

Wine Club Tasting Notes

Chronic Cellars Purple Paradise Red Blend

Chronic Cellars Purple Paradise Red Blend is a classic Paso Robles “big, bold, and playful” red, but there’s quite a bit going on beneath that easy-drinking surface.

At its core, it’s a Zinfandel-dominant blend (typically around 70%), supported by Petite Sirah, Syrah, and a small amount of Grenache. Each grape plays a role: Zinfandel brings the ripe, jammy fruit; Petite Sirah adds color, structure, and depth; Syrah contributes spice and savory notes; and Grenache lifts the aromatics with a touch of brightness.

This is deep and dark-fruited with toasted spices, smoked cedar, nut shell and earth. Full-bodied, and compact with juicy acidity and polished tannins. Deep and lengthy fruit character with notes of blueberry jam. A little chewy at the end.

*Varietal: 70% Zinfandel, 20% Petite Sirah, 7% Syrah, 3% Grenache
14.8% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Blackberry Chipotle Glazed Short Rib Tacos with Charred Onion Crema

- 2 lbs beef short ribs
- Salt, pepper, and smoked paprika
- 1 tbsp olive oil
- 1 cup beef broth
- ½ cup blackberry preserves
- 2 tbsp tomato paste
- 1–2 chipotle peppers in adobo (chopped)
- 1 tbsp brown sugar
- 2 cloves garlic (minced)
- 1 small red onion (sliced)
- 8 small corn tortillas

For the charred onion crema:

- 1 cup sour cream
- ½ grilled or pan-charred onion
- Juice of 1 lime
- Pinch of salt
- Preheat oven to 300°F.
- Season the short ribs generously with salt, pepper, and smoked paprika.
- Heat olive oil in a large oven-safe pot
- Sear the short ribs on all sides until browned
- In the same pot, sauté the sliced onion and garlic for 2–3 minutes
- Stir in the tomato paste and cook for another minute to deepen flavor.
- Add blackberry preserves, chopped chipotle peppers, brown sugar, and beef broth, stirring to combine and scraping up browned bits.
- Return the short ribs to the pot, cover
- Braise for 2.5–3 hours, until the meat is tender
- Char half an onion in a skillet until blackened.
- Blend the charred onion with sour cream, lime juice, and a pinch of salt until smooth
- Remove the ribs from the pot, shred the meat, and return it to the sauce, stirring to coat.
- Warm the corn tortillas.
- Assemble tacos with the shredded short rib mixture and top with charred onion crema.

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Wine Club Tasting Notes

Michael David Sauvignon Blanc

Michael David Sauvignon Blanc is a vibrant, modern California expression of Sauvignon Blanc that leans into freshness, bright fruit, and clean winemaking rather than heavy oak or richness.

Sourced primarily from the Lodi region and surrounding North Coast vineyards, the wine is crafted with a focus on preserving purity of fruit. It is typically whole-cluster pressed and fermented entirely in stainless steel at cool temperatures, a technique that protects delicate aromatics and keeps the profile crisp and lively.

The Michael David Sauvignon Blanc opens with vibrant notes of ripe apricot, fresh pear and lemon zest. Clean and light bodied, refreshing flavors of citrus, nectarine and Granny Smith apple dance on the tongue, carried through by a refreshing, crisp finish. Pairs well with grilled fish, soft cheeses, and a warm patio.

Varietal: 100% Sauvignon Blanc
12.5% ABV



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Wine Club Food Pairing

Simple Shrimp Lettuce Wraps with Pineapple Slaw

- 1 lb shrimp, peeled and deveined
- 2 cloves garlic, minced
- 1 tbsp soy sauce
- 1 tbsp lime juice
- 1 tbsp olive oil
- Butter lettuce leaves

For the slaw:

- 2 cups shredded cabbage
- 1 cup diced pineapple
- 1 tbsp lime juice
- 1 tsp honey
- Salt

Optional sauce:

- ¼ cup Greek yogurt or mayo
- 1 tsp lime juice
- 1 tsp hot sauce

Toss shrimp with garlic, soy sauce, and lime juice.

Heat olive oil in a pan and cook shrimp for 2–3 minutes per side until pink.

Mix cabbage, pineapple, lime juice, honey, and a pinch of salt to make slaw.

Stir together yogurt (or mayo), lime juice, and hot sauce if using.

Spoon slaw into lettuce leaves, top with shrimp, and drizzle with sauce if desired.

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Wine Club Tasting Notes

Markham Six Stack Merlot

Markham Six Stack Merlot is a polished, crowd-pleasing Napa Valley–influenced red that leans into richness and approachability while still maintaining structure and depth.

At its core, it's primarily Merlot (about 85–90%) with a small addition of Cabernet Sauvignon, which subtly reinforces the wine's backbone and adds a touch of firmness to Merlot's naturally soft profile. The fruit is sourced from across California's North Coast, giving it a broader, fruit-driven character rather than a tightly site-specific expression. What makes this wine distinctive is its aging: it spends 10–12 months in a mix of French and American oak barrels, stacked six high in Markham's historic stone cellar—a practice that inspired the “Six Stack” name and contributes to its layered, rounded texture.

On the nose Six Stack opens with generous aromatics including rip cherry and black plum. On the palate, this wine is medium to full bodied with a plus, velvety mouthfeel. Dominant flavors of blackberry, plum and dark cherry with mid palate notes of mocha, cocoa and light baking spice.

*Varietal: 86% Merlot; 14% Cabernet Sauvignon
14.1% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Red Wine Braised Meatballs with Roasted Garlic Mascarpone

- 1 lb ground beef
- ½ lb ground pork
- ½ cup breadcrumbs
- 1 egg
- 2 cloves garlic (minced)
- ¼ cup grated Parmesan
- Salt and black pepper
- 2 tbsp olive oil

For the sauce:

- 1 cup dry red wine (use the Merlot if you like)
- 1 cup crushed tomatoes
- 1 tbsp tomato paste
- 1 tbsp brown sugar
- 1 tsp dried oregano
- Pinch of red pepper flakes

For the mascarpone:

- 1 head garlic
- ½ cup mascarpone cheese
- 1 tbsp olive oil
- Pinch of salt
- Preheat oven to 400°F.
- Slice the top off the garlic head, drizzle with olive oil, wrap in foil, and roast
- In a bowl, combine beef, pork, breadcrumbs, egg, garlic, Parmesan, salt, and pepper, then mix gently and form into golf ball-sized meatballs.
- Heat olive oil in a large skillet and sear the meatballs on all sides until browned
- In the same pan, add red wine and let it simmer for a few minutes to reduce slightly
- Stir in crushed tomatoes, tomato paste, brown sugar, oregano, and red pepper flakes, then return the meatballs to the sauce.
- Cover and let simmer on low for 20–25 minutes
- Squeeze the roasted garlic cloves into a bowl and mix with mascarpone
- Spoon the meatballs and sauce into shallow bowls and add a generous dollop of roasted garlic mascarpone on top.

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Wine Club Tasting Notes

Christopher Michael Pinot Gris

Christopher Michael Pinot Gris is a clean, fruit-driven white wine that leans into the approachable, modern style often associated with West Coast Pinot Gris—fresh, expressive, and versatile. In the glass, it typically shows a pale straw to light golden hue with subtle green reflections, signaling its brightness and youthful character. These aromas are characteristic of Pinot Gris, which commonly expresses orchard fruit and citrus with occasional floral and mineral nuances. The wine is generally crafted in a stainless-steel, unoaked style, preserving purity of fruit and emphasizing a clean, refreshing profile—common for many New World Pinot Gris expressions.

Classic, natural peach-skin color with aromas of Anjou pears and white peaches. Juicy and mouth-filling, with a burst of sweet stone-fruit flavors. The acidity is soft at first, but bright enough to bring this medium- to light-bodied wine to a dry, fresh finish.

Varietal: 100% Pinot Grigio
14% ABV



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Wine Club Food Pairing

Lemon Butter Salmon with Garlic Green Beans & Herbed Rice

- 2 salmon fillets
- Salt and black pepper
- 2 tbsp olive oil
- 2 tbsp butter
- 2 cloves garlic (minced)
- Juice of 1 lemon
- 1 tsp lemon zest

For the green beans:

- 1 lb green beans, trimmed
- 1 tbsp olive oil
- 1 clove garlic (minced)
- Salt

For the rice:

- 1 cup jasmine rice
- 2 cups water or broth
- 1 tbsp chopped parsley
- 1 tsp olive oil or butter
- Pinch of salt

- Cook rice according to package directions, then fluff and stir in parsley, olive oil, and a pinch of salt.
- Bring water to a boil and cook green beans for 3–4 minutes until bright green and tender-crisp, then drain.
- Heat olive oil in a pan, add garlic, and sauté green beans for 1–2 minutes; season with salt and set aside.
- Season salmon with salt and pepper. Heat olive oil in a skillet and cook salmon for 3–4 minutes per side until golden and just cooked through.
- Lower heat, add butter, garlic, lemon juice, and zest to the pan, and spoon the sauce over the salmon as it finishes cooking.
- Serve salmon over herbed rice with green beans on the side, drizzling any extra lemon butter sauce over the top.

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