

Wine Club Tasting Notes

Rabble Red Blend

Delicious wines made in collaboration with Mother Nature. Rabble's goal is not to tame but to harness her elements and create wines that are expressive, vibrant and made in collaboration with her. The Red Blend label depicts the Fire element of nature through an exploding comet.

Aromas of dark cherry, violet and blackberry with subtle hints of plum, cocoa and black tea. Bold dark fruit flavors hit first, with a burst of brightness from acidity. A touch of minerality adds a rock solid backbone, while the tannins are smooth.

*Varietal: 38% Syrah, 35% Petite Sirah, 8% Merlot, 6% Mourvedre, 4% Grenach, 3% Malbec, 2% Tannat, 2% Tempranillo, 1% Petit Verdot, 1% Graciano
14.5% ABV*



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Wine Club Food Pairing

Spiced Lamb & Roasted Fig Flatbread

- 1 lb ground lamb
- 2 garlic cloves (minced)
- 1 tsp ground cumin
- 1 tsp paprika
- Salt & pepper
- 6 fresh figs (or dried if that's all you have)
- 1 tbsp honey
- 4 naan or flatbreads
- Crumbled feta (or goat cheese)
- Fresh mint (optional but awesome)
- In a skillet over medium heat, cook the lamb with garlic, cumin, paprika, salt, and pepper until browned (about 8–10 minutes). Set aside.
- Slice figs in half, drizzle with honey, and roast at 400°F for 10–15 minutes until soft and caramelized. Shortcut: If using dried figs, just chop and warm them up in a pan with a splash of water and honey.
- Place naan or flatbreads on a baking sheet. Top with the cooked lamb, figs, and crumbled feta.
- Warm in a 375°F oven for 5–7 minutes, until everything's heated through.
- Sprinkle with fresh mint if you have it. Slice and serve warm with your red blend.

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Wine Club Tasting Notes

Kith & Kin Chardonnay

Kith & Kin, Old English for “Friends & Family,” is a Chardonnay sourced from a property in the Russian River Valley and is created in a fresh and vibrant style. This fruit is sourced from the heart of Russian River Valley where nightly ocean fog patterns create a cooling effect slows down the ripening process, preserving high acidity and increasing flavor development in the grapes. The vineyard is sustainably farmed and planted on well drained, loamy soils. We harvested grapes by hand in the cool of the night, picking fruit at varying ripeness levels to enhance aromatic layers and palate complexity. The fruit was gently pressed whole cluster to minimize skin contact and, again, preserve the grapes’ naturally high acidity. A portion of this wine was put through malolactic fermentation to soften its high acidity, broaden the palate, and add a touch of toasty bouquet to the nose.

Enticing in the glass, the wine opens with fresh aromas of ripe pear, Golden apple, and a touch of oak. Apricot, lemon zest, and baked apple flavors mingle with well-layered hints of orange blossom and a touch of minerality. The balanced acidity seamlessly integrates into the creamy mouthfeel, carrying a long, coating finish.

*Varietal: 100% Chardonnay
14.4% ABV*



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Wine Club Food Pairing

Roasted Corn & Crab Toasts with Lemon-Chive Aioli

- 1 cup crab meat (fresh or canned, drained)
- ½ cup corn (cooked—frozen, canned, or fresh)
- 2–4 slices of sourdough or baguette
- ¼ cup mayo
- 1 tsp lemon juice
- Salt & pepper

- Toast your slices of sourdough or baguette until golden and crisp.
- Stir together mayo, lemon juice, a pinch of salt, and pepper.
- Heat a little butter or oil in a pan.
- Warm the corn and crab together for 2–3 minutes. (You can skip this step if you're short on time.)
- Spread lemon mayo on each toast.
- Pile on the crab and corn.
- Add a little extra mayo on top if you like.

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Wine Club Tasting Notes

Rabble Zinfandel

Delicious wines made in collaboration with Mother Nature. Rabble's goal is not to tame but to harness her elements and create wines that are expressive, vibrant and made in collaboration with her. The Zinfandel label depicts the Wind element of nature through a tornado.

Opens with bright black cherry, raspberry, cola and a hint of Asian spice. Gravelly minerality on the finish. Intense bramble fruit and red plum notes are found on the palate with a lovely note of washed stone.

*Varietal: 77% Zinfandel, 12% Petite Sirah, 11% Graciano
14.8% ABV*



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Wine Club Food Pairing

Cherry Chipotle Chicken Thighs

- *1½ lbs boneless skinless chicken thighs*
- *Salt & pepper*
- *1 tsp paprika*
- *1 tbsp olive oil*

Quick Glaze:

- *½ cup cherry jam or preserves*
 - *1 chipotle pepper in adobo (from a can), chopped*
 - *1 tbsp Olive and Vine balsamic vinegar*
- Season chicken with salt, pepper, and paprika. Heat olive oil in a skillet over medium-high heat.
 - Cook chicken for 5–6 minutes per side, until browned and fully cooked through.
 - In a small bowl, mix cherry jam, chopped chipotle pepper, and balsamic vinegar.
 - In the last minute of cooking, brush glaze over the chicken in the pan. Let it bubble and coat the chicken.

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Decoy Limited Brut Rose

Established in 1985 by legendary vintners Dan and Margaret Duckhorn, Decoy's roots run deep. Building on their rich winemaking heritage, they invite you to experience Decoy Limited. Crafted in the méthode champenoise style and harvested early, this stunning wine spent a year en tirage before being disgorged. This fresh and radiant Brut Rosé shimmers with layers of strawberry, summer melon and orange blossom.

Artfully combining Pinot Noir and Chardonnay, this radiant Brut Rosé draws you in with tantalizing aromas of Bing cherry, wild strawberry, candied lemon rind and graham cracker. On the palate, generous fruit flavors are framed by a lively balance between luxurious mousse and vibrant acidity, which carries the wine to a bright, sophisticated finish.

Varietal: Blend of Pinot Noir and Chardonnay
12.5% ABV



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Wine Club Food Pairing

Seared Scallops with Strawberry-Basil Gastrique & Prosciutto Crisps

- 6 large sea scallops (patted dry)
 - Salt & pepper
 - Olive oil
 - 3 slices prosciutto
 - ½ cup fresh strawberries (chopped)
 - 1 tbsp balsamic vinegar
 - 1 tsp honey (or sugar)
 - A few fresh basil leaves (optional)
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- Put prosciutto slices on a baking sheet.
 - Bake at 375°F (190°C) for 8–10 minutes until crispy.
 - Let cool, then break into pieces.
 - In a small pan, cook chopped strawberries with balsamic vinegar and honey over medium heat.
 - Stir for about 5–7 minutes, until it turns into a chunky sauce.
 - Add chopped basil if using. Set aside.
 - Season scallops with salt and pepper.
 - Heat a little olive oil in a pan on medium-high.
 - Sear scallops for about 2 minutes per side until golden brown and cooked through.
 - Spoon strawberry sauce onto a plate.
 - Place scallops on top.
 - Sprinkle crispy prosciutto over everything.

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