Wine Club Tasting Notes

Fattoria Le Pupille Morellino Di Scansano

Fattoria Le Pupille Morellino di Scansano DOCG is a vibrant expression of coastal Tuscany, crafted by one of the most respected producers in the Maremma region. Made primarily from Sangiovese—known locally as Morellino—with small amounts of Alicante and Ciliegiolo, this wine beautifully captures the freshness, elegance, and Mediterranean character that have made the appellation increasingly popular among Italian wine lovers.

Bright ruby red. On the nose it shows cherry, red berries, peony flower and red rose, alternating on hints of cinnamon and cloves. On the palate the wine is crisp and refreshing, with smooth tannins. Long and flavorful finish.

Varietal: 100% Sangiovese
14% ABV

August 2026

THE WINE VAULT

Wine Club Food Pairing

Tuscan Garlic Chicken with Roasted Tomatoes

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon Italian seasoning
- Salt and black pepper, to taste
- 1 pint cherry tomatoes
- Fresh basil and grated Parmesan, for garnish

- Preheat the oven to 400°F.
- Place the chicken breasts in a baking dish and drizzle with the olive oil.
- Sprinkle the garlic, Italian seasoning, salt, and pepper evenly over the chicken.
- Scatter the cherry tomatoes around the chicken.
- Bake for 25–30 minutes, or until the chicken reaches an internal temperature of 165°F.
- Remove from the oven and top with fresh basil and grated Parmesan.
- Serve with buttered pasta or crusty Italian bread.

August 2026

THE WINE VAULT

Wine Club Tasting Notes

Wittmann 100 Hills Dry Riesling

Weingut Wittmann 100 Hills Dry Riesling is a fresh, vibrant expression of Germany's Rheinhessen region, crafted by one of the country's most acclaimed family-owned wineries. Sourced from sustainably farmed vineyards spread across the rolling hills that inspire its name, this dry Riesling highlights the purity of the grape with remarkable precision, lively acidity, and exceptional balance.

Pale straw in color with brilliant green reflections, the wine opens with expressive aromas of juicy white peach, crisp green apple, ripe pear, and Meyer lemon. Delicate floral notes of white blossoms are complemented by hints of lime zest, fresh herbs, and the distinctive mineral character that has become a hallmark of Wittmann's wines.

On the palate, 100 Hills Dry Riesling is light- to medium-bodied with mouthwatering acidity and a beautifully clean, dry finish. Bright flavors of citrus, stone fruit, green apple, and a touch of grapefruit are layered over a crisp mineral backbone that adds freshness and complexity without overwhelming the fruit. The wine is energetic and refreshing, with excellent balance and a lingering finish that invites another sip.

Varietal: 100% Riesling
11.5% ABV

August 2026

THE WINE VAULT

Wine Club Food Pairing

Honey Dijon Chicken with Apples

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 2 Honeycrisp apples, sliced
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- 1 teaspoon fresh thyme leaves
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish

- Season the chicken with salt and pepper.
- Heat the olive oil in a large skillet over medium heat and cook the chicken for 5–6 minutes per side, until golden and cooked through. Remove from the skillet.
- Add the sliced apples to the skillet and cook for 3–4 minutes until just tender.
- Stir together the Dijon mustard, honey, and thyme, then add to the skillet with the apples. Cook for 1 minute.
- Return the chicken to the skillet and spoon the apple mixture over the top. Cook for another 2–3 minutes until everything is warmed through.
- Garnish with fresh parsley and serve with roasted baby potatoes or wild rice.

August 2026

THE WINE VAULT

Wine Club Tasting Notes

Barone Ricasoli Antico Feudo Toscana Rosso

Barone Ricasoli Antico Feudo Toscana Rosso is a rich and approachable red blend that showcases the warmth, depth, and elegance of Tuscany. Produced by the historic Barone Ricasoli—one of Italy's oldest and most celebrated wineries—this wine reflects centuries of winemaking tradition while offering a modern, fruit-forward style that is both versatile and inviting. Deep ruby red in color, the wine opens with expressive aromas of ripe black cherry, plum, blackberry, and raspberry, layered with notes of violet, dried herbs, sweet baking spice, and a hint of vanilla from careful oak aging. Subtle touches of tobacco, cedar, and cocoa add depth and complexity, creating an aromatic profile that continues to evolve in the glass.

Ruby red color with hints of red fruit, cherry and strawberry. The taste is fresh, pleasant and with good acidity. The finish is balanced and persistent.

Varietal: 60% Sangiovese; 25% Cabernet Sauvignon, 15% Merlot
14% ABV

August 2026

THE WINE VAULT

Wine Club Food Pairing

Italian Sausage & Mushroom Skillet

- 1 pound Italian sausage links
- 8 ounces baby bella mushrooms, sliced
- 1 small yellow onion, sliced
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon Italian seasoning
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish
- Grated Parmesan cheese, for serving

- Heat the olive oil in a large skillet over medium heat.
- Add the sausage and cook for 10–12 minutes, turning occasionally until browned and cooked through. Remove from the skillet and slice into bite-sized pieces.
- Add the onions and mushrooms to the same skillet and cook for 6–8 minutes until softened and lightly browned.
- Stir in the garlic and Italian seasoning and cook for 1 minute.
- Return the sliced sausage to the skillet and toss everything together until heated through.
- Garnish with fresh parsley and grated Parmesan.
- Serve over buttered egg noodles, creamy polenta, or alongside warm, crusty Italian bread.

August 2026

THE WINE VAULT

Wine Club Tasting Notes

Familia Torres Celeste Verdejo Sur Lies

Familia Torres Celeste Verdejo Sur Lies is a beautifully textured white wine that showcases the vibrant character of Spain's Verdejo grape while adding remarkable depth through extended aging on its lees (sur lies). Crafted from high-elevation vineyards, this wine combines the bright freshness Verdejo is known for with a creamy texture and refined complexity, resulting in a white that is both lively and elegant.

On the palate, Celeste Verdejo Sur Lies is medium-bodied with a silky mouthfeel balanced by vibrant acidity. Flavors of juicy pear, Meyer lemon, green apple, and tropical fruit unfold alongside subtle notes of toasted bread, chamomile, and a touch of minerality. The lees aging contributes a round, creamy texture that beautifully complements the wine's crisp citrus core, leading to a long, refreshing finish with lingering notes of fruit and gentle spice.

Varietal: 100% Verdejo
13.5% ABV

August 2026

THE WINE VAULT

Wine Club Food Pairing

Spanish-Style Chicken with Peppers & White Wine Garlic Sauce

- 4 boneless, skinless chicken thighs (or breasts)
- 2 tablespoons olive oil
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 small onion, sliced
- 3 cloves garlic, minced
- ½ cup chicken broth
- ¼ cup dry white wine (or extra broth)
- 1 teaspoon smoked paprika
- 1 teaspoon dried thyme or oregano
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish
- Lemon wedges, for serving

- Season chicken with salt, pepper, and smoked paprika.
- Heat olive oil in a large skillet over medium heat.
- Sear chicken for 4–5 minutes per side until golden; remove and set aside.
- Add onion and peppers to the same skillet and cook for 5–6 minutes until softened.
- Stir in garlic and cook for 30 seconds until fragrant.
- Add chicken broth and white wine, scraping up any browned bits from the pan.
- Return chicken to the skillet, reduce heat, and simmer for 8–10 minutes until cooked through and sauce slightly reduces.
- Finish with fresh parsley and a squeeze of lemon.

August 2026

THE WINE VAULT