
- Drizzle salmon fillets with olive oil, and season with salt, pepper, and lemon juice.
- Grill for 4-5 minutes per side, until the salmon is cooked through and flakes easily with a fork.
- While the salmon is grilling, toss the mixed greens with balsamic vinaigrette in a bowl.
- Arrange the roasted beet slices on top of the greens.
- Sprinkle crumbled goat cheese and toasted walnuts over the salad.
- Place the grilled salmon on top of the salad.

April 2025

