

Wine Club Tasting Notes

Daou Pessimist Red Blend

The DAOU Pessimist Red Blend is a bold, unapologetically rich Paso Robles red that perfectly captures the warm-climate intensity for which the region is known. Dominated by Petite Sirah and supported by Zinfandel, Syrah, and small amounts of other varietals depending on the vintage, Pessimist delivers a dark, inky appearance and a luxurious, full-bodied texture.

This is a bold and powerful wine that opens with ample aromas of blueberry, boysenberry, plum, and strawberry. Smoky notes of truffle and roasted coffee are accompanied by floral notes of lavender and lilac. The palate is lush and engulfing, showing both robustness and elegance with juicy flavors of cherry, huckleberry, kirsch, and cassis. Underlying suggestions of fennel, olive, and spice bring enticing complexity to a silky, balanced finish.

*Varietal: 68.7 % Petite Sirah;
17.9% Syrah; 11.4% Zinfandel;
2% Lagrein
14.9% ABV*



July 2026

THE WINE VAULT

Wine Club Food Pairing

Coffee-Crusted Pork Tenderloin with Blackberry Sauce

- 1 pork tenderloin
- 1 tablespoon finely ground coffee
- 1 teaspoon cocoa powder
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon olive oil
- 1 cup blackberries
- 2 tablespoons balsamic vinegar
- 1 tablespoon brown sugar
- 1 pound baby gold potatoes
- 2 tablespoons olive oil
- Salt and pepper
- Preheat oven to 400°F.
- Mix coffee, cocoa powder, salt, and pepper. Rub over the pork.
- Heat 1 tablespoon olive oil in an oven-safe skillet and sear the pork for 2 minutes per side.
- Transfer skillet to the oven and roast for 18–20 minutes, until the pork reaches 145°F. Let rest 5–10 minutes.
- Toss potatoes with 2 tablespoons olive oil, salt, and pepper. Roast on a sheet pan for 25–30 minutes until golden.
- While the pork cooks, combine blackberries, balsamic vinegar, and brown sugar in a small saucepan. Simmer for 8–10 minutes, mashing the berries slightly until a simple sauce forms.
- Slice the pork and spoon the blackberry sauce over the top.
- Serve with the roasted potatoes.

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Wine Club Tasting Notes

Copain Daybreak White Blend

Copain Daybreak White Blend is the kind of wine that immediately captures your attention from the first swirl. Brilliant pale gold in the glass, it opens with an intensely aromatic bouquet of honeysuckle, orange blossom, rose petals, chamomile, fresh green tea, and tropical fruits. Layers of ripe mango, lychee, guava, passionfruit, and white peach leap from the glass, showcasing the influence of its highly aromatic varieties such as Malvasia Bianca, Gewürztraminer, Riesling, and Viognier.

On the palate, Daybreak is vibrant and energetic, balancing lush fruit with refreshing acidity. Flavors of pear, nectarine, green apple, pineapple, guava, and citrus zest unfold in waves, while subtle notes of honey, jasmine, and fresh herbs add complexity. Despite its exotic fruit profile, the wine remains crisp and focused rather than sweet, with a bright, mouthwatering character that keeps each sip lively and refreshing.

Varietal: White Blend
12.5% ABV



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Wine Club Food Pairing

Seared Scallops with Coconut-Lime Sweet Corn & Crispy Basil

For the scallops

- 1½ lb large sea scallops, patted dry
- 1 tbsp olive oil
- Salt and freshly ground black pepper

For the coconut-lime corn

- 2 cups fresh corn kernels (about 3 ears)
- 1 tbsp butter
- ½ cup full-fat coconut milk
- Zest of 1 lime
- 1 tbsp lime juice
- 1 small shallot, finely diced
- ½ tsp grated fresh ginger
- ¼ tsp red pepper flakes
- Salt to taste

For the crispy basil

- 12 basil leaves
- 1 tsp neutral oil

- Heat the oil in a small skillet over medium heat. Fry the basil leaves for 10–15 seconds .
- Melt the butter over medium heat. Add the shallot and cook until translucent. Stir in the ginger and red pepper flakes for 30 seconds. Add the corn and cook for 2 minutes, then pour in the coconut milk. Simmer gently for 3–4 minutes until slightly thickened. Stir in the lime zest and lime juice.
- Season the scallops with salt and pepper. Heat the olive oil in a heavy skillet over medium-high heat until shimmering. Add the scallops and cook without moving them for about 2 minutes per side.
- Spoon the coconut-lime corn onto each plate. Arrange the scallops on top. Garnish with crispy basil, sliced Fresno chili, and a squeeze of fresh lime.

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Wine Club Tasting Notes

Chateau Pesquie Terrasses Rouge

Château Pesquié Terrasses Rouge is a beautifully balanced Rhône-style blend from the foothills of Mont Ventoux in southern France. Crafted primarily from Grenache and Syrah, this wine showcases the freshness and elegance that have made Ventoux one of the Rhône Valley's most exciting regions. The high-altitude vineyards and cooling mountain breezes preserve vibrant acidity while allowing the fruit to achieve full ripeness.

In the glass, the wine displays a deep ruby color with purple highlights. The nose is expressive and inviting, offering aromas of ripe black cherry, raspberry, blackberry, and plum layered with notes of cracked black pepper, lavender, garrigue herbs, and a touch of violet. The palate is juicy and medium-bodied, delivering flavors of red and black berries wrapped in silky tannins and bright acidity.

*Varietal: 60% Garnache, 40% Syrah
14.5% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Herb-Crusted Lamb Meatballs with Tomato-Olive Pan Sauce

- 1 lb ground lamb (or ground beef if preferred)
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon chopped fresh rosemary (or ½ tsp dried)
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 egg
- ⅓ cup breadcrumbs
- 2 tablespoons olive oil

For the sauce

- 1 tablespoon olive oil
- 1 small shallot, finely diced
- 1 can (14 oz) crushed tomatoes
- ¼ cup pitted Kalamata olives, sliced
- 1 teaspoon balsamic vinegar
- Pinch of red pepper flakes (optional)
- Salt to taste
- Mix lamb, garlic, herbs, salt, pepper, egg, and breadcrumbs in a bowl until just combined.
- Roll into small meatballs (about 1–1½ inches).
- Heat olive oil in a large skillet and brown meatballs on all sides. Remove and set aside.
- In the same pan, sauté shallot in olive oil for 2–3 minutes.
- Add crushed tomatoes, olives, balsamic vinegar, and red pepper flakes. Simmer 5 minutes.
- Return meatballs to the pan and simmer gently for 10–12 minutes until cooked through and sauce thickens slightly.
- Taste and adjust salt.

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Wine Club Tasting Notes

Emmolo Sauvignon Blanc

Emmolo Sauvignon Blanc is a vibrant, polished expression of California Sauvignon Blanc that leans into richness and texture while still maintaining the variety's signature freshness. Produced by the Wagner family (known for Caymus), this wine is crafted in a style that is rounder and more luxurious than many traditional, razor-sharp Sauvignon Blancs, making it both approachable and food-friendly.

Guided by the idea that “less is more,” this wine is dry and fresh, with crisp fruit flavors and bright minerality. Some of their grapes come from family vineyards in Napa Valley, with the majority coming from Suisun Valley, a “hidden gem” wine region only a short drive from Napa. Suisun shares a similar maritime climate and produces exceptional fruit. Their farming practices enable us to create a wine that is not overly ripe – while also not herbaceous – featuring low alcohol and bright acidity.

Varietal: 100% Sauvignon Blanc

12.5% ABV



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Wine Club Food Pairing

Roasted Salmon with Mango-Cucumber Relish & Lime-Herb Drizzle

For the salmon

- 4 salmon fillets (about 6 oz each)
- 2 tablespoons olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon garlic powder
- Zest of 1 lime

For the mango-cucumber relish

- 1 ripe mango, diced
- 1 cup cucumber, diced
- ¼ cup red bell pepper, finely diced
- 2 tablespoons red onion, finely diced
- 2 tablespoons chopped cilantro
- Juice of 1 lime
- 1 tablespoon olive oil
- Pinch of salt

For the lime-herb drizzle

- ½ cup Greek yogurt or crème fraîche
- 1 tablespoon olive oil
- Juice of 1 lime
- 1 tablespoon chopped fresh basil
- Pinch of salt

- Preheat oven to 400°F.
- Place salmon on a baking sheet, drizzle with olive oil, and season with salt, pepper, garlic powder, and lime zest.
- Roast for 10–12 minutes until just flaky.
- In a bowl, mix mango, cucumber, red pepper, red onion, cilantro, lime juice, olive oil, and salt to create the relish.
- In a separate bowl, whisk yogurt (or crème fraîche) with olive oil, lime juice, herbs, and salt until smooth.
- Plate salmon and top generously with mango-cucumber relish.
- Drizzle with lime-herb sauce just before serving.

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