

# Wine Club Tasting Notes

## ***Conundrum Red Blend***

The Conundrum 2022 Red Blend is a rich yet approachable California wine crafted from a proprietary mix of dark red varietals, including Zinfandel, Petite Sirah, and Cabernet Sauvignon. Sourced from premier wine-growing regions across California, the blend showcases the winery's playful approach to combining varieties to create a bold but easy-drinking red. This versatile red blend is rich yet balanced, making it enjoyable on its own or paired with grilled meats, barbecue, hearty pasta dishes, or smoky flavors. For a unique twist, the winemakers even recommend serving it slightly chilled to highlight its vibrant fruit character.

*In the glass, the 2022 vintage displays a deep ruby color and opens with enticing aromas of ripe berries, plums, and dark cherries, layered with hints of cocoa, vanilla, and subtle smokiness. On the palate, it delivers lush flavors of black fruit, chocolate-covered cherries, and warm baking spices, supported by smooth tannins and a soft, round texture. The finish is long and velvety, with lingering notes of dark fruit and chocolate.*

*Varietal: Red Blend*

*14.5% ABV*



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# Wine Club Food Pairing

## *Dark Cherry & Mole-Glazed Duck Breast*

- 2 duck breasts, skin on
- Salt and freshly cracked black pepper
- 1 tbsp olive oil
- ½ cup dark cherries, pitted (fresh or frozen)
- 2 tbsp dark chocolate (70% cocoa), chopped
- 1 tsp smoked paprika
- 1 tsp chipotle chili powder
- ½ cup chicken or vegetable broth
- 1 tbsp balsamic vinegar
- 1 tsp honey
- Fresh thyme for garnish
- Score the duck skin in a crisscross pattern and season with salt and pepper.
- Heat olive oil in a skillet over medium-high heat and sear duck skin-side down for 6–7 minutes until crispy; flip and cook 3–4 minutes on the other side. Remove and let rest.
- In the same skillet, add dark cherries, chocolate, smoked paprika, chipotle powder, broth, balsamic, and honey. Simmer until thickened into a glossy glaze.
- Slice the duck breasts and drizzle generously with the cherry-mole glaze.
- Garnish with fresh thyme and serve with roasted fingerling potatoes or creamy polenta.

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# Wine Club Tasting Notes

## Conundrum White Blend

The Conundrum White Blend 2023 vintage is a bright, aromatic California white wine known for its lush fruit character and balanced acidity. Crafted from a proprietary blend that typically includes Chardonnay, Sauvignon Blanc, Sémillon, Viognier, and Muscat Canelli, the wine showcases the layered complexity that has made Conundrum a popular white blend since its debut. Approachable yet layered, the 2023 Conundrum White is designed to be easy to enjoy and highly food-friendly.

*In the glass, the 2023 vintage displays a pale golden hue and opens with expressive aromas of green apple, apricot, pear, honeysuckle, and citrus zest. On the palate, it offers vibrant flavors of melon, peach, and tropical fruit, accented by hints of vanilla and delicate floral notes. A creamy, mouth-filling texture is balanced by refreshing citrus acidity, leading to a smooth, lingering finish with lemon-lime brightness.*

*Varietal: White Blend*

*13.6% ABV*



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## Wine Club Food Pairing

### ***Grilled Peach & Burrata Salad with Hot Honey Balsamic***

- 3 ripe peaches, halved and pitted
  - 1 tbsp olive oil
  - 4 cups arugula
  - 1 ball burrata cheese
  - ¼ cup toasted sliced almonds
  - 2 tbsp hot honey
  - 1½ tbsp Olive and Vine balsamic vinegar
  - Salt and freshly cracked black pepper
  - Fresh basil leaves for garnish
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- Brush the peach halves with olive oil.
  - Place peaches cut-side down on a grill or grill pan over medium heat and cook for 3–4 minutes, until grill marks form and the fruit softens slightly.
  - In a small bowl, whisk together the hot honey and balsamic vinegar to make the dressing.
  - Spread the arugula across a serving platter or large salad bowl.
  - Slice the grilled peaches and arrange them over the arugula.
  - Tear the burrata into large pieces and place over the salad.
  - Sprinkle with toasted almonds.
  - Drizzle the hot honey balsamic dressing over the top.
  - Season with salt, black pepper, and fresh basil before serving.

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# Wine Club Tasting Notes

## ***Louis Jadot Beaujolais-Villages***

Louis Jadot Beaujolais-Villages is a classic French red wine from the Beaujolais region of Burgundy, crafted entirely from the Gamay grape. Sourced from vineyards in the northern part of the Beaujolais-Villages appellation, the wine reflects the area's granite-rich soils, which help produce a bright, expressive style known for fresh fruit and lively character. Fermented using traditional Beaujolais techniques that emphasize freshness and fruit expression, Louis Jadot Beaujolais-Villages is designed to be approachable, versatile, and easy to drink.

*In the glass, it shows a brilliant ruby color and opens with inviting aromas of ripe cherries, raspberries, and wild strawberries, often accompanied by delicate hints of violet, spice, and crushed stone. On the palate, the wine is light- to medium-bodied and juicy, offering vibrant red-berry flavors supported by refreshing acidity and soft tannins, leading to a smooth, fruit-forward finish.*

*Varietal: 100% Gamay  
12.65% ABV*



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## Wine Club Food Pairing

### ***Cherry & Smoked Gouda Flatbread with Caramelized Shallots***

- 1 pre-made flatbread or thin pizza crust
  - 2 tbsp olive oil
  - 3 shallots, thinly sliced
  - 1 cup fresh or frozen cherries, pitted and halved
  - 4 oz smoked Gouda, shredded
  - ½ tsp fresh thyme leaves
  - ½ tsp black pepper
  - 1 tsp balsamic glaze
  - Arugula or baby spinach for garnish
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- Preheat the oven to 425°F (220°C).
  - Heat olive oil in a skillet over medium heat. Add shallots and cook slowly until deeply caramelized, about 10–12 minutes. Remove from heat.
  - Spread the flatbread on a baking sheet. Top with caramelized shallots, halved cherries, and shredded smoked Gouda. Sprinkle with thyme and black pepper.
  - Bake in the oven for 10–12 minutes, until the cheese is melted and bubbly and the crust is golden.
  - Drizzle with balsamic glaze and top with fresh arugula or baby spinach before serving.

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## Wine Club Tasting Notes

### ***Velante by Bertani Due Uve***

Velante “Due Uve” by Bertani is a crisp Italian white blend that highlights the balance between two classic grape varieties. Produced in northern Italy, the wine combines Pinot Grigio and Sauvignon Blanc, creating a bright, refreshing style that is aromatic, lively, and easy to enjoy. Fermented and aged in stainless steel to preserve freshness, this blend emphasizes purity of fruit and bright acidity.

*The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elder flower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A lingering aftertaste.*

*Varietal: 50% Pinot Grigio;  
50% Sauvignon Blanc  
12.5% ABV*



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## Wine Club Food Pairing

### ***Lemon Herb Chicken with White Wine & Capers***

- 2 boneless, skinless chicken breasts
- Salt & freshly cracked black pepper
- 2 tbsp olive oil
- 3 cloves garlic, minced
- ½ cup dry white wine
- Juice and zest of 1 lemon
- 2 tbsp capers, drained
- 2 tbsp butter
- 2 tbsp chopped fresh parsley
- 1 tsp fresh thyme (or ½ tsp dried)
- Cooked angel hair pasta or rice for serving
- Season the chicken with salt & black pepper.
- Heat olive oil in a large skillet.
- Cook the chicken for 4–5 minutes per side until golden and cooked through; remove from the pan and set aside.
- In the same pan, sauté the garlic for about 30 seconds until fragrant.
- Pour in the white wine and scrape up any browned bits from the pan.
- Stir in the lemon juice, lemon zest, and capers, and let the sauce simmer for 2–3 minutes.
- Whisk in the butter until the sauce becomes smooth and slightly glossy.
- Return the chicken to the pan and spoon the sauce over it.
- Sprinkle with parsley and thyme before serving.
- Serve the chicken over angel hair pasta or rice, spooning the lemon-capers sauce on top.

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