

Wine Club Tasting Notes

Maddalena Special Selection Cabernet Sauvignon

Maddalena Special Selection Cabernet Sauvignon is a beautifully crafted Paso Robles Cabernet that showcases both power and refinement. Deep garnet in color, the wine opens with inviting aromas of ripe blackberry, cassis, dark cherry, and plum layered with hints of mocha, cedar, vanilla bean, and sweet baking spices. As it opens in the glass, subtle notes of toasted oak, tobacco leaf, leather, and dark cocoa emerge, adding complexity and depth.

Maddalena Cabernet Sauvignon opens with an inviting aromatic profile of warm spice and caramel. On the palate, vibrant red fruits, dark plums, and cranberries take center stage. Medium-bodied with soft, approachable tannins, it offers a smooth texture and a balanced finish that showcases the elegance of the vintage.

*Varietal: 90% Cabernet Sauvignon, 5% Petit Verdot, 5% Cabernet Franc
15.5% ABV*



June 2026

THE WINE VAULT

Wine Club Food Pairing

Simple Cabernet-Braised Garlic Butter Steak Bites with Herb Potatoes

- 1–1.5 lb sirloin or ribeye steak, cut into bite-sized pieces
 - 2 tablespoons olive oil
 - 3 tablespoons butter
 - 4 cloves garlic, minced
 - Salt and black pepper
 - 1 teaspoon dried thyme (or fresh if available)
 - 1 lb baby potatoes, halved
 - 1 tablespoon chopped parsley
 - Optional: splash of Cabernet Sauvignon for pan sauce
-
- Boil baby potatoes in salted water until fork-tender, then drain.
 - Toss warm potatoes with a little butter, salt, pepper, and chopped parsley. Set aside.
 - Pat steak bites dry and season generously with salt and black pepper.
 - Heat olive oil in a large skillet over medium-high heat.
 - Sear steak bites in batches until browned on the outside and cooked to desired doneness. Remove from pan.
 - Reduce heat to medium and add butter to the same skillet.
 - Add minced garlic and sauté for about 30–60 seconds until fragrant.
 - Optional: add a small splash of Cabernet Sauvignon and simmer briefly to create a light pan glaze.
 - Return steak bites to the skillet and toss to coat in the garlic butter sauce.
 - Serve steak bites over the herb potatoes and spoon any extra pan sauce on top.

June 2026



Wine Club Tasting Notes

Christopher Michael Chardonnay

Christopher Michael Chardonnay is a beautifully balanced Pacific Northwest Chardonnay that captures both freshness and elegance in every glass. Pale gold in color with brilliant clarity, the wine opens with expressive aromas of ripe pear, yellow peach, Meyer lemon, Asian pear, and crisp apple layered with delicate hints of honeysuckle, flint, vanilla, and subtle toasted oak. As the wine evolves, notes of melon, citrus blossom, macadamia nut, and a touch of minerality emerge, adding depth and sophistication.

Christopher Michael Chardonnay offers notes of pear, honeysuckle, and yellow peach. The winemaking team in Oregon has been refining the sourcing out of Washington for the better part of the last decade. All that effort has definitely paid off.

*Varietal: 100% Chardonnay
13% ABV*



June 2026

THE WINE  VAULT

Wine Club Food Pairing

Garlic Butter Shrimp with Lemon Cream & Crispy Shallots

- 1 lb large shrimp, peeled and deveined
- Salt and black pepper
- 2 tablespoons olive oil
- 3 tablespoons butter
- 4 cloves garlic, minced
- ½ cup dry white wine or chicken broth
- ½ cup heavy cream
- Zest and juice of 1 lemon
- 1 teaspoon Dijon mustard (optional, for depth)
- ½ teaspoon crushed red pepper flakes (optional)
- 2 tablespoons chopped parsley
- Crispy shallots (store-bought or homemade)
- Pat shrimp dry and season with salt and pepper.
- Heat olive oil in a large skillet over medium-high heat.
- Sear shrimp for 1–2 minutes per side until just pink. Remove and set aside.
- Lower heat to medium and add butter to the same pan.
- Add garlic and sauté for 30–60 seconds until fragrant.
- Pour in white wine (or broth) and simmer for 2–3 minutes, scraping up browned bits.
- Stir in cream, lemon zest, lemon juice, and Dijon mustard if using. Simmer until slightly thickened.
- Return shrimp to the pan and toss to coat in the sauce.
- Finish with parsley and a pinch of red pepper flakes if desired.
- Top with crispy shallots just before serving.

June 2026



Wine Club Tasting Notes

Esteban Martin Garnacha-Syrah-Tempranillo

Esteban Martin Garnacha-Syrah-Tempranillo is a vibrant Spanish red blend from the rugged vineyards of Cariñena, offering a beautiful balance of ripe fruit, spice, and smooth structure. Deep ruby in color with violet reflections, the wine opens with expressive aromas of black cherry, raspberry, ripe plum, and wild berries layered with hints of cocoa, caramel, sweet spice, eucalyptus, and subtle floral notes. As the wine evolves in the glass, touches of licorice, toasted oak, and dark chocolate add complexity and warmth.

This dark-garnet colored wine has a nose of dark berries and black olive tapenade. It is juicy on the palate, with flavors of black cherry and blackberry joined by notes of thyme, black pepper and roasted fennel bulb. Barely there tannins slowly make their presence known and then dissipate into a finish marked with notes of orange zest and rose petal.

*Varietal: 34% Garnacha, 33% Syrah, 33% Tempranillo
14.1% ABV*



June 2026

THE WINE VAULT

Wine Club Food Pairing

Smoky Paprika Chicken Thighs with Tomato-Olive Skillet Sauce

- 6 bone-in, skin-on chicken thighs
 - 2 tablespoons olive oil
 - Salt and black pepper
 - 2 teaspoons smoked paprika
 - 1 teaspoon dried oregano
 - 1 small onion, sliced
 - 3 cloves garlic, minced
 - 1 can (14–15 oz) crushed tomatoes
 - ½ cup pitted green or black olives
 - ½ cup Esteban Martin Garnacha–Syrah–Tempranillo (plus a splash more if desired)
 - Fresh parsley, for garnish
 - Optional: pinch of red pepper flakes
-
- Pat chicken thighs dry and season well with salt, pepper, smoked paprika, and oregano.
 - Heat olive oil in a large skillet over medium-high heat and sear chicken thighs skin-side down until golden and crisp, then flip and lightly brown the other side. Remove and set aside.
 - In the same skillet, add sliced onion and cook until softened and slightly caramelized.
 - Stir in garlic and cook for about 30 seconds until fragrant.
 - Pour in the wine to deglaze the pan, scraping up any browned bits from the bottom.
 - Add crushed tomatoes, olives, and optional red pepper flakes, stirring to combine.
 - Return chicken thighs to the skillet, nestling them into the sauce.
 - Reduce heat, cover, and simmer for 25–30 minutes until chicken is tender and fully cooked.
 - Uncover and let the sauce reduce slightly if needed.
 - Finish with fresh parsley before serving.

June 2026



Wine Club Tasting Notes

Zuccardi Torrontes

Zuccardi Torrontés is a beautifully aromatic Argentine white wine that captures the vibrant character of the high-altitude vineyards of Salta. Pale yellow with shimmering green reflections, this expressive wine bursts from the glass with fragrant aromas of jasmine, rose petals, orange blossom, citrus zest, white peach, and tropical fruit. Layers of linden flower, grapefruit, and fresh herbs add elegance and complexity, creating a bouquet that is both intensely floral and refreshingly bright.

Intense yellow-green color. Delicate and unique nose, full of white flowers such as roses and citrus blossom. Also notes of mature white fruits and citrus zest. The wine is well structured with a lively acidity but remains centered around the aromatic intensity and delicate finish.

Varietal: 100% Torrontes
13.4% ABV



June 2026

THE WINE  VAULT

Wine Club Food Pairing

Citrus-Butter Seared Scallops with Fennel & Grapefruit Salad

For the scallops:

- 1 lb sea scallops, side muscle removed
- Salt and black pepper
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 clove garlic, smashed
- Zest of 1 lemon or lime
- Optional: pinch of chili flakes

For the salad:

- 1 bulb fennel, very thinly sliced
- 1 grapefruit, segmented
- 1 orange, segmented
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- 1 teaspoon honey (optional)
- Handful of fresh mint or basil leaves
- Pinch of salt
- Pat scallops completely dry and season lightly with salt and pepper.
- Toss fennel, grapefruit, orange, herbs, olive oil, lemon juice, honey, and salt in a bowl to form a bright citrus salad. Set aside.
- Heat olive oil in a skillet over high heat until shimmering.
- Sear scallops for 1–2 minutes per side until golden brown crust forms. Remove from pan.
- Lower heat, add butter and garlic to the same skillet, and let it brown slightly.
- Spoon the butter over the scallops and add a touch of citrus zest and optional chili flakes.
- Plate scallops over or beside the citrus-fennel salad and drizzle with any remaining pan butter.

June 2026

