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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Tyler Ware
3701 Poly Av. Ap #658
Riverside, CA 70966

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Neve

Welcome!

Dear Neve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Neve Rodriguez
4986 Folsom Rd.
San Luis Obispo, CA 49966

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Brennan

Welcome!

Dear Brennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Brennan Hunter
425 Vandervoort Av.
San Jose, CA 65912

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Gillian

Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Gillian Evans
P.O. Box 795
Rancho Cucamonga, CA 86172

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Urielle

Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Urielle Best
4103 Pennsylvania St.
San Diego, CA 42047

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jonah

Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Jonah Humphrey
1962 Broome Rd.
Los Angeles, CA 78407

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Stone

Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Stone Roy
P.O. Box 631
San Fransisco, CA 81062

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Wang

Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Wang Reid
518 Stryker Road
Anaheim, CA 76527

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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Welcome Elmo

Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Elmo Finch
4527 Park Avenue
Los Angeles, CA 17028

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Darryl

Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Darryl Villarreal
8834 Boulevard St.
Los Angeles, CA 11701

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean –garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jolie

Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jolie Shaw
1168 Avenue Road
San Diego, CA 676

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Imogene

Welcome!

Dear Imogene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Imogene Saunders
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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Anika

Welcome!

Dear Anika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Anika Hicks
2465 Brighton Av. Ap #174
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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Ruby

Welcome!

Dear Ruby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Ruby Ford
9995 Tillary Av.
Oakland, CA 97472

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Emi

Welcome!

Dear Emi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Emi Blevins
6567 Bushwick St.
Anaheim, CA 65834

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Burton

Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Burton Jacobs
3335 Rapelye Street Ap #288
San Luis Obispo, CA 3204

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Macey

Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Macey Knapp
2219 Bleecker Street
San Jose, CA 59882

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brent

Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Brent Walsh
8255 Pierrepont St.
Rancho Cucamonga, CA 82569

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Yardley

Welcome!

Dear Yardley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Yardley Abbott
4575 Flatlands Road
Rancho Cucamonga, CA 79634

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Tanya

Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Tanya Carroll
5095 Russell Road
Riverside, CA 81687

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean –garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Troy

Welcome!

Dear Troy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Gold Member

Troy Wilcox
P.O. Box 165
Anaheim, CA 73441

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome James

Welcome!

Dear James,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

James Weaver
9010 Concord St.
Rancho Cucamonga, CA 98939

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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Welcome Graiden

Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Graiden Baxter
P.O. Box 312
Santa Ana, CA 69170

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Jada

Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Jada Hodge
P.O. Box 462
Rancho Cucamonga, CA 63551

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Belle

Welcome!

Dear Belle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Belle Mcgowan
2618 X St. Ap #382
Riverside, CA 98332

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Gemma

Welcome!

Dear Gemma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Gemma Forbes
6304 Rost Street
San Jose, CA 74431

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Murphy

Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Murphy Henderson
833 Madison Rd. Ap #908
Oakland, CA 69482

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Eliana

Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Eliana Lang
2122 Glen Rd.
Oakland, CA 68913

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Roary

Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Roary Dorsey
5628 Flatlands Street
Long Beach, CA 79536

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Priscilla

Welcome!

Dear Priscilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Priscilla Johnson
1580 Brighton Rd.
San Diego, CA 16973

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kim

Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Kim Montgomery
8089 Seaview Avenue
Riverside, CA 24747

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Wallace

Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Wallace Snider
P.O. Box 123
Oakland, CA 43326

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Selma

Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Selma Navarro
1972 Nolans Rd.
San Luis Obispo, CA 42525

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Alvin

Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Alvin Ware
1766 Bedell Rd.
Santa Ana, CA 94902

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Tucker

Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Tucker Reid
8425 Dictum Avenue
San Diego, CA 76327

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Ima

Welcome!

Dear Ima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Ima Valenzuela
5979 Senator St. Ap #805
Bakersfield, CA 86019

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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Welcome Colby

Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Colby Madden
4022 Townsend Road
Anaheim, CA 15599

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Aaron

Welcome!

Dear Aaron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Aaron Goff
7641 Hendrickson Avenue
Sacramento, CA 7187

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Debra

Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Debra Diaz
928 Devon St.
San Jose, CA 98613

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Yen

Welcome!

Dear Yen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Yen Medina
5172 Paerdegat Road
Rancho Cucamonga, CA 88329

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Jeremy

Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Prepared especially for Platinum Member

Jeremy Morales
9264 Clymer Ave Ap #155
Sacramento, CA 18098

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Upton

Welcome!

Dear Upton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Upton Merritt
5948 Hemlock Road
San Fransisco, CA 93235

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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Welcome Nerea

Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Nerea Lloyd
1216 *Brien Rd.
San Diego, CA 19054

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Urielle

Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Urielle Wiggins
P.O. Box 460
San Fransisco, CA 13864

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Anthony

Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Anthony Aguilar
P.O. Box 684
San Fransisco, CA 23800

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Hanae

Welcome!

Dear Hanae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hanae Zamora
P.O. Box 283
Bakersfield, CA 28683

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Blake

Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

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Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Blake Spencer
9599 Humboldt Av.
Rancho Cucamonga, CA 68210

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Karyn

Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Gold Member

Karyn Walker
P.O. Box 749
San Diego, CA 55145

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Tanner

Welcome!

Dear Tanner,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Tanner Vasquez
4997 Willow Road
San Fransisco, CA 13235

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Melvin

Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Melvin Galloway
4438 30th St. Ap #237
San Jose, CA 72907

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Solomon

Welcome!

Dear Solomon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Solomon Acosta
2914 Snediker St.
Riverside, CA 10050

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Teegan

Welcome!

Dear Teegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

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Prepared especially for Platinum Member

Teegan Fox
P.O. Box 921
San Luis Obispo, CA 75442

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Perry

Welcome!

Dear Perry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Perry Cardenas
8996 Hamilton Rd.
Anaheim, CA 64431

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Hamish

Welcome!

Dear Hamish,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Hamish Randolph
4683 Humboldt Street
Los Angeles, CA 78412

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dean

Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Platinum Member

Dean Bryant
4338 Elton St. Ap #459
San Fransisco, CA 71450

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Gold Member

Christine Robbins
8385 Shore Street
Sacramento, CA 53362

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Raphael

Welcome!

Dear Raphael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Raphael Conley
5166 Emmons St. Ap #979
Los Angeles, CA 25668

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Christine

Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Christine Foster
9201 Ashford Ave Ap #187
San Diego, CA 33279

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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Welcome Berk

Welcome!

Dear Berk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Berk Talley
6744 15th St.
Rancho Cucamonga, CA 77937

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Amery

Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Amery Richard
1455 Harway Rd. Ap #223
Long Beach, CA 4825

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Bryar

Welcome!

Dear Bryar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Bryar Duran
2779 Humboldt St. Ap #376
Bakersfield, CA 95949

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Travis

Welcome!

Dear Travis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Travis Sweet
4910 Columbia Rd. Ap #297
Long Beach, CA 86639

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rudyard

Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Rudyard Tyler
8663 Locust Av.
Sacramento, CA 5896

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Unity

Welcome!

Dear Unity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Unity Hardin
6608 Barbey Av.
Bakersfield, CA 51459

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Joseph

Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Prepared especially for Gold Member

Joseph Herman
1255 Fayette Rd.
San Diego, CA 76184

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Emmanuel

Welcome!

Dear Emmanuel,

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Prepared especially for Silver Member

Emmanuel Rocha
P.O. Box 243
Rancho Cucamonga, CA 41262

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Maxwell

Welcome!

Dear Maxwell,

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Prepared especially for Silver Member

Maxwell Mosley
P.O. Box 354
Bakersfield, CA 5828

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Brynn

Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Brynn Duran
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Bakersfield, CA 82656

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Jelani

Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jelani Mendoza
623 Avenue Rd.
San Fransisco, CA 68814

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Alexander

Welcome!

Dear Alexander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Platinum Member

Alexander Casey
9336 20th Street
San Fransisco, CA 36489

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Darryl

Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

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Member Benefits

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Prepared especially for Silver Member

Darryl Baker
6259 3rd Street
Los Angeles, CA 80857

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Tyler

Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Member Benefits

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Prepared especially for Gold Member

Tyler Gardner
6029 Dank Avenue Ap #576
Fresno, CA 14875

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Rhiannon

Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Rhiannon Diaz
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San Fransisco, CA 91050

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Rosalyn

Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Gold Member

Rosalyn Warren
1355 Matthews Rd. Ap #320
Fresno, CA 21678

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Rhoda

Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

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Prepared especially for Gold Member

Rhoda Patrick
P.O. Box 619
Santa Ana, CA 35195

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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1992
VIN NOIR
Central Coast
Pinot Noir +
Morbier
[Cows milk/
France]

Welcome Yeo

Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Yeo Riggs
9222 De Rd. Ap #320
Riverside, CA 9455

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Liberty

Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Liberty Christensen
7894 Prospect Avenue
San Jose, CA 45759

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Abdul

Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Platinum Member

Abdul Roth
P.O. Box 861
San Fransisco, CA 94781

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Isadora

Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Isadora Gamble
5897 15th Street
San Jose, CA 94983

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Micah

Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Micah Rosa
1362 Brighton Avenue
Riverside, CA 48933

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Grace

Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Grace Fowler
2782 Bergen Avenue
San Luis Obispo, CA 14039

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Sean

Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Sean Manning
9318 Polhemus Rd.
San Jose, CA 52175

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Mannix

Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
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In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Mannix Rice
6606 Kaufman Street Ap #191
Long Beach, CA 83843

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Howard

Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Howard Francis
625 42nd Ave Ap #444
San Diego, CA 73570

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Demetrius

Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.

Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Demetrius Acosta
2292 Webster Road
Oakland, CA 93696

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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Welcome Erica

Welcome!

Dear Erica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines.
In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Silver Member

Erica Mcmillan
7368 Washington St.
Los Angeles, CA 3155

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Brendan

Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Brendan Rodriquez
5879 Grove Avenue
Rancho Cucamonga, CA 70133

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp. olive oil in a large pan on medium heat. Working in stages, brown the chicken pieces. Place the chicken pieces in the hot oil, and leave alone until browned on one side, then turn over. Remove from pan.
1½ cups dry white wine	
4 teaspoons tarragon	
2 teaspoons fresh thyme	
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over chicken.

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VIN NOIR

Welcome Desiree

Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

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Prepared especially for Platinum Member

Desiree Jefferson
4802 58th Rd.
Anaheim, CA 14615

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR

Welcome Pamela

Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Silver Member

Pamela Keller
P.O. Box 187
Long Beach, CA 81240

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet. Increase the heat to high and cook until mushrooms are browned. Next add butter to the skillet, and then add shallots, thyme. Cook 2 to 3 minutes.
¼ tsp. garlic powder	
4 English muffins	
½ lb sliced mushrooms	
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock and continue to simmer.
½ cup red wine	
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove from heat and keep warm while cooking the burgers.

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VIN NOIR

Welcome Talon

Welcome!

Dear Talon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Silver Member

Talon Hahn
P.O. Box 605
San Diego, CA 64725

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR

Welcome Dalton

Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Dalton Vaughn
634 Truxton St. Ap #270
San Diego, CA 1430

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400º F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Thaddeus

Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.

Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Thaddeus Valdez
P.O. Box 230
Los Angeles, CA 45822

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Grace

Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Grace Blair
4466 14th Ave Ap #582
Sacramento, CA 77751

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Christopher

Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Christopher Stark
P.O. Box 485
San Luis Obispo, CA 18448

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	

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VIN NOIR

Welcome Aurelia

Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.

Member Benefits

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Prepared especially for Platinum Member

Aurelia Fowler
9271 Avenue Avenue
Bakersfield, CA 10694

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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VIN NOIR

Welcome Kasper

Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Napa Valley

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Prepared especially for Platinum Member

Kasper Valenzuela
5296 Anthony Ave
Bakersfield, CA 79015

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR

Welcome Zelda

Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Zelda Casey
3254 Cove Ave Ap #166
San Fransisco, CA 56894

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR

Welcome Jonas

Welcome!

Dear Jonas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

Jonas Wyatt
5805 4th Rd. Ap #110
Rancho Cucamonga, CA 68747

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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VIN NOIR

Welcome Erasmus

Welcome!

Dear Erasmus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Silver Member

Erasmus Rodriquez
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San Luis Obispo, CA 81688

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR

Welcome Sydnee

Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.

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Prepared especially for Platinum Member

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1 garlic clove, minced	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
1 pound ground pork	
¼ cup dry white wine	
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	
¼ cup fontinella	

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