

Wine Club Tasting Notes

Cannonau di Sardegna Riserva

Cannonau di Sardegna Riserva is a distinguished, full-bodied red wine that captures the soul of Sardinia's sun-drenched landscape and centuries-old viticultural heritage. Made predominantly from Cannonau—the island's signature grape and a local expression of Grenache—it is crafted from carefully selected, late-harvested fruit grown in low-yield vineyards, often on sandy or rocky soils swept by Mediterranean breezes. The “Riserva” designation means it has undergone extended aging, typically at least two years with a minimum of six months in oak, allowing the wine to develop depth, elegance, and a harmonious balance between fruit, structure, and tertiary complexity. This wine is both powerful and refined. With its combination of ripe fruit, savory complexity, and structural integrity, Cannonau di Sardegna Riserva not only drinks beautifully now but can also age gracefully for several more years.

The wine has notes of cherries and berries with herbal accents. The palate has subtle mineral notes with soft, polished tannins, and a touch of spice on the finish.

*Varietal: 100% Cannonau
13.5% ABV*



September 2025

THE WINE VAULT

Wine Club Food Pairing

Sardinian Porchetta-Style Pork Tenderloin with Fennel & Myrtle

- 2 pork tenderloins (about 1 lb each)
- 3 tbsp extra virgin olive oil
- 1 tbsp fennel seeds, lightly crushed
- 1 tsp black peppercorns, crushed
- 4 cloves garlic, minced
- 1 tbsp fresh rosemary, finely chopped
- 1 tbsp fresh thyme leaves
- 1 tsp dried myrtle leaves
- Zest of 1 lemon
- 1 tsp sea salt
- ½ cup Cannonau di Sardegna Riserva
- ½ cup chicken stock
- 1 tbsp honey
- Pat pork tenderloins dry. In a small bowl, mix olive oil, fennel seeds, black pepper, garlic, rosemary, thyme, myrtle, lemon zest, and salt. Rub mixture all over the pork.
- Preheat oven to 400°F. Heat an ovenproof skillet over medium-high heat. Sear pork on all sides until golden brown, about 6–8 minutes.
- Transfer skillet to the oven. Roast for 10 minutes. Meanwhile, combine wine, stock, and honey in a small saucepan; simmer until reduced by half. Pour glaze over the pork in the skillet and roast for another 10–15 minutes, basting occasionally, until pork reaches 145°F internally.
- Transfer pork to a cutting board, tent loosely with foil, and rest 10 minutes. Slice into medallions.

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Wine Club Tasting Notes

Possessioni Bianco

Possessioni Bianco from the historic Serego Alghieri estate in Veneto—a family lineage that traces its winemaking heritage back to Dante Alighieri’s son Pietro in the 14th century—is a sophisticated and expressive white blend of 75% Garganega and 25% Sauvignon Blanc. The Garganega, sourced from well-drained hillside vineyards, contributes delicate floral aromatics, subtle minerality, and the region’s signature almond-tinged finish, while the Sauvignon Blanc adds vivid aromatics, zesty citrus, and crisp acidity. Versatile and food-friendly, Possessioni Bianco pairs beautifully with Venetian seafood dishes, antipasti platters, summer salads, herb-infused pastas, and delicate white meats, while also shining as a crisp, invigorating aperitif when served well-chilled.

On the palate, this wine delivers a balanced, medium-bodied experience. It combines a firm structure with lively, refreshing acidity and finishes clean and dry. The Garganega brings a gentle almond-tinged finish, adding texture and subtle complexity.

*Varietal: 75% Garganega; 25% Sauvignon
12.5% ABV*



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Wine Club Food Pairing

Pan-Seared Sea Bass with White Wine & Herb Butter

- 2 sea bass fillets (or any mild white fish)
- 2 tbsp butter
- 1 tbsp olive oil
- 1 small garlic clove, minced
- ¼ cup Possessioni Bianco (or other dry white wine)
- 1 tbsp fresh dill or parsley, chopped
- Lemon wedges
- Salt & pepper
- Pat fish dry, season with salt and pepper. Heat olive oil in a skillet over medium-high heat. Cook fish skin-side down for 3–4 minutes, flip, and cook 2–3 minutes more.
- Remove fish and keep warm. Lower heat, add butter and garlic to the pan, cooking 30 seconds. Add white wine, simmer 1–2 minutes, then stir in herbs.
- Spoon sauce over fish and serve with lemon wedges.

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Wine Club Tasting Notes

Rocca delle Macie Chianti Classico

Rocca delle Macie Chianti Classico is a vibrant, elegantly structured red wine from the heart of Tuscany's famed Chianti Classico zone. Crafted primarily from Sangiovese, with small additions of complementary local varieties, it reflects the estate's dedication to tradition and quality. The wine is sourced from hillside vineyards with optimal sun exposure and well-drained galestro and alberese soils, which give it both aromatic lift and mineral depth.

Bright ruby red Intense and persistent with hints of wild berries Savory and full bodied with rich, well structured berry fruit flavors.

*Varietal: 95% Sangiovese,
5% Merlot
13.5% ABV*



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Wine Club Food Pairing

Chianti-Braised Wild Boar with Chestnuts & Juniper

- *2½ lbs wild boar shoulder or pork shoulder, cut into 2-inch cubes*
- *1 bottle Chianti Classico (750 ml)*
- *2 medium carrots, diced*
- *2 celery ribs, diced*
- *1 large onion, diced*
- *6 garlic cloves, smashed*
- *4–5 juniper berries, lightly crushed*
- *2 sprigs rosemary*
- *3 sprigs thyme*
- *2 bay leaves*
- *2 tbsp olive oil*
- *2 tbsp tomato paste*
- *1½ cups chicken or veal stock*
- *1 cup peeled roasted chestnuts*
- *Sea salt & freshly ground black pepper*
- Season pork with salt and pepper. Heat olive oil in a large pot over medium-high heat, then brown pork on all sides. Remove and set aside.
- In the same pot, add onion, carrots, and garlic. Cook until softened.
- Return pork to the pot. Pour in wine and stock, add rosemary and chestnuts. Bring to a simmer.
- Cover and cook on low for about 1½–2 hours, until pork is tender.
- Taste and adjust seasoning. Serve with polenta, mashed potatoes, or crusty bread.

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Wine Club Tasting Notes

La Cala Vermentino di Sardegna

La Cala Vermentino di Sardegna is a bright, aromatic white wine that captures the sunlit essence of Sardinia's coastal vineyards. Crafted entirely from Vermentino, a grape well-adapted to the island's maritime climate, it benefits from constant sea breezes, abundant sunshine, and mineral-rich soils, all of which lend freshness, salinity, and aromatic complexity. In the glass, it shimmers pale straw with greenish highlights, offering an expressive bouquet of citrus blossom, ripe lemon, green apple, and pear, intertwined with subtle notes of Mediterranean herbs and a faint, briny minerality. On the palate, it is crisp and lively, with a refreshing acidity that balances its round, silky texture. Flavors of grapefruit, white peach, and lime zest mingle with hints of almond and sea spray, leading to a clean, lingering finish that invites another sip.

La Cala has aromas of fresh citrus and tropical fruit and white flowers accented by a mineral note and a hint of the surrounding Mediterranean vegetation. The wine has firm acidity with a soft, balanced palate which leads to a lingering finish.

*Varietal: 100% Vermentino
13.3% ABV*



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Wine Club Food Pairing

Citrus & Herb Grilled Calamari

- 1 lb cleaned calamari tubes & tentacles
 - 3 tbsp extra virgin olive oil
 - Zest & juice of 1 lemon
 - Zest & juice of 1 orange
 - 1 garlic clove, minced
 - 2 tbsp fresh parsley, chopped
 - 1 tbsp fresh basil, chopped
 - Pinch of sea salt & black pepper
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- In a bowl, mix olive oil, citrus zest and juice, garlic, parsley, basil, salt, and pepper. Add calamari, toss well, and marinate 10 minutes.
 - Grill – Preheat a grill or grill pan to high. Cook calamari for 1–2 minutes per side until lightly charred and just cooked through.
 - Serve – Plate immediately, drizzling with any extra marinade. Garnish with fresh herbs.

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