

Wine Club Tasting Notes

Lafage Narassa

Domaine Lafage's Narassa is a distinctive red wine from the Roussillon region in southern France, specifically crafted in a semi-ripasso style that imparts both richness and freshness. This method involves harvesting Grenache grapes in successive passes, selecting only the ripest clusters, and combining them with Syrah from high-altitude vineyards. The Grenache thrives on black slate soils near Maury, while the Syrah comes from granitic terrains at elevations around 540 meters, contributing to the wine's complexity and balance .

The nose is dominated by lots of pure blackberry, crushed herbs, earth and peppery characteristics. The mouth is full bodied, very rich with soft and fine tannins. The finish is fresh with a surprising elegance.

Varietal: Grenache and Syrah

15% ABV



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Wine Club Food Pairing

Spicy Lamb Chops with Sweet Root Veg Mash

For the Lamb:

- 4 lamb chops
- 1 tbsp harissa (or chili paste)
- 1 clove garlic, minced
- Salt & pepper
- 1 tbsp olive oil

For the Mash:

- 1 sweet potato
- 1 carrot
- 1 parsnip (or another carrot)
- 1 tbsp butter
- Salt & pepper
- Peel and chop the sweet potato, carrot, and parsnip.
- Boil in salted water until soft (15–20 min).
- Mash with butter, salt, and pepper.
- Rub lamb chops with harissa, garlic, salt, pepper, and olive oil.
- Grill or pan-fry over medium-high heat for 3–4 minutes per side.
- Rest for a few minutes.
- Spoon mash onto plates.
- Top with lamb chops and a sprinkle of herbs if you have them.

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Wine Club Tasting Notes

Round Pond Sauvignon Blanc

This wine is focused on purity of fruit. It is a flip book of the varietal as it ripens on the Rutherford estate. The wine maker captures different snapshots of the grape's character by making multiple picking passes during harvest. The first pick captures the naturally bright acidity and citrus flavors, while the second pick is considered optimal ripeness highlighting the varietal, and the last pick is the ripest bringing tropical notes. Fermentations are slow and cool enhancing aromatic concentration and a bright palate. All of this helps to achieve the mission to highlight the freshness of the grapes aromas and preserve a crisp clean mouthfeel. This wine is fermented 5 months in 100% stainless steel.

This Sauvignon Blanc offers incredible tropical notes of guava, passion fruit and mango upon first swirl. Hints of lemon zest, citrus blossom and honeydew melon balance out the nose. Juicy, concentrated flavors of white peach and lychee are complemented with a touch of citrus. Rich and round this wine's crisp acidity leaves a fresh, clean finish with lingering fruit notes.

*Varietal: 100% Sauvignon Blanc
15.5% ABV*



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Wine Club Food Pairing

Lemon-Herb Halloumi & Asparagus Skewers

- 1 block halloumi cheese, cut into cubes
 - 1 bunch asparagus, trimmed and chopped
 - Juice of 1 lemon
 - 2 tbsp Olive and Vine Extra Virgin olive oil
 - Salt & pepper
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- In a bowl, mix halloumi and asparagus with lemon juice, olive oil, salt, and pepper.
 - Thread onto skewers, alternating pieces.
 - Cook for 6–8 minutes, turning a few times, until golden and slightly charred.
 - Finish with a squeeze of lemon.

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Wine Club Tasting Notes

Readers Syrah

J. Bookwalter's Readers Syrah is a bold and expressive red wine from Washington's Columbia Valley. The Syrah and Viognier grapes were co-fermented in 5-ton open-top fermenters, undergoing pump-overs and punch-downs 2–3 times daily over 8–10 days at temperatures between 75–85°F. This approach ensures optimal extraction of color and aromatics. After fermentation, the Syrah was drained off the skins into neutral barrels, while the Malbec underwent secondary fermentation in concrete vessels. Following malolactic fermentation, the wine was aged on lees until blending and then sterile filtered prior to bottling.

The Readers Syrah offers a rich tapestry of flavors, including ripe plum, dark chocolate-covered cherries, boysenberry, and wild forest fruits. Savory notes of forest floor and black pepper add depth and complexity. The wine's plush tannins and restrained acidity contribute to its full-bodied and supple character.

*Varietal: 75% Syrah, 20% Malbec, 5% Viognier
15% ABV*



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THE WINE  VAULT

Wine Club Food Pairing

Coffee-Spiced Steak with Black Bean Corn Mix

For the Steak:

- *2 steaks (ribeye or sirloin)*
- *1 tsp ground coffee*
- *1/2 tsp paprika*
- *Salt & pepper*
- *Olive oil*

For the Bean Mix:

- *1 cup canned black beans (rinsed)*
- *1 cup corn (canned or frozen)*
- *1 small red pepper or tomato, chopped*
- *Juice of 1 lime*
- *Salt & pepper*
- Mix coffee, paprika, salt, and pepper.
- Rub onto steak and let sit 10 minutes.
- In a bowl, mix black beans, corn, red pepper, lime juice, salt, and pepper.
- Heat a pan with a bit of oil.
- Cook steak 3–4 minutes per side (or to your liking).
- Let rest 5 minutes.
- Plate the steak with a scoop of the bean mix.

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Wine Club Tasting Notes

Louis Jadot Bourgogne Blanc

Louis Jadot Bourgogne Blanc is a classic white Burgundy that showcases the house's commitment to quality and tradition. Crafted entirely from Chardonnay grapes, it offers a harmonious balance of freshness, structure, and elegance. The wine is produced from Chardonnay grapes sourced from esteemed vineyards across Burgundy, notably the Côte d'Or and the Mâconnais regions. This diverse sourcing allows for a blend that captures the minerality and structure of the Côte d'Or alongside the freshness and fruitiness characteristic of the Mâconnais. Fermentation occurs in both stainless steel tanks and oak barrels, followed by an aging period of 8 to 10 months. This dual approach imparts a rich, round character to the wine while preserving its fresh floral and mineral aromas.

Louis Jadot Bourgogne Blanc presents a medium to full-bodied profile with elegant citrus and tree fruit flavors. The palate is marked by a balance of freshness and richness, making it versatile for various culinary pairings.

Varietal: 100% Chardonnay
12.6% ABV



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THE WINE  VAULT

Wine Club Food Pairing

Lemon Chicken with Creamy Mushroom Orzo

For the Chicken:

- 2 chicken breasts
- Juice of 1 lemon
- 1 garlic clove, minced
- Salt & pepper
- Olive oil

For the Orzo:

- 1 cup orzo pasta
- 1 cup mushrooms, chopped
- 1 tbsp butter
- 1/4 cup cream or milk
- Salt & pepper
- Boil orzo until soft (about 8–10 min), then drain.
- In a pan, cook mushrooms in butter for 5 minutes.
- Add orzo, cream, salt, and pepper. Stir until creamy.
- Rub chicken with lemon juice, garlic, salt, pepper, and olive oil.
- Pan-fry for 5–6 minutes per side until cooked through. Rest and slice.:
- Place orzo on a plate and top with sliced chicken.

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