

Wine Club Tasting Notes

Kenwood Six Ridges Cabernet Sauvignon

Kenwood's Six Ridges Cabernet Sauvignon is a rich and expressive red wine from the Alexander Valley in Sonoma County, crafted to showcase the warm-climate character and distinctive terroir of the region. Typically blended primarily from Cabernet Sauvignon with small amounts of Petite Sirah, Petit Verdot, and Cabernet Franc, this wine offers both approachability and complexity. It's a fine example of Sonoma Cabernet that's fruit-forward yet nuanced, with a balance of structure and smooth finish that appeals to both everyday drinkers and more seasoned wine lovers.

Lightly-roasted coffee and chocolate quickly undress to reveal rich plum and brambly blackberry. The ripe fruit core remains lively through the gentle mid-palate and firmer finish, showing grace and balance. Subtle toasty oak add exotic and earthy complexity.

*Varietal: 89% Cabernet Sauvignon, 7.5% Petite Sirah, 2.5% Petite Verdot, 1% Cabernet Franc
15.1% ABV*



February 2026

THE WINE VAULT

Wine Club Food Pairing

Pomegranate-Braised Lamb Shoulder with Rosemary Polenta

- 2½–3 lb lamb shoulder
- Salt and cracked black pepper
- 2 tbsp olive oil
- 1 onion, sliced
- 4 cloves garlic, smashed
- 1 tbsp tomato paste
- 1 cup pomegranate juice
- ½ cup Cabernet Sauvignon
- 1 cup beef or lamb stock
- 1 sprig rosemary
- 1 bay leaf

Rosemary Polenta

- 1 cup polenta
- 4 cups water or stock
- 1 tbsp butter
- ½ cup grated Parmesan
- Finely chopped fresh rosemary
- Preheat oven to 325°F.
- Season lamb shoulder generously with salt and cracked black pepper.
- Heat olive oil in a heavy oven-safe pot and sear lamb on all sides until deeply browned
- Add sliced onion to the pot and sauté until softened; stir in smashed garlic.
- Mix in tomato paste & cook until caramelized.
- Add pomegranate juice, stock, rosemary sprig, and bay leaf.
- Return lamb to the pot, cover, and braise in the oven for about 3 hours, until fork-tender.
- Remove lamb and reduce braising liquid on the stovetop until thick and glossy.

Rosemary Polenta

- Bring water or stock to a gentle boil.
- Slowly whisk in polenta and cook, stirring often
- Stir in butter, Parmesan, & chopped fresh rosemary.
- Season to taste with salt.
- Spoon the warm cherry-balsamic sauce over top.

February 2026



Wine Club Tasting Notes

The Champion Sauvignon Blanc

The Champion Sauvignon Blanc from Marlborough, New Zealand, embodies a victor's spirit. Produced on the South Island in the iconic Marlborough growing region, the wine pays tribute to the many championship thoroughbred horses this small island has brought to the world of racing. The Champion's freshness and streamlined acidity harkens to the same intensity those champion racehorses bring to the course. With bursts of tropical grapefruit, bright pineapple and mineral freshness, the wine symbolizes the harmony that exists between man and nature. Just as the jockey wrestles with his steed for hours until he is race-ready, the Champion's winemaking team must expertly train their Sauvignon Blanc vines to produce the perfect grapes in the unique maritime climate of the South Island

The Champion Sauvignon Blanc is rich in aromas of tropical fruits and citrus with notes of green apple and herbaceous lemongrass with bright acidity.

Varietal: 100% Sauvignon Blanc
13% ABV



February 2026

THE WINE  VAULT

Wine Club Food Pairing

Seared Scallops with Grapefruit, Avocado & Herb Salad

- 1 lb sea scallops, patted dry
- Salt and white pepper
- 1 tbsp olive oil
- 1 tbsp butter
- 1 ruby grapefruit, segmented
- 1 ripe avocado, sliced
- 1 small fennel bulb, thinly shaved
- 2 tbsp fresh cilantro or parsley, chopped
- 1 tbsp fresh mint, chopped

For the dressing

- 2 tbsp extra-virgin olive oil
 - 1½ tbsp fresh lime juice
 - 1 tsp honey
 - ½ tsp Dijon mustard
 - Salt to taste
-
- Season scallops lightly with salt and white pepper.
 - Heat olive oil and butter in a skillet over medium-high heat.
 - Sear scallops for 1½–2 minutes per side until golden and just cooked through; remove from heat.
 - Whisk olive oil, lime juice, honey, Dijon, and salt to make the dressing.
 - Arrange grapefruit, avocado, and fennel on a platter.
 - Drizzle with dressing and sprinkle with herbs.
 - Top with warm scallops and serve immediately.

February 2026



Wine Club Tasting Notes

Chehalem Pinot Noir

Chehalem Pinot Noir is a classic expression of the Willamette Valley, showcasing both finesse and depth. The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.

Aromatically complex, this wine balances dark fruit aspects of black cherries and blackberries with subtle notes of mushrooms and tobacco. The palate is bold and long-lasting, with a medium body and dusty tannin structure. There is a hint of cherry fruit beneath the tannins that evolves into a lingering, elegant finish.

Varietal: 100% Pinot Noir
14% ABV



February 2026

THE WINE VAULT

Wine Club Food Pairing

Pomegranate-Braised Lamb Shoulder with Rosemary Polenta

- 2½–3 lb lamb shoulder
- Salt and cracked black pepper
- 2 tbsp olive oil
- 1 onion, sliced
- 4 cloves garlic, smashed
- 1 tbsp tomato paste
- 1 cup pomegranate juice
- ½ cup Cabernet Sauvignon
- 1 cup beef or lamb stock
- 1 sprig rosemary
- 1 bay leaf

Rosemary Polenta

- 1 cup polenta
- 4 cups water or stock
- 1 tbsp butter
- ½ cup grated Parmesan
- Finely chopped fresh rosemary
- Preheat oven to 325°F.
- Season lamb shoulder generously with salt and cracked black pepper.
- Heat olive oil in a heavy oven-safe pot and sear lamb on all sides until deeply browned
- Add sliced onion to the pot and sauté until softened; stir in smashed garlic.
- Mix in tomato paste & cook until caramelized.
- Add pomegranate juice, stock, rosemary sprig, and bay leaf.
- Return lamb to the pot, cover, and braise in the oven for about 3 hours, until fork-tender.
- Remove lamb and reduce braising liquid on the stovetop until thick and glossy.

Rosemary Polenta

- Bring water or stock to a gentle boil.
- Slowly whisk in polenta and cook, stirring often
- Stir in butter, Parmesan, & chopped fresh rosemary.
- Season to taste with salt.
- Spoon the warm cherry-balsamic sauce over top.

February 2026



Wine Club Tasting Notes

Butternut Chardonnay

Butternut Chardonnay is a full-bodied, California Chardonnay crafted in a classic, indulgent style that highlights richness and balance. Partial malolactic fermentation contributes to the wine's signature buttery richness, while careful oak aging adds depth and complexity without overpowering the fruit. Despite its opulence, a thread of bright, citrus-driven acidity runs through the wine, lifting the flavors and providing balance through the long, smooth finish.

It opens with inviting aromas of ripe Golden Delicious apple, pear, and pineapple layered with notes of crème brûlée, toasted oak, and warm vanilla. On the palate, the wine is luxuriously smooth and creamy, showcasing flavors of baked apple, lemon curd, butterscotch, and a subtle touch of spice from well-integrated oak aging.

*Varietal: 100% Chardonnay
15% ABV*



February 2026

THE WINE  VAULT

Wine Club Food Pairing

Roasted Cauliflower Steaks with Brown Butter, White Miso & Hazelnuts

- 1 large head cauliflower, sliced into 1-inch “steaks”
 - Olive oil
 - Salt and cracked black pepper
 - 4 tbsp unsalted butter
 - 1½ tbsp white miso paste
 - 1 tbsp honey or maple syrup
 - 1 tsp fresh lemon juice
 - ¼ cup toasted hazelnuts, roughly chopped
 - Fresh thyme leaves or chives, for garnish
-
- Preheat oven to 425°F (220°C) and line a baking sheet with parchment paper.
 - Slice cauliflower into 1-inch-thick steaks and place on the baking sheet.
 - Brush both sides with olive oil and season generously with salt and black pepper.
 - Roast for 25–30 minutes, flipping halfway through, until golden brown and tender.
 - Melt butter in a small saucepan over medium heat.
 - Cook butter until it turns golden brown and smells nutty, then remove from heat.
 - Whisk in white miso paste, honey, and lemon juice until smooth.
 - Drizzle generously with the brown butter–miso sauce.
 - Sprinkle with toasted hazelnuts and finish with fresh thyme or chives.

February 2026

