

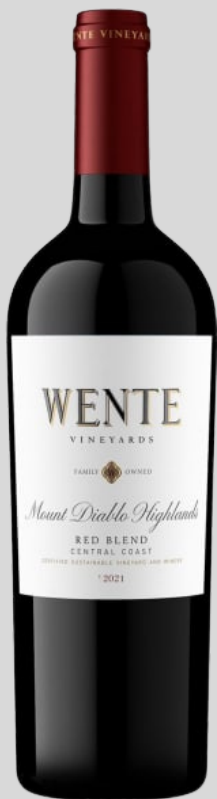
Wine Club Tasting Notes

Wente Mt. Diablo Red Blend

A beautifully balanced and inviting California red blend from the historic Wente Vineyards, the oldest continuously family-owned winery in the United States. This medium-bodied wine features an elegant fusion of multiple varietals—typically including Cabernet Sauvignon, Merlot, Petite Verdot, Barbera, Tempranillo, Cabernet Franc, and Malbec—each bringing its own character to the glass. This wine is approachable, expressive, and an excellent example of classic Central Coast winemaking

Inviting aromas of red fruit, highlighted by bright, fresh plum and red cherry. Subtle notes of toffee and coffee bean intertwine, leading to a delicate undercurrent of white pepper. The wine is medium-bodied and well-balanced. This red blend dances on the palate with the harmonious fusion of red fruit flavors and a touch of oak. A seamless finish lingers gracefully, showcasing the perfect balance between fruitiness and a touch of spice.

*Varietal: 23% Cabernet Sauvignon, 19% Petite Verdot, 16% Merlot, 11% Barbera, 11% Tempranillo, 11% Cabernet Franc, 9% Malbec
13.5% ABV*



January 2026

THE WINE VAULT

Wine Club Food Pairing

Herb-Roasted Pork Tenderloin with Cherry-Balsamic Pan Sauce

For the Pork

- 2 pork tenderloins (about 1 lb each)
- 2 tbsp olive oil
- 1 ½ tsp kosher salt
- 1 tsp black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp dried thyme
- 1 tsp dried rosemary
- ½ tsp onion powder

For the Cherry-Balsamic Sauce

- 1 tbsp butter
- 1 small shallot, minced
- 1 cup fresh or frozen dark cherries (pitted)
- ½ cup chicken broth
- ¼ cup balsamic vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard
- Salt & pepper to taste

- Heat the oven to 400°F (205°C).
- Pat tenderloins dry. In a small bowl, mix salt, pepper, paprika, garlic powder, thyme, rosemary, and onion powder.
- Rub the pork all over with olive oil, then with the seasoning blend.
- Heat a large oven-safe skillet over medium-high. Sear the pork on all sides.
- Transfer the skillet to the oven and roast for 15–18 minutes.
- Place the skillet back on the stove
- Add butter and shallots; cook 1–2 minutes.
- Stir in cherries, broth, balsamic vinegar, honey, and Dijon.
- Simmer 5–7 minutes.
- Slice the pork tenderloin into medallions and spoon the warm cherry-balsamic sauce over top.

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Wine Club Tasting Notes

Unshackled Sauvignon Blanc

Unshackled Sauvignon Blanc by The Prisoner Wine Company is a bright, expressive, and modern California take on the varietal, crafted to highlight both vibrant freshness and generous fruit character. The wine opens with an aromatic burst of zesty Meyer lemon, grapefruit zest, ripe pear, and sun-kissed melon, followed by subtler accents of white peach, guava, and passionfruit. Underneath the fruit lies a delicate thread of fresh-cut herbs, hints of lemongrass, and a gentle wet-stone minerality that adds lift and precision.

On the palate, this wine has flavors of yuzu, golden delicious apple, lemon blossom, and passionfruit, with aromas of fresh lemon, oyster shell, honeysuckle, and white flowers.

Varietal: 100% Sauvignon Blanc
14% ABV



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THE WINE VAULT

Wine Club Food Pairing

Citrus-Herb Poached Halibut with Mango Salsa & Coconut Rice

Halibut

- 4 halibut fillets (or any firm white fish)
- 1 cup Sauvignon Blanc (or white wine)
- 1 cup water
- 1 lemon, sliced
- 1 lime, sliced
- 2 garlic cloves, smashed
- Salt & pepper

Mango Salsa

- 1 ripe mango, diced
- ½ red bell pepper, diced
- Juice of 1 lime
- Pinch of salt

Coconut Rice

- 1 cup jasmine rice
- 1 cup coconut milk
- 1 cup water
- ½ tsp salt
- In a pot, combine rice, coconut milk, water, and salt.
- Bring to a boil, then cover and simmer 15 minutes.
- In a large pan, combine wine, water, lemon, lime, garlic, salt, and pepper.
- Add fish and cook 8–10 minutes until opaque and flaky.
- Mix mango, red bell pepper, lime juice, and a pinch of salt in a bowl.
- Place rice on plates, top with fish, and spoon mango salsa on top.

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Wine Club Tasting Notes

Cline Seven Ranchlands Merlot

The grapes for this Merlot come from the J. Poppe Ranch located on the Cline Winery Estate in Carneros. Carneros resides within the "Sonoma Coast" AVA. Here the vineyard sees cooling fog in the morning and sunny, breezy afternoons. The soil is predominately clay loam with compressed volcanic ash bedrock. The soils are dark and vibrant producing full flavored grapes that are extremely late ripening, resulting in a concentrated and well structured final wine. Grapes are handpicked, then destemmed and pumped to a fermentor. Indigenous yeast coax fermentation. Temperature is capped at 85°F to balance fruit extraction and retention. Wine is pressed and completes malolactic fermentation before aging in 35% new French oak for 12 months.

Seven Ranchlands Merlot shows off an array of fresh boysenberry, mulberry, plum and leather with wonderful characters of raspberry, cassis, cedar and vanilla bean. Balanced acidity and rich tannin structure make this an easy drinking cool climate Merlot.

*Varietal: 100% Merlot
14.5% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Red Wine Braised Short Ribs

- *4 beef short ribs*
- *Salt & pepper, to taste*
- *2 tbsp olive oil*
- *1 onion, chopped*
- *2 carrots, chopped*
- *2 celery stalks, chopped*
- *3 garlic cloves, minced*
- *1 cup Cline Seven Ranchlands Merlot*
- *1 cup beef broth*
- *2 tsp tomato paste*
- *1 tsp dried thyme*
- *1 tsp dried rosemary*
- Preheat oven to 325°F (165°C).
- Season short ribs with salt and pepper.
- Heat olive oil in a heavy oven-safe pot over medium-high heat.
- Brown ribs on all sides, about 3–4 minutes per side. Remove and set aside.
- Add onion, carrots, and celery to the pot. Sauté 5 minutes until softened.
- Add garlic and cook 1 minute more.
- Stir in tomato paste, then pour in Merlot and beef broth.
- Add thyme and rosemary.
- Return ribs to the pot, cover, and transfer to the oven.
- Braise 1 ½ – 2 hours until ribs are tender and fall-off-the-bone.
- Serve short ribs with pan sauce and roasted or mashed potatoes.

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Wine Club Tasting Notes

Angel's Ink Chardonnay

Angel's Ink Chardonnay is a lush yet finely balanced expression of California's Central Coast, crafted in a style that highlights both the region's generous fruit character and its coastal-influenced freshness. The wine opens with a radiant golden color and an aromatic bouquet that is both inviting and complex. Layers of ripe pineapple, mango purée, yellow peach, and crisp Anjou pear rise from the glass, interwoven with notes of lemon blossom, grated citrus peel, and hints of chamomile. As the wine evolves in the glass, subtle secondary aromas emerge—warm vanilla bean, honeycomb, baked apple, and lightly toasted oak—creating an aromatic profile that shifts from bright to deeply comforting.

The debut bottling of the Angels Ink Chardonnay is loaded with aromas of freshly picked Honey crisp apples, crushed pineapple, orange zest and a subtle touch of vanilla oak spice. The palate is rich and supple with a tasteful dose of crisp acid that keeps the wine bright and fresh from start to finish.

Varietal: 100% Chardonnay
13.5% ABV



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Wine Club Food Pairing

Creamy Lemon Garlic Chicken with Roasted Vegetables

For the Chicken

- 4 boneless, skinless chicken breasts
- Salt & pepper, to taste
- 1 tbsp olive oil
- 2 tbsp butter
- 3 garlic cloves, minced
- 1 tsp dried thyme
- Zest and juice of 1 lemon
- ½ cup chicken broth
- ½ cup heavy cream

For the Vegetables

- 1 cup baby carrots
- 1 cup asparagus, trimmed
- 1 cup cherry tomatoes
- 1 tbsp olive oil
- Salt & pepper
- Preheat oven to 400°F (205°C).
- Toss carrots, asparagus, and cherry tomatoes with olive oil, salt, & pepper.
- Roast 15–20 minutes until tender.
- Season chicken breasts with salt & pepper.
- Heat olive oil in a skillet.
- Sear chicken 4–5 minutes per side .
- In the same pan, melt butter and sauté garlic until fragrant.
- Add thyme, lemon zest, and juice.
- Pour in chicken broth and simmer 2–3 minutes.
- Stir in heavy cream and cook 2–3 more minutes until sauce thickens slightly.
- Plate chicken and spoon creamy lemon garlic sauce over the top.

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