

Wine Club Tasting Notes

True Myth Pinot Noir

Experience the transformative power of nature in True Myth Pinot Noir, an elegant wine that captures the delicate essence of the butterfly on our label. Grown in the newly designated San Luis Obispo (SLO) Coast AVA, this Pinot Noir reflects the coastal beauty of the region. With a stretch along the Pacific Ocean, between Santa Barbara County and the Monterey County Line, this AVA features 78 vineyards spanning 15 miles. The cool climate, marked by coastal breezes and abundant sunlight, results in a complex flavor profile. From the vibrant fruit to the soft tannins, True Myth Pinot Noir embodies the charm and allure of this premier Central Coast AVA, transporting you to a world of enchantment and wonder with every sip.

Vibrant red cherry and ripe strawberry notes intertwine with hints of vanilla and spice, creating a harmonious flavor profile. The velvety texture and lingering finish are enhanced by a deep concentration of darker fruits.

Varietal: Pinot Noir
14.5% ABV



July 2025

THE WINE  VAULT

Wine Club Food Pairing

Mushroom & Thyme Tart with Goat Cheese and Caramelized Shallots

- 1 sheet puff pastry, thawed
- 2 tbsp olive oil
- 4 shallots, thinly sliced
- 2 cups mixed mushrooms (cremini, shiitake, oyster), sliced
- 2 tsp fresh thyme leaves
- Salt and pepper to taste
- 4 oz goat cheese, crumbled
- 1 egg (for egg wash)
- Preheat oven to 400°F (200°C).
- In a skillet, heat 1 tbsp olive oil and slowly cook shallots over low heat until golden and caramelized.
- In the same skillet, add another tbsp olive oil, sauté mushrooms with thyme, salt, and pepper until tender and browned.
- Roll out puff pastry onto a baking sheet lined with parchment.
- Layer shallots and mushrooms on the pastry, leaving a 1-inch border.
- Sprinkle goat cheese over the top.
- Fold edges slightly inward and brush edges with beaten egg.
- Bake for 20–25 minutes or until golden and puffed.

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Wine Club Tasting Notes

Scheid Sauvignon Blanc

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. Sauvignon Blanc is in its element when it is fermented entirely in stainless steel tanks (no oak), allowing the fresh, crisp nature of the fruit to shine. This is how Scheid produces its Sauvignon Blanc. Handpicked in the early morning hours, the grapes were whole-cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serves to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged in stainless steel and stored cold to retain the wine's aroma and fresh character.

This vintage is full of bright notes of citrus, Asian pear and tropical notes of pineapple and guava, with hints of lemon blossom. The vibrant flavors are surrounded by a crisp acidity that brings a beautiful freshness and structure to this wine. Hints of fresh herbs lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc.

*Varietal: 100% Sauvignon Blanc
13.5% ABV*



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Lemon-Herb Shrimp with Avocado & Fennel Salad

- 1 lb large shrimp, peeled and deveined
- 1 lemon (zest and juice)
- 2 tbsp olive oil
- 1 garlic clove, minced
- 1 tsp chopped tarragon or dill
- Salt and pepper to taste
- 1 ripe avocado, diced
- 1 small fennel bulb, thinly sliced
- 1/4 cup thinly sliced red onion
- 1 tbsp white wine vinegar
- Mixed greens
- Mix shrimp with lemon zest, lemon juice, olive oil, garlic, herbs, salt, and pepper.
- Let it marinate for 15 minutes.
- In a separate bowl, combine avocado, fennel, red onion, vinegar, and salt.
- Stir the salad gently.
- Cook shrimp in a skillet or on the grill for 2–3 minutes per side.
- Place mixed greens on plates.
- Add the avocado-fennel salad on top.
- Place shrimp on top of the salad.
- Drizzle with olive oil and a little lemon juice.

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Wine Club Tasting Notes

Clay Shannon Cabernet Sauvignon

Clay Shannon blended wines from high valley (dark, deep, rich) with red hills (bright red fruit, elegance) that together create a complex, classic cabernet sauvignon. Cassis, blackberry, leather and chaparral combine aromatically with flavors of toasted oak, boysenberry pie and vanilla. Mid-palate weight and complexity while maintaining elegance and texture. Clay Shannon emphasizes sustainable farming and minimal intervention. This vintage reflects this ethos, with grapes hand-harvested at optimal ripeness and aged in a combination of French and American oak barrels. This approach enhances the wine's complexity without overpowering its natural fruit flavors.

Bright fruit, spice, texture, and all of the tannin are hallmarks of the high-elevation vineyards of Lake County. The dark fruits, Old World characters, and dried herbs come from the lower elevations of north Napa County.

*Varietal: 100% Cabernet Sauvignon
14.5% ABV*



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Wine Club Food Pairing

Grilled Portobello & Steak Salad with Corn, Blue Cheese & Cherry Vinaigrette

- *2 small sirloin steaks*
- *2 large portobello mushrooms*
- *2 ears fresh corn, husked*
- *4 cups mixed greens or arugula*
- *1/4 cup crumbled blue cheese*
- *Olive oil, salt, pepper*

For the cherry vinaigrette:

- *1/2 cup fresh cherries, pitted*
- *2 tbsp balsamic vinegar*
- *1 tsp Dijon mustard*
- *1/4 cup olive oil*
- *Salt and pepper to taste*

- Brush steaks, mushrooms, and corn with olive oil
- Grill over medium-high heat: steaks to desired doneness, mushrooms until tender, corn until slightly charred.
- Let steaks rest, then slice thinly. Slice mushrooms and cut corn from the cob.
- For vinaigrette: blend cherries, balsamic, Dijon, olive oil, salt, and pepper until smooth.
- Assemble greens on a platter. Top with steak, mushrooms, corn, and crumbled blue cheese.
- Drizzle with cherry vinaigrette and serve slightly warm or at room temperature

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Wine Club Tasting Notes

Banfi Principessa Gavia Gavi

In the 6th century, Principessa Gavia fell deeply in love with a soldier. Her father, Clodimir, King of the Franks, forbade their marriage, so the lovers eloped to a remote village in northwestern Italy. Charmed by the local white wine, the newlyweds revealed their identity and were brought before the king. He realized their happiness and forgave the couple. The King blessed their union and named after his daughter both the village and its wine. It is said that their romance lives on in each glass of Principessa Gavia Gavi. Following a rigorous selection of Cortese grapes, the clean must is gently pressed and fermented at a controlled temperature of 64°F for 20 days before the new wine is clarified and then bottled.

The nose is intense and fresh with aromas of pineapple and green apple. The palate is well balanced with gentle acidity and a delicate dry finish.

*Varietal: 100% Cortese
12% ABV*



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Seared Scallops with Basil-Pea Purée and Crispy Prosciutto

- 8 large sea scallops
- Salt and pepper
- 1 tbsp olive oil
- 2 slices prosciutto
- 1 cup frozen peas
- 1/4 cup fresh basil leaves
- 1 garlic clove
- 2 tbsp grated Parmesan
- 1 tbsp lemon juice
- 2 tbsp cream or Greek yogurt (optional for richness)
- Season scallops with salt and pepper.
- Heat olive oil in a skillet and sear scallops for 2 minutes per side until golden and just cooked through.
- Bake prosciutto slices at 375°F (190°C) for about 8–10 minutes until crisp, then break into shards.
- In a saucepan, boil peas for 2 minutes, then drain.
- Blend peas with basil, garlic, Parmesan, lemon juice, and cream or yogurt (if using) until smooth. Add salt to taste.
- Spoon pea purée onto plates.
- Place scallops on top and garnish with crispy prosciutto.

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