

Wine Club Tasting Notes

Saracina Soul of Mendocino Red Blend

Located in the rugged terrain of northern California, near the banks of the Upper Russian River and the foothills of the Mayacamas, Saracina Vineyards encompasses a 400-acre working ranch and California Certified Sustainable winery. The individual lots were picked at full maturity, de-stemmed, and gently transferred into fermenters with almost 100% whole berries. Musts soaked at a cool temperature for 4–7 days, at which point native yeast fermentation began. Post-fermentation maceration followed for approximately one week. The wine was aged in both French and American four-year-seasoned oak (10% new) for 18 months, which included five months of native malolactic fermentation.

Showing off a light-absorbing, inky-purple color in the glass, Soul of Mendocino is redolent with aromas of black plum and savory herb, which follow on to a dense, bramble-berry palate edged with subtle spice. The opulent fruit characters are beautifully balanced by velvety tannins and a streak of lively acidity.

Varietal: Zinfandel, Petite Sirah, Grenache, Carignane
14.9% ABV



August 2025

THE WINE VAULT

Wine Club Food Pairing

Spiced Lamb & Fig Flatbread

- 1 lb ground lamb
- 2 naan or flatbread rounds
- 1/2 cup crumbled feta
- 1/3 cup dried figs, chopped
- 1/4 red onion, thinly sliced
- 2 tbsp pine nuts, toasted
- 2 cloves garlic, minced
- 1/2 tsp ground cumin
- 1/4 tsp cinnamon
- 1 tbsp olive oil
- Fresh arugula (for topping)
- Salt and pepper to taste
- Preheat oven to 400°F.
- Heat olive oil in a skillet to medium heat.
- Add minced garlic and cook for 1 minute.
- Add ground lamb, cumin, cinnamon, salt, and pepper.
- Cook until lamb is browned, then stir in chopped figs. Remove from heat.
- Place naan or flatbreads on a baking sheet.
- Top each with lamb mixture, sliced red onion, and crumbled feta.
- Bake for 8–10 minutes until edges are golden and crisp.
- Sprinkle with toasted pine nuts.
- Top with fresh arugula just before serving.

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Wine Club Tasting Notes

Saracina Chardonnay

Saracina Unoaked Chardonnay is a fresh, vibrant expression of this classic varietal, crafted with a focus on purity and balance. Grown in the cool-climate vineyards of Mendocino County, this Chardonnay skips the oak to let the natural fruit character shine. Bright notes of green apple, citrus blossom, and pear are layered with a crisp minerality and a clean, refreshing finish. With no influence from barrel aging, the wine offers a true sense of place and varietal clarity, making it an ideal choice for those who prefer a lighter, more elegant style of Chardonnay. Perfect as an aperitif or paired with seafood, salads, or creamy cheeses.

This Unoaked Chardonnay offers aromas of Bosc pear, peach, and a crisp, snappy sweet pea note. The palate shows stone fruit and citrus flavors that are light and lively, unhampered by overbearing oak or malolactic influence. This is a pure expression of Chardonnay, a ray of sunshine that carries itself admirably without weight.

*Varietal: 100% Chardonnay
12.5% ABV*



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THE WINE  VAULT

Wine Club Food Pairing

Crispy Chicken Thighs with Peach & Basil Salsa

- 4 bone-in, skin-on chicken thighs
- Salt and pepper
- 1 tbsp olive oil
- 2 ripe peaches, diced
- 1 small shallot, finely chopped
- 1 tbsp white wine vinegar
- 1 tbsp honey
- 1/4 cup fresh basil, chopped
- Optional: a pinch of chili flakes for heat
- Preheat oven to 425°F.
- Pat chicken thighs dry and season with salt and pepper.
- Heat olive oil in an oven-safe skillet over medium-high heat.
- Place chicken thighs skin-side down and sear until golden and crisp (about 5–6 minutes).
- Flip and transfer skillet to oven; roast for 15–20 minutes until cooked through.
- While chicken roasts, make the salsa: combine diced peaches, shallot, vinegar, honey, basil, and chili flakes (if using) in a bowl. Toss gently and season with salt to taste.
- Serve crispy chicken topped with a generous spoonful of peach-basil salsa.

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Wine Club Tasting Notes

Saracina Malbec

Saracina Malbec is a bold and expressive red wine that showcases the unique character of Mendocino County, California. Crafted by Saracina Vineyards—a boutique, sustainably farmed estate nestled in the hills of the Upper Russian River Valley—this Malbec offers a vibrant New World interpretation of a classic Argentine and French varietal. Rich in dark fruit flavors like blackberry and plum, with undertones of cocoa, spice, and a hint of earthiness, it's a well-structured wine with silky tannins and a lingering finish. Ideal for pairing with grilled meats, hearty stews, or aged cheeses, Saracina Malbec is a standout for those who appreciate depth, balance, and elegance in a glass.

Deep garnet colored, the nose reveals enticing blueberry, sandalwood, and cedar notes. The palate is layered and savory, with approachable soft tannins and great length. This is an incredibly versatile wine at the table.

*Varietal: 100% Malbec
14.2% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Smoky Chipotle Mushroom Tacos

- *1 lb mixed mushrooms (cremini, shiitake, or portobello), sliced*
- *2 chipotle peppers in adobo, chopped*
- *1 tbsp adobo sauce (from the can)*
- *1 tbsp olive oil*
- *1/2 red onion, thinly sliced*
- *2 cloves garlic, minced*
- *1 tsp smoked paprika*
- *Corn tortillas*
- *1/2 cup crumbled queso fresco or cotija*
- *Fresh cilantro, chopped*
- *Lime wedges (for serving)*
- *Salt and pepper to taste*
- Heat olive oil in a skillet over medium heat.
- Sauté red onion until soft, about 3 minutes.
- Add garlic and cook for 1 minute more.
- Add sliced mushrooms, chipotle peppers, adobo sauce, smoked paprika, salt, and pepper.
- Cook until mushrooms are browned and tender, about 8–10 minutes.
- Warm corn tortillas in a dry skillet or wrap in foil and heat in the oven.
- Fill tortillas with smoky mushroom mixture.
- Top with queso fresco, chopped cilantro, and a squeeze of lime.

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Wine Club Tasting Notes

Treana Blanc

Treana is the sum of elements that influence our wines; the land that our family farms, the warm California sun that nurtures, and the cooling ocean breeze that balances. The grapes for the 2019 Treana Blanc were whole-cluster pressed and the juice was chilled to 35°F to allow the solids to settle. Once settled, the juice was transferred to French oak barrels for fermentation, of which 50% were twice used, 25% were once used, and 25% were neutral. The wine aged on its lees for nearly sixteen months before being blended in February of 2021. The blend aged together for another two and a half months in 65% new French Oak until bottling in late April of 2021.

Treana Blanc is a luscious full bodied Rhone blend with aromas of white peach and apricot. The aromas explode onto the palette and intertwine beautifully with lemon zest and fresh orange blossom flavors. The rich and oily mouth feel weights the wine through the long creamy finish. A bright splash of acid balances this well rounded white wine.

*Varietal: 47% Marsanne, 35% Viognier, 18% Roussanne
14.5% ABV*



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Wine Club Food Pairing

Lemon Herb Chicken with Roasted Fennel & Apricot Glaze

For the chicken:

- 4 boneless skin-on chicken thighs
- Zest and juice of 1 lemon
- 2 garlic cloves, minced
- 1 tbsp chopped fresh rosemary
- 1 tbsp olive oil
- Salt & pepper to taste

For the roasted fennel:

- 2 fennel bulbs, sliced into wedges
- 1 tbsp olive oil
- Salt & pepper

For the apricot glaze:

- ¼ cup apricot preserves
- 1 tbsp Dijon mustard
- 1 tsp white wine vinegar
- 1 tbsp water
- In a bowl, mix lemon zest, juice, garlic, rosemary, olive oil, salt, and pepper. Toss chicken and let marinate for 30 minutes.
- Preheat oven to 425°F. Toss fennel wedges with olive oil, salt, and pepper. Roast on a sheet pan for 25–30 minutes until tender and caramelized.
- In a small saucepan, warm apricot preserves, mustard, vinegar, and water over low heat. Stir until smooth and slightly thickened.
- Heat a skillet over medium-high. Sear chicken thighs skin-side down until golden, about 5 minutes. Flip and cook through, about 5–6 more minutes. Brush with apricot glaze and let it caramelize slightly.

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