Wine Club Tasting Notes

McBride Sisters Pinot Noir

The McBride Sisters Collection Pinot Noir is a beautifully balanced and expressive red wine from California's renowned Central Coast, where cool ocean breezes and a temperate growing climate help produce wines with exceptional freshness, vibrant fruit flavors, and elegant structure. Crafted by sisters Robin McBride and Andréa McBride John, founders of one of the country's most celebrated women-owned wine companies, this Pinot Noir reflects their commitment to quality, sustainability, and approachable sophistication. Made from sustainably grown grapes sourced from a Certified California Sustainable Vineyard, this wine showcases the distinctive character of California's coastal vineyards while reflecting the sisters' dedication to environmentally responsible winemaking.



In the glass, this Pinot Noir displays a delicate ruby-red hue and opens with inviting aromas of ripe pomegranate, fresh cranberries, subtle herbs, and a hint of peppery spice. On the palate, lively flavors of juicy red berries and tart pomegranate are complemented by delicate notes of white peppercorn, orange zest, and savory herbs.

Varietal: 100% Pinot Noir
13.5% ABV

November 2026

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Wine Club Food Pairing

Balsamic Glazed Pork Tenderloin with Rosemary and Garlic

- 2 lb beef short ribs or chuck roast
- 1½ pounds pork tenderloin
- 2 tablespoons extra virgin olive oil
- 3 tablespoons Olive and Vine Traditional balsamic vinegar
- 2 tablespoons honey
- 3 cloves garlic, minced
- 1 tablespoon fresh rosemary, chopped
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- Preheat oven to 400°F.
- Season the pork with salt & pepper.
- Heat olive oil over medium-high heat.
- Sear the pork on all sides until golden brown, about 5–6 minutes total.
- In a small bowl, whisk together the balsamic vinegar, honey, garlic, rosemary, and Dijon mustard.
- Brush the mixture generously over the pork, reserving a little for finishing.
- Transfer the skillet to the oven and roast for 15–20 minutes.
- Remove from the oven and allow the pork to rest for 5 minutes before slicing.
- Simmer the reserved glaze in a small saucepan until slightly thickened.
- Drizzle the glaze over the sliced pork and serve with garlic mashed potatoes or roasted Brussels sprouts.

November 2026

THE WINE VAULT

Wine Club Tasting Notes

Copain Daybreak Red Blend

The Copain Daybreak Red Blend is a vibrant, refreshing, and beautifully unconventional red wine that challenges the idea that all red wines need to be bold and heavy. Crafted by Copain Wines, a celebrated California winery known for its elegant, cool-climate wines, Daybreak showcases an exciting combination of grape varieties selected for their bright fruit character, expressive aromatics, and exceptional balance. Sourced from carefully chosen California vineyards, this distinctive blend reflects Copain's philosophy of creating wines that are approachable, food-friendly, and full of personality.



In the glass, Daybreak displays a beautiful, translucent ruby-red color that hints at its lighter, more delicate style. The nose is wonderfully aromatic, offering inviting notes of fresh strawberries, red cherries, and juicy raspberries, complemented by fragrant white flowers, orange peel, and delicate citrus zest. On the palate, the wine is lively and refreshing, delivering bright red fruit flavors with subtle floral undertones and a touch of savory complexity.

Varietal: 38% Zinfandel, 25% Pinot Noir, 15% Sangiovese, 11% Pinot Gris, 11% Other Varietals
13.5% ABV

November 2026

THE WINE VAULT

Wine Club Food Pairing

Crispy Prosciutto & Peach Stuffed Chicken with Honey Balsamic Glaze

- 4 boneless, skinless chicken breasts
- 2 ripe peaches, thinly sliced
- 4 ounces goat cheese, softened
- 4 slices prosciutto
- 2 tablespoons extra virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon honey
- 1 teaspoon fresh thyme
- ½ teaspoon garlic powder
- Salt and freshly ground black pepper to taste
- Fresh basil for garnish
- Preheat oven to 400°F.
- Cut a pocket into the side of each chicken breast.
- Season with garlic powder, salt, & pepper.
- Stuff each chicken breast with goat cheese, peach slices, and a little fresh thyme.
- Wrap each stuffed chicken breast with a slice of prosciutto.
- Heat olive oil over medium-high heat.
- Sear chicken for 2–3 minutes per side until the prosciutto begins to crisp.
- Transfer skillet to the oven and bake for 15–20 minutes.
- Combine balsamic vinegar and honey in a small saucepan. Simmer for 3–5 minutes until slightly thickened.
- Remove chicken from the oven, let rest for 5 minutes, and drizzle with the honey balsamic glaze.

November 2026

THE WINE VAULT

Wine Club Tasting Notes

Silverado Miller Ranch Sauvignon Blanc

Silverado Vineyards Miller Ranch Sauvignon Blanc is an elegant, vibrant, and beautifully expressive white wine that captures the distinctive character of California's renowned Napa Valley. Produced from estate-grown grapes in the prestigious Yountville appellation, this exceptional Sauvignon Blanc offers a wonderful combination of bright citrus flavors, luscious tropical fruit, refreshing acidity, and refined minerality. Known for its balance of richness and freshness, it delivers a sophisticated yet approachable drinking experience that showcases the exceptional quality of Silverado Vineyards.

The Miller Ranch Vineyard has a rich history dating back to the 1870s and is situated just south of Yountville, nestled between the Napa River and Hopper Creek. Its deep, cool clay and loam soils, combined with refreshing breezes and morning fog from San Pablo Bay, create ideal growing conditions for Sauvignon Blanc.



In the glass, Miller Ranch Sauvignon Blanc displays a brilliant pale straw color with delicate golden highlights. The bouquet is wonderfully inviting, opening with aromas of fresh grapefruit, zesty lime, ripe white peach, and juicy tropical fruits. On the palate, layers of succulent citrus, honeydew melon, mango, and pineapple unfold alongside subtle notes of orange blossom and fresh pear.

Varietal: 96% Sauvignon Blanc; 4% Semillon
14.2% ABV

November 2026

THE WINE VAULT

Wine Club Food Pairing

Citrus & Herb Crusted Salmon with Mango Avocado Salsa

For the Salmon

- 4 salmon fillets (6 ounces each)
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 1 teaspoon lemon zest
- 2 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon fresh thyme
- ½ teaspoon salt
- ¼ teaspoon black pepper

For the Mango Avocado Salsa

- 1 ripe mango, diced
- 1 ripe avocado, diced
- ¼ cup red onion, finely chopped
- 1 tablespoon fresh cilantro, chopped
- 1 tablespoon fresh lime juice
- 1 teaspoon honey
- Salt to taste

- Preheat oven to 400°F
- Place salmon on the baking sheet and pat dry
- Combine olive oil, lemon juice, lemon zest, garlic, parsley, thyme, salt, and pepper.
- Brush the herb mixture over each salmon fillet.
- Bake for 12–15 minutes.
- Combine diced mango, avocado, red onion, cilantro, lime juice, and honey
- Gently toss the salsa ingredients together.
- Remove salmon from the oven and allow it to rest for 2 minutes.
- Spoon the fresh mango avocado salsa over each salmon fillet and serve immediately.

November 2026

THE WINE VAULT

Wine Club Tasting Notes

Rancho Las Hermanas Chardonnay

Rancho Las Hermanas Chardonnay is a beautifully crafted, elegant white wine that captures the exceptional character of California's renowned Sta. Rita Hills appellation in Santa Barbara County. Produced from cool-climate vineyards influenced by refreshing Pacific Ocean breezes and coastal fog, this Chardonnay offers a wonderful balance of rich fruit flavors, creamy texture, vibrant acidity, and distinctive minerality. With its sophisticated combination of freshness and richness, it is an excellent example of the complexity and elegance that California Chardonnay can achieve. The Rancho Las Hermanas estate is located in one of California's most celebrated cool-climate winegrowing regions, where the unique east-west orientation of the valleys allows cool ocean air to flow inland. These conditions create an extended growing season, giving Chardonnay grapes ample time to develop concentrated flavors while preserving their natural acidity.



In the glass, this Chardonnay displays a brilliant golden-straw color with beautiful clarity. The bouquet opens with inviting aromas of fresh lemon curd, toasted meringue, and bright citrus zest, followed by delicate hints of orchard fruit and subtle toasted oak. On the palate, the wine is full-bodied and wonderfully expressive, offering layers of candied tangerine, ripe nectarine, juicy peach, and fresh citrus.

Varietal: 100% Chardonnay
13.9% ABV

November 2026

THE WINE VAULT

Wine Club Food Pairing

Crispy Parmesan Chicken with Lemon Peach Cream Sauce

- 4 boneless, skinless chicken breasts
- ½ cup grated Parmesan cheese
- ½ cup panko breadcrumbs
- 1 egg, beaten
- 2 tablespoons olive oil
- 1 ripe peach, peeled and finely diced
- 2 cloves garlic, minced
- ½ cup heavy cream
- ½ cup chicken broth
- 1 tablespoon fresh lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon fresh thyme leaves
- 1 tablespoon butter
- Salt and black pepper to taste
- Fresh parsley for garnish

- Pound chicken breasts to an even thickness and season with salt and pepper.
- Combine Parmesan cheese and panko breadcrumbs in a shallow dish.
- Dip each chicken breast into the beaten egg, then coat with the Parmesan breadcrumb mixture.
- Heat olive oil in a large skillet over medium heat. Cook chicken for 5–7 minutes per side until golden brown and the internal temperature reaches 165°F.
- In the same skillet, melt butter and sauté garlic for about 30 seconds until fragrant.
- Add diced peaches and cook for 2–3 minutes until slightly softened.
- Pour in chicken broth, scraping up any browned bits from the skillet.
- Stir in heavy cream, lemon juice, lemon zest, and fresh thyme. Simmer for 4–5 minutes until the sauce thickens slightly.
- Return chicken to the skillet and spoon the sauce over the top.

November 2026

THE WINE VAULT