

Wine Club Tasting Notes

Marques de Casa Concha Carmenere

Marqués de Casa Concha Carménère is part of the premium Marqués de Casa Concha series — a historic range created to honor the noble title bestowed on the Concha y Toro family in the early 1700s. It represents some of the winery's most expressive single-vineyard bottlings, often coming from the prestigious Peumo Vineyard in the Cachapoal Valley of Chile's Central Valley — a region particularly well-suited to Carménère's unique profile. Vinification frequently involves fermentation in stainless steel followed by aging in French oak (often partly new barrels and some larger oak casks like foudres). This adds subtle spice, complexity and structural support without overwhelming the fruit.

Deep violet red. An intense, pure Carménère, packed with blueberries and wild berries. Floral hints like violets and a pinch of roast red pepper. Fruity and flavourful with delicious acidity, sweet, friendly tannins and a long, creamy finish.

*Varietal: 91% Carmenere; 6% Cabernet Sauvignon; 2.5% Merlot
14% ABV*



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Wine Club Food Pairing

Coffee-Chile Rubbed Pork Tenderloin with Blackberry-Red Pepper Pan Sauce

For the pork:

- 2 pork tenderloins (about 2–2.5 lbs total)
- 1 tbsp olive oil

Coffee-Chile Rub:

- 1 ½ tsp ground coffee (or espresso powder)
- 1 tsp smoked paprika
- 1 tsp brown sugar
- ¾ tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ¼ tsp ground cumin
- Pinch of cayenne (optional)

Blackberry-Red Pepper Pan Sauce:

- 1 cup blackberries (fresh or frozen)
- ½ roasted red pepper (from a jar is fine), chopped
- ½ cup Carménère (or any dry red)
- 1 tbsp balsamic vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard
- 1 tbsp butter
- Pat pork dry. Rub with olive oil.
- Mix all rub ingredients and coat the tenderloins evenly.
- Heat a skillet over medium-high heat. Sear pork on all sides until browned (about 2–3 minutes per side).
- Transfer to a 400°F oven and roast about 12–15 minutes, or until internal temp hits 145°F. Rest 8–10 minutes.
- In the same pan, lower heat to medium.
- Add blackberries + roasted red pepper. Stir 1 minute.
- Add wine, balsamic, honey, and Dijon. Simmer 5–7 minutes until thickened.
- Turn off heat and whisk in butter for a glossy finish.

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Wine Club Tasting Notes

Dr Loosen Red Slate Dry Riesling

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 220 years, Erni Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany's finest producers. This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Lösnich and Kinheim. Following the traditional methods of Ernst Loosen's great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop a harmonious balance.

A beautiful dry Riesling from Dr Loosen. Sourced from steep vineyards over the Mosel river, where red slate soils impart gorgeous white peach, floral and flinty elements to the wine. Refined and racy, this delicious wine is a must for German and dry Riesling lovers.

*Varietal: 100% Riesling
12% ABV*



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Wine Club Food Pairing

Honey-Lime Glazed Scallops with Asparagus & Green Apple Slaw

Scallops:

- 12 large sea scallops
- 1 tbsp olive oil
- 1 tsp honey
- Zest + juice of 1 lime
- Salt + pepper

Asparagus & Apple Slaw:

- 1 bunch asparagus, trimmed and thinly sliced
- 1 green apple, julienned
- 1 tbsp rice vinegar
- 1 tsp honey
- 1 tsp olive oil
- Pinch of salt
- In a bowl, toss asparagus and apple with rice vinegar, honey, olive oil, and salt. Set aside to let flavors meld.
- Pat scallops dry. Heat olive oil in a skillet over medium-high heat. Sear scallops 2–3 minutes per side until golden and opaque. In the last 30 seconds, drizzle with lime juice and honey, swirling to glaze.
- Arrange scallops over the slaw, drizzle any pan glaze on top, and garnish with mint or cilantro and lime wedges.

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Concha y Toro Gran Reserva Cabernet Sauvignon

Concha y Toro Gran Reserva Cabernet Sauvignon is a Chilean red wine from Viña Concha y Toro, one of South America's largest and most historic wineries. It sits a step above the winery's entry-level offerings — part of the Gran Reserva tier that emphasizes quality fruit selection and careful oak aging, resulting in a wine with both structure and approachable complexity. The grapes typically come from Colchagua Valley, a warm Mediterranean climate zone in the Rapel Valley that produces ripe, concentrated Cabernet Sauvignon. Concha y Toro Gran Reserva Cabernet Sauvignon is broadly regarded as a well-balanced, approachable Chilean Cabernet: fruit-forward yet structured, with oak-derived nuances that add depth without overwhelming the varietal character.

Dark and deep red wine. Aromas of toasted cherry, cassis, cedar, blackberry, and slight hints of black pepper. Firm with a deep concentration of flavors. A delicate and almost silky texture frames soft tannins, which comes at the beginning of their long finish.

*Varietal: 90% Cabernet Sauvignon; 7.5% Malbec; 2.5% Syrah
14.1% ABV*



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Wine Club Food Pairing

Cabernet-Braised Mushroom & Short Rib Ragù

- 2 lbs boneless beef short ribs (or chuck roast cut into chunks)
- Salt + black pepper
- 2 tbsp olive oil
- 1 onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 4 cloves garlic, minced
- 10 oz cremini mushrooms, sliced
- 2 tbsp tomato paste
- 1 ½ cups Cabernet Sauvignon (use your Concha y Toro)
- 1 cup beef broth
- 1 tsp dried thyme
- 1 tsp smoked paprika
- 1 bay leaf
- 1 tbsp balsamic vinegar (optional but amazing)
- Season beef generously with salt and pepper.
- Heat olive oil in a Dutch oven. Sear beef chunks until browned on all sides.
- Remove beef and set aside.
- In the same pot, add onion, carrots, celery. Cook 6–8 minutes until softened.
- Add mushrooms and cook until they release their liquid and start browning (about 8 minutes).
- Stir in garlic and tomato paste. Cook 1 minute.
- Pour in Cabernet and scrape up all the browned bits.
- Add broth, thyme, smoked paprika, bay leaf, and the beef back in.
- Cover and simmer on low for 2 ½–3 hours, until the beef is fall-apart tender.
- Shred the beef into the sauce and simmer uncovered 10–15 minutes to thicken.
- Finish with a splash of balsamic if you want it extra glossy and deep.

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J Lohr Paperwhite Chardonnay

J. Lohr Paperwhite Unoaked Chardonnay is a bright, modern California Chardonnay made in a clean, fruit-driven style with no oak influence. Instead of the buttery, toasted character that many people associate with Chardonnay, this wine focuses on fresh orchard fruit, citrus, and floral notes, with a crisp, refreshing finish. It's a perfect choice for anyone who loves Chardonnay but wants something lighter, cleaner, and more refreshing — closer in spirit to a white Burgundy or Chablis-inspired style, but with California fruit generosity.

J. Lohr Paperwhite Unoaked Chardonnay is a fresh, easy-drinking, clean Chardonnay that delivers bright orchard fruit and citrus without the oak and butter. It's crisp enough for warm weather sipping, but still has enough body to work beautifully with food.

*Varietal: 100% Chardonnay
13.5% ABV*



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Coconut-Lime Chicken Lettuce Cups

- 1 lb ground chicken
 - 1 tbsp olive oil
 - 1 clove garlic, minced
 - 1 tsp ginger, grated (optional)
 - 2 tbsp soy sauce
 - 2 tbsp coconut milk
 - Juice of 1 lime
 - Salt + pepper to taste
 - 8-12 lettuce leaves (butter or romaine)
 - 1 small mango, diced (optional topping)
 - Chopped cilantro (optional topping)
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- Heat olive oil in a skillet. Add garlic (and ginger if using) and cook 30 seconds.
 - Add chicken and cook until fully cooked, breaking it up with a spoon.
 - Stir in soy sauce, coconut milk, lime juice, salt, and pepper. Simmer 2-3 minutes until slightly saucy.
 - Spoon the chicken into lettuce leaves. Top with diced mango and cilantro if desired.

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