

Wine Club Tasting Notes

Graziano Cabernet Sauvignon

The Graziano Cabernet Sauvignon is a distinctive, full-bodied Mendocino County Cabernet Sauvignon produced from an old-vine vineyard and crafted in a deliberately traditional, age-worthy style. It represents a particularly special chapter in the history of Graziano Family of Wines: the 2023 vintage was so impressive that winemaker Gregory Graziano decided to retain the wine rather than sell it on the bulk market. It ultimately became the only vintage of Graziano Cabernet Sauvignon, making this bottle a particularly interesting piece of Mendocino wine history. The grapes for this wine were hand harvested on November 12th, 2023 and were crushed into open top fermentors and allowed to cold soak for 4 days before the start of fermentation. After a long, slow fermentation, the wine was aged for 36 months in 50% new French oak barrels, softening the tannins and adding length, complexity and spice to the wine.

Very dark purple garnet in color, this wine has aromas and flavors of cassis, dark berries and toasted oak. Its full-bodied structure is framed by balanced acidity and big supple tannins which make this a great food wine that is also perfect for long aging in the cellar.

Varietal: 100% Cabernet Sauvignon

15.3% ABV



October 2026

THE **WINE**  **VAULT**

Wine Club Food Pairing

Cabernet-Braised Beef with Blackberry Sauce

- 2 lb beef short ribs or chuck roast
 - Salt and black pepper
 - 1 tbsp olive oil
 - 1 onion, chopped
 - 2 garlic cloves, minced
 - 1 cup Graziano Cabernet Sauvignon
 - 1 cup beef broth
 - ½ cup blackberries
 - 1 tbsp balsamic vinegar
 - 1 tsp honey
 - 1 tsp Dijon mustard
 - 1 tbsp butter
 - Fresh thyme
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- Season the beef with salt and pepper. Heat olive oil in a Dutch oven and brown the meat well on all sides.
 - Add the onion and garlic. Cook for 3–4 minutes.
 - Pour in the Cabernet and beef broth. Add a few sprigs of thyme. Cover and cook at 325°F for 2½–3 hours, until the beef is very tender.
 - Remove the beef. In a small saucepan, simmer the blackberries, balsamic vinegar, honey, and Dijon mustard for about 8–10 minutes. Mash the berries slightly, then stir in the butter.
 - Spoon the blackberry sauce over the tender beef and garnish with fresh thyme.

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Wine Club Tasting Notes

Bodegas Vatan Triton Tinta de Toro

The 2018 Bodegas Vatan Tritón Tinta de Toro is a powerful yet surprisingly elegant expression of Toro's indigenous Tempranillo clone, combining the concentration and intensity for which the region is famous with fresh acidity, mineral character, and finely textured tannins. Made entirely from Tinta de Toro, the local form of Tempranillo, Tritón is designed to showcase the character of Toro's historic old vineyards rather than mask it with excessive oak or extraction. The 2018 vintage is particularly compelling because it was a relatively mild vintage, allowing the wine to retain freshness and definition while still delivering the deep fruit, structure, and concentration associated with Toro.

The nose is rich and expressive, centered on blackberry, ripe plum, and dark berry fruit. There are also more savory and mature nuances, including undergrowth herbs, dried herbs, and chutney-like fruit. On the palate, the 2018 Tritón is rich, intense, medium- to full-bodied, and firmly structured, with a core of ripe black and dark-red fruit. Flavors of blackberry, plum, dark cherry, and black fruits are complemented by peppery herbs, subtle spice, and mineral notes.

*Varietal: 100% Tinta de Toro
15% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Paprika-Rubbed Pork Tenderloin with Cherry-Sherry Pan Sauce

- 1½ lb pork tenderloin
 - 1½ tsp smoked paprika
 - 1 tsp ground cumin
 - 2 garlic cloves, minced
 - 1 tbsp olive oil
 - Salt and black pepper
 - 1 cup fresh or frozen dark cherries, pitted
 - ½ cup beef or chicken broth
 - 2 tbsp sherry vinegar
 - 1 tsp honey
 - 1 tbsp butter
 - Fresh parsley or thyme
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- Mix the paprika, cumin, garlic, olive oil, salt, and pepper. Rub evenly over the pork.
 - Heat a skillet over medium-high heat. Sear the pork on all sides until nicely browned, about 2–3 minutes per side.
 - Transfer to a 375°F oven and roast for about 12–15 minutes, until just cooked through. Let rest for 5–10 minutes before slicing.
 - In the same skillet, add the cherries, broth, sherry vinegar, and honey. Simmer for 5–7 minutes, lightly crushing some of the cherries as they soften.
 - Remove from the heat and stir in the butter. Season with salt and pepper.
 - Slice the pork and spoon the warm cherry sauce over the top. Finish with fresh herbs.

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Wine Club Tasting Notes

d'Arenberg The Hermit Crab Viognier Marsanne

Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna including the Hermit Crab, a reclusive little creature that inhabits the cast-off shells of others. Thus the Osborn family thought the name appropriate for this blend. Small batches of grapes were crushed and transferred to stainless steel basket presses. Fermentation was long and moderately cool to retain fresh fruit characters. About 4% underwent wild fermentation for extra complexity. 14% of the Viognier was fermented in seasoned French oak to add mouth feel and support the subtle Viognier tannins. Both components received similar treatment, but were not blended until the final stages of the wine making process.

Fragrant aromas of honeysuckle and jasmine lend an air of elegance to this wine. On the palate, ripe stone fruits take center stage, with peach and apricot leading the way, complemented by hints of cantaloupe, pineapple, and mango. The creamy texture is beautifully balanced by bright acidity, finishing with a hint of ginger.

*Varietal: 53.5% Viognier; 46.5% Marsanne
14% ABV*



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THE WINE  VAULT

Wine Club Food Pairing

Coconut-Lime Shrimp with Grilled Peach & Fennel

- 1½ lb large shrimp, peeled and deveined
 - 1 tbsp olive oil
 - 2 garlic cloves, minced
 - ½ tsp ground coriander
 - ¼ tsp chili flakes
 - Salt and black pepper
 - 1 ripe peach, cut into wedges
 - 1 small fennel bulb, thinly sliced
 - ½ cup coconut milk
 - 1 lime, zest and juice
 - 1 tsp honey
 - 2 tbsp fresh basil or cilantro, chopped
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- Toss the shrimp with olive oil, garlic, coriander, chili flakes, salt, and pepper.
 - Heat a grill pan or skillet over medium-high heat. Grill the peach wedges and fennel for 2–3 minutes per side, until lightly charred. Remove and set aside.
 - In the same pan, cook the shrimp for about 2 minutes per side, until pink and just cooked through.
 - Reduce the heat and add the coconut milk, lime zest, lime juice, and honey. Simmer for 2–3 minutes, stirring until slightly thickened.
 - Return the shrimp to the pan and toss gently in the sauce. Add the grilled peach and fennel, then finish with fresh basil or cilantro.
 - Spoon over jasmine rice or serve with warm crusty bread.

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Wine Club Tasting Notes

Raymond Reserve Chardonnay

Raymond Reserve Chardonnay is a polished, richly textured California Chardonnay that combines the ripe fruit character associated with Napa Valley with the cooler-climate freshness of the Carneros region. It is a wine built around the classic Chardonnay balance of fruit, acidity, oak, and texture, offering generous aromas and flavors without sacrificing freshness. The Reserve Chardonnay draws much of its character from Carneros, the cool southern portion of the Napa Valley influenced by the nearby San Pablo Bay. The region's cooler temperatures and marine influence allow Chardonnay grapes to ripen slowly while retaining natural acidity. The current 2023 Reserve Chardonnay was fermented in French oak barrels, with approximately 22% of the barrels being new French oak. About 52% underwent malolactic fermentation, giving the wine additional roundness and texture while retaining its natural acidity.

The nose is immediately expressive, with a combination of ripe orchard fruit, citrus, floral aromas, and subtle oak. The palate is where the Reserve Chardonnay's balance becomes most apparent. The wine has a medium- to full-bodied texture, with a generous entry and substantial mid-palate weight. Flavors of pear, golden apple, white peach, stone fruit, and Meyer lemon provide the core of the wine, while citrus acidity adds energy and definition.

*Varietal: 100% Chardonnay
14.5% ABV*



October 2026

THE WINE  VAULT

Wine Club Food Pairing

Miso-Butter Scallops with Roasted Pear & Hazelnut

- 12 large sea scallops
 - 1 ripe but firm pear, cut into thin wedges
 - ⅓ cup toasted hazelnuts, roughly chopped
 - 2 tbsp unsalted butter
 - 1 tbsp white miso
 - 1 tbsp fresh lemon juice
 - 1 tsp honey
 - 1 tbsp olive oil
 - 1 small shallot, finely sliced
 - 1 tsp fresh thyme leaves
 - Salt and black pepper
 - Fresh lemon zest
- Heat the oven to 400°F. Toss the pear wedges with a little olive oil, salt, and pepper. Roast for 8–10 minutes, just until tender and lightly caramelized.
 - Pat the scallops completely dry and season with salt and pepper. Heat olive oil in a skillet over medium-high heat. Sear the scallops for 2–3 minutes per side, until deeply golden and just cooked through. Remove and set aside.
 - Lower the heat and add the butter and shallot to the skillet. Cook for about 1 minute. Stir in the miso, lemon juice, and honey. Add 1–2 tablespoons of water and whisk until glossy.
 - Return the scallops briefly to the pan and spoon the sauce over them. Add the roasted pear and toasted hazelnuts.
 - Arrange the scallops with the pear and hazelnuts. Finish with fresh thyme and a little lemon zest.

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