

Wine Club Tasting Notes

Spring Street Cabernet Sauvignon

The Spring Street Cabernet Sauvignon from Paso Robles is a rich and expressive red that captures the warmth and depth of California's Central Coast. Made from Cabernet Sauvignon grapes grown across several Paso sub-districts — including Adelaida, Templeton Gap, Creston, and Santa Margarita Ranch — this wine blends the region's hallmark ripeness with a touch of sophistication. Its color is a deep, medium plum, hinting at the lush fruit character to come. This Cabernet is both approachable and versatile. Its ripe fruit and soft acidity make it enjoyable to drink now, while its structure allows for a few years of aging to develop deeper flavors of leather and tobacco.

On the nose, Spring Street Cabernet opens with vivid aromas of violet, cassis, and ripe black cherry. Notes of blackberry, plum, and blackcurrant mingle with subtle layers of cocoa, cedar, and sweet vanilla, offering a balance of fruit and oak. The palate is full-bodied and smooth, showcasing flavors of dark cherry, huckleberry, and blackberry, with undertones of roasted coffee bean and mocha. The tannins are firm yet velvety, providing structure without overwhelming the fruit.

*Varietal: 100% Cabernet Sauvignon
14.6% ABV*



December 2025

THE WINE VAULT

Wine Club Food Pairing

Rosemary Balsamic Steak Bites with Garlic Butter Mushrooms

- 1½ lbs sirloin or ribeye steak, cut into 1-inch cubes
 - Salt and black pepper, to taste
 - 1 tablespoon olive oil
 - 2 tablespoons butter
 - 3 cloves garlic, minced
 - 1 tablespoon balsamic vinegar
 - 1 teaspoon chopped fresh rosemary (or ½ tsp dried)
 - 1 cup sliced mushrooms (baby bella or cremini)
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- Pat steak cubes dry, then season generously with salt and pepper.
 - Heat olive oil in a large skillet over medium-high heat.
 - Add steak bites in a single layer and sear for 1–2 minutes per side until browned but still juicy inside.
 - Remove from the pan and set aside.
 - In the same skillet, melt butter. Add garlic and sauté for 30 seconds.
 - Stir in mushrooms and cook 3–4 minutes until golden.
 - Add balsamic vinegar and rosemary; cook 1 minute more to create a glossy, flavorful glaze.
 - Return steak bites to the pan, toss to coat in the sauce, and warm through for 30 seconds.
 - Serve immediately — ideally with mashed potatoes, roasted vegetables, or a crusty piece of bread to soak up the juices.

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Wine Club Tasting Notes

Spring Street Chardonnay

The wine opens with a pale to medium gold hue in the glass, inviting a first impression of richness tempered by elegance. On the nose, the 2021 vintage (from Monterey / Central Coast) shows evocative aromas of toasted egg-bread and vanilla pudding, alongside lemon preserve and a subtle richness that suggests some barrel aging. While the foundational fruit character remains citrus- and orchard-driven (think lemon, pear, perhaps green apple in certain vintages), the luxury cues (butter, hazelnut, baked bread) give it a more decadent, dessert-wine feel than a lean, unoaked style.

On the palate the wine delivers a fuller-bodied white experience: rich flavors of baked lemon, buttered bread, hazelnut and toasted brioche play alongside bright acidity that keeps things lively. The oak influence is noticeable but fairly well-integrated, contributing notes of vanilla and gentle spice without overwhelming the fruit.

*Varietal: 100% Chardonnay
13.7% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Garlic Butter Chicken with Lemon Cream Sauce

- 4 boneless, skinless chicken breasts
 - Salt and pepper to taste
 - 2 tablespoons olive oil
 - 3 tablespoons butter
 - 3 cloves garlic, minced
 - ½ cup chicken broth
 - ½ cup heavy cream
 - Juice of ½ lemon
 - ¼ cup grated Parmesan cheese
 - 1 teaspoon Dijon mustard (optional)
 - Fresh parsley or thyme for garnish
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- Season chicken with salt and pepper.
 - Heat olive oil in a skillet over medium-high heat.
 - Cook chicken for 5–6 minutes per side until golden and cooked through. Remove and set aside.
 - In the same pan, melt butter. Add garlic and sauté for 30 seconds until fragrant.
 - Stir in chicken broth and scrape up any browned bits from the pan.
 - Add cream, lemon juice, Parmesan, and Dijon (if using). Simmer 2–3 minutes until slightly thickened.
 - Return chicken to the pan and spoon the sauce over the top.
 - Garnish with parsley or thyme and serve warm.

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Wine Club Tasting Notes

Spring Street Pinot Noir

The Spring Street Pinot Noir pours a warm garnet hue, suggesting both depth of fruit and a touch of approachability. On the nose it opens with bright red-berry aromatics — ripe cherry and cranberry — layered with subtle earthy and floral hints: think wild rose, violet petal, a whisper of forest floor or mushroom. (These kinds of notes appear in comparable Central Coast Pinots. The overall style strikes a comfortable middle ground between New World fruitiness and a restrained elegance more akin to cooler-climate Pinot. It's the kind of wine you can enjoy now, but that also has enough composure to pair with food or hold for a bit.

On the palate the wine delivers a medium-bodied experience: red cherry and raspberry fruit are front and center, joined by lightly spicy or herbal accents (such as cinnamon, baking spice or gentle pepper), and a touch of oak-vanilla or toast in the background. The tannins are modest yet present — enough to give structure and a firm finish, but not overwhelming the fruit. The acidity is balanced, giving the wine a lively edge without being sharp.

Varietal: 100% Pinot Noir

14.5% ABV



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THE WINE VAULT

Wine Club Food Pairing

Mushroom & Goat Cheese Tartlets

- *1 sheet puff pastry, thawed*
- *2 tablespoons olive oil*
- *1 small shallot, finely chopped*
- *2 cups mixed mushrooms (cremini, shiitake, oyster), sliced*
- *Salt and pepper, to taste*
- *2 teaspoons fresh thyme leaves (or 1 tsp dried)*
- *4 oz goat cheese, crumbled*
- *1 teaspoon balsamic glaze (optional, for drizzling)*
- Preheat oven to 400°F (200°C).
- Cut the puff pastry into 8 squares and place on a baking sheet lined with parchment paper. Prick lightly with a fork.
- Heat olive oil in a skillet over medium.
- Add shallots and cook 1–2 minutes until softened.
- Add mushrooms, thyme, salt, and pepper. Sauté 5–6 minutes until mushrooms are tender and golden.
- Divide the cooked mushrooms evenly among the puff pastry squares.
- Top each with crumbled goat cheese.
- Bake for 12–15 minutes, until pastry is golden and puffed.
- Optional: Drizzle with balsamic glaze for a touch of sweetness and acidity.
- Serve warm as an appetizer or light entrée.

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Wine Club Tasting Notes

Epiphany Grenache Blanc

Epiphany Grenache Blanc is a bright, expressive white wine that showcases the richness of California's Central Coast fruit with a nod to classic Rhône style. Structured yet approachable, this Grenache Blanc shows remarkable balance between fresh fruit purity and subtle richness. A true expression of Epiphany's philosophy, their Grenache Blanc is both elegant and approachable—a wine that combines old-world inspiration with the bright clarity of California craftsmanship.

The 2021 Grenache Blanc is bursting with refreshing aromas of orange blossom, jasmine and white peach followed by sweet candied ginger and vanilla notes. Plump and rich with flavors of Meyer lemon, green apple and Asian pear which are rounded out by a hint of pie crust, vanilla and a long mineral finish.

Varietal: 100% Grenache Blanc

12.2% ABV



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Wine Club Food Pairing

Peach and Burrata Salad with Prosciutto and Basil Vinaigrette

- 3 ripe peaches, sliced (or nectarines if out of season)
- 6 slices prosciutto
- 1 ball burrata cheese (or fresh mozzarella)
- 2 cups arugula or baby greens
- ¼ cup toasted almonds or pistachios
- Fresh basil leaves for garnish

For the Basil Vinaigrette:

- ¼ cup extra virgin olive oil
 - 2 tablespoons white balsamic or champagne vinegar
 - 1 teaspoon honey
 - 1 small garlic clove, minced
 - 4 fresh basil leaves, finely chopped
 - Salt and pepper to taste
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- In a small bowl, whisk together olive oil, vinegar, honey, garlic, and basil. Season with salt and pepper.
 - Lay slices on a baking sheet and bake at 400°F (200°C) for 8–10 minutes, or until crisp. Let cool slightly.
 - On a large platter, layer arugula, peach slices, and torn pieces of burrata. Drizzle with basil vinaigrette, then top with crispy prosciutto and toasted nuts. Garnish with extra basil.

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