

Wine Club Tasting Notes

St Francis Pinot Noir

St. Francis Pinot Noir is a beautifully crafted wine that showcases the delicate elegance and vibrant character of Sonoma County's cool-climate vineyards. On the nose, it offers enticing aromas of ripe red cherries, fresh raspberries, and wild strawberries, layered with subtle hints of violet, baking spices, and a touch of earthy forest floor. The palate is medium-bodied and silky, revealing bright red fruit flavors complemented by nuanced notes of clove, cinnamon, and a whisper of toasted oak. Fine-grained tannins provide structure without overpowering the wine's natural finesse, while a balanced acidity adds freshness and lift. The finish is long and smooth, leaving lingering impressions of red fruit and gentle spice.

This aromatic wine leads with crushed red berries, Ranier cherry and cinnamon stick on the nose. Bright flavors of juicy raspberry and pomegranate are balanced with spicy notes of dried orange peel and tea leaf. Fresh acidity from start to smooth finish shows off the wine's vibrancy.

*Varietal: 100% Pinot Noir
14.1% ABV*



October 2025

THE WINE VAULT

Wine Club Food Pairing

Beetroot & Goat Cheese Gnocchi with Brown Butter Sage Sauce and Candied Walnuts

For the gnocchi:

- 1 cup roasted beetroot, mashed
- 1 cup ricotta cheese
- 1 cup all-purpose flour (plus more for dusting)
- ½ cup grated Parmesan cheese
- 1 egg
- Salt and pepper

For the sauce:

- 6 tbsp unsalted butter
- 10 fresh sage leaves
- ½ cup walnuts
- 2 tbsp brown sugar
- Freshly ground black pepper
- In a large bowl, combine mashed beetroot, ricotta, Parmesan, egg, salt, and pepper. Gradually mix in flour until a soft dough forms.
- Dust a surface with flour. Roll dough into ropes about 1-inch thick. Cut into 1-inch pieces and gently press with a fork to create ridges.
- Bring a large pot of salted water to a boil. Cook gnocchi in batches until they float to the surface, about 2–3 minutes. Remove with a slotted spoon and keep warm.
- In a dry skillet, toast walnuts over medium heat for 3 minutes. Add brown sugar and stir until walnuts are coated and caramelized.
- In a large skillet, melt butter over medium heat. Add sage leaves and cook until butter turns golden and fragrant, about 4 minutes. Remove from heat and season with pepper.
- Serve – Toss gnocchi gently in the brown butter sage sauce. Plate and sprinkle candied walnuts on top.

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Wine Club Tasting Notes

Chemistry Pinot Gris

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. This wine was fermented with a thoughtful selection of yeast strains and aged in 100% stainless steel to preserve fresh, crisp flavors

Crisp aromas of fresh apple and meyer lemon leap from the glass, greeting you with freshness and vivacity. The palate is electric with fresh peach and yuzu, tapering into a pleasant, lingering finish of lemon and tangerine. This wine showcases the bright, balanced character that makes Oregon Pinot Gris singular and delightful.

*Varietal: 100% Pinot Gris
13% ABV*



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THE WINE  VAULT

Wine Club Food Pairing

Lemon and Herb Chicken with Honey-Orange Glaze

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tbsp fresh thyme, chopped
- 1 tbsp fresh rosemary, chopped
- Zest of 1 lemon
- Juice of 1 lemon
- Salt and freshly ground black pepper

For the Honey-Orange Glaze:

- 2 tbsp honey
- 1/4 cup fresh orange juice
- 1 tbsp fresh lemon juice
- 1 tsp Dijon mustard
- 1/2 tsp grated fresh ginger
- Pinch of salt
- In a small bowl, mix together olive oil, garlic, thyme, rosemary, lemon zest, lemon juice, salt, and pepper. Coat the chicken breasts with the marinade, cover, and let it marinate.
- In a small saucepan, combine honey, orange juice, lemon juice, Dijon mustard, ginger, and a pinch of salt. Bring to a simmer over medium heat, and cook for about 5 minutes until it thickens slightly. Set aside to cool.
- Grill the chicken for 5-7 minutes per side, or until it reaches an internal temperature of 165°F and is cooked through.
- During the last minute of grilling, brush the chicken with the honey-orange glaze, allowing it to caramelize slightly.
- Plate the grilled chicken and drizzle any remaining glaze over the top. Serve with a side of fresh vegetables or a light salad.

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Wine Club Tasting Notes

St. Francis Cabernet Sauvignon

St. Francis Sonoma County Cabernet Sauvignon is a sophisticated and richly layered wine that exemplifies the diverse terroir and winemaking excellence of Sonoma County. Deep ruby in color, it opens with an inviting bouquet of ripe blackberries, black cherries, and cassis, seamlessly intertwined with complex layers of dark chocolate, espresso, and hints of vanilla and baking spices derived from careful aging in French and American oak barrels. Notes of plum, black currant, and subtle earthy undertones unfold alongside nuances of toasted cedar, clove, and a touch of graphite, contributing to the wine's complexity and aging potential. The finish is long and lingering, marked by a seamless blend of fruit, spice, and oak that invites another sip.

This wine shows off its depth with generous aromas and flavors of crushed wild blackberries, dark red fruits, cassis, and milk chocolate that meet up with savory notes of black olive and sage along with a hint of allspice. These vibrant flavors are balanced with smooth tannins and a long, rich finish.

Varietal: 100% Cabernet Sauvignon

14.8% ABV



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THE WINE  VAULT

Wine Club Food Pairing

Chocolate-Chipotle Braised Beef with Beet & Pistachio Mash

- *3 lbs beef short ribs or chuck roast*
- *1 tbsp olive oil*
- *1 onion, chopped*
- *3 garlic cloves, minced*
- *1 chipotle pepper in adobo, chopped*
- *1 tbsp unsweetened cocoa powder*
- *1 cup Cabernet Sauvignon*
- *2 cups beef broth*
- *Salt and pepper*

For the mash:

- *3 cooked beets, chopped*
 - *½ cup shelled pistachios*
 - *2 tbsp olive oil*
 - *Salt and pepper*
- Season beef with salt and pepper. Heat olive oil in a large pot and brown beef on all sides. Remove beef.
 - In the same pot, sauté onion and garlic until soft. Stir in chipotle and cocoa powder for 1 minute.
 - Add wine and broth, scraping the bottom. Return beef to pot, cover, and simmer on low (or bake at 325°F) for about 2.5 hours until tender.
 - Blend beets, pistachios, and olive oil until smooth. Season with salt and pepper.
 - Plate beef with beet-pistachio mash and spoon some sauce over the top.

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Wine Club Tasting Notes

Saracina Sauvignon Blanc

Saracina Sauvignon Blanc is an elegant and expressive white wine showcasing the unique character of Mendocino's cool coastal vineyards. On the nose, it offers a vibrant bouquet of grapefruit zest, passion fruit, and freshly cut grass, complemented by delicate hints of lemongrass and white flowers. The palate is bright and lively, revealing crisp citrus flavors of lemon and lime, balanced by juicy green apple and subtle tropical undertones of guava and pineapple. Well-integrated acidity provides refreshing vibrancy, while a touch of minerality adds complexity and depth. The wine finishes clean and crisp, with lingering notes of citrus and a subtle herbal whisper.

This 2023 Sauvignon Blanc really pops, with chamomile, citrus, and appealing background stone fruit aromatics. The palate is electrifying, with great natural acidity striking a balance with texture gained from lees contact. It's a delicious, mouthwatering and complex version of Sauvignon Blanc.

*Varietal: 100% Sauvignon Blanc
12.5% ABV*



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THE WINE  VAULT

Wine Club Food Pairing

Grilled Fennel & Peach Salad with Honey-Lime Vinaigrette and Toasted Pistachios

- 2 large fennel bulbs, trimmed and sliced into ½-inch thick rounds
- 2 ripe peaches, sliced into wedges
- 3 tbsp olive oil, divided
- Salt and pepper

For the vinaigrette:

- 2 tbsp honey
- Juice and zest of 1 lime
- 1 tbsp white wine vinegar
- 1 tbsp finely chopped fresh basil or mint
- ¼ cup extra virgin olive oil
- Salt and pepper

Toasted pistachios:

- ½ cup shelled pistachios, roughly chopped
- Preheat grill or grill pan to medium-high. Toss fennel slices and peach wedges with 2 tbsp olive oil, salt, and pepper. Grill fennel 4–5 minutes per side until tender and charred. Grill peaches 2–3 minutes per side until caramelized.
- Whisk together honey, lime juice and zest, vinegar, chopped herbs, and remaining olive oil. Season with salt and pepper.
- In a dry skillet over medium heat, toast pistachios until fragrant, about 3 minutes.
- Arrange grilled fennel and peaches on a platter. Drizzle with honey-lime vinaigrette and sprinkle toasted pistachios on top.

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